

MY FIRST COOKBOOK

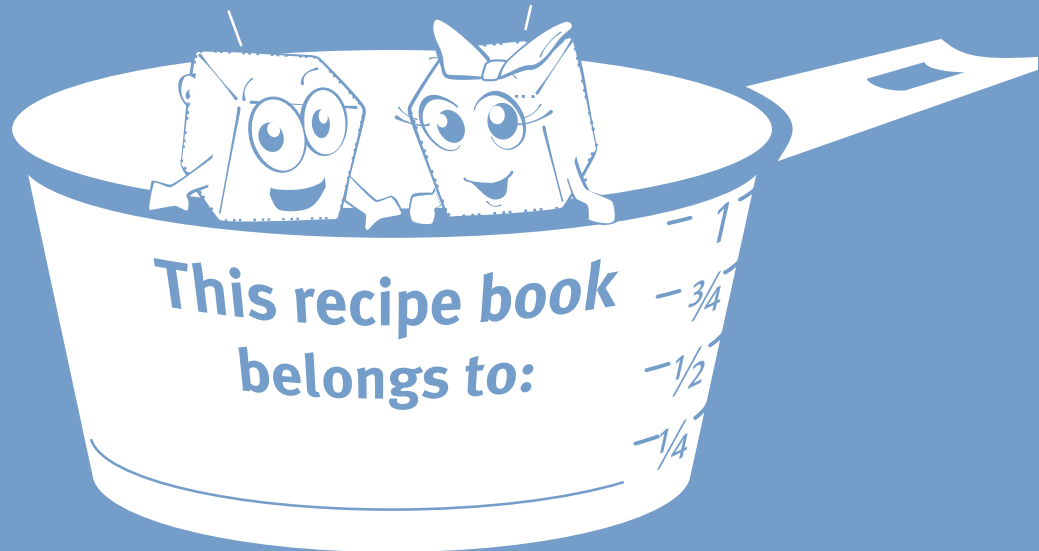
Easy recipes & crafts!



Hi I'm Cubie

Hi I'm Cubette

*Together we're going to teach
you all kinds of fun recipes and
crafts to do in the kitchen!*



Imperial Sugar's "*My First Cookbook*" was first published in 1959 and is the company's most popular cookbook. It was updated and republished in 1963, 1967, 1991, 2004, 2011, and 2014. More than 1 million copies have been printed since 1959. Download copies of this cookbook and many other vintage Imperial Sugar vintage cookbooks at www.imperialsugar.com.

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1 Read the Recipe

Before beginning, read the recipe all the way through so that you know all the things that you will need to do. Ask an adult to explain any steps you do not understand. Ask an adult to teach you how to use all of the appliances in the kitchen.

2 Get Ready

Tie back your hair to keep it from falling into the food. Wash your hands. Set out all the ingredients you will need. Put out all of the kitchen tools you will need next to the ingredients, such as bowls, pans and measuring cups.

1-2-3-4-Go Method

3 Turn on the oven

Turn on the oven so that it can heat to the required temperature in the recipe. When you have finished mixing, the oven will be ready.

4 Go!

Be sure to read our tips on cooking before you start so you can be a successful cook. Now you are ready to begin!

Easy peasy!

Choose Your Own Adventure Baked Apples

Prep time: 15 minutes Cook time: 25 minutes Makes: 5-8 servings

YOU
NEED...



CAUTION.
SHARP
KNIFE!



INGREDIENTS:

- 8-10 baking apples, peeled, cored, then cut into bite size chunks
- $\frac{1}{2}$ cup **Imperial® Granulated Sugar**
- $\frac{1}{8}$ teaspoon cardamom
- $\frac{1}{2}$ teaspoon cinnamon
- 2 tablespoons butter

Fun!

Granny Smith apples are generally the "go-to" apple when you need a great baking apple.

ADD ONS LIKE

- Granola
- Caramel bits
- Toffee bits
- Dried fruits
- Toasted nuts
- Graham crackers
- Mini chocolate chips
- Etc...

How To MAKE...

1. Preheat the oven to 375°F.
2. In a large baking dish combine apples, sugar, cardamom and cinnamon. Drop small cubes of butter on top.
3. Bake at 375°F for 25 minutes.
4. While apples are baking, fill small bowls with your favorite toppings and place out on table as your "toppings bar."
5. Dish apples into small bowls or ramekins and sprinkle your favorite toppings on them.

1



2



3



4



5

6





Kinda hard...

Animal Crackers

Prep time: 8 minutes Baking/cook time: 8 minutes Makes: 30 small cookies

You NEED...

Dry Measuring
Cups & Spoons

Sifter

Spatula

Two Bowls

Electric
Mixer

Wax Paper

CAUTION,
SHARP
KNIFE!

Knife

Rolling Pin

Animal-shaped
Cookie Cutters

Baking
Sheet

Wire Rack

FOR CRACKERS :

- 2¼ cups sifted all-purpose flour (spoon and sweep)
- ¼ teaspoon salt
- ½ teaspoon baking soda
- ¾ cup **Imperial® Granulated Sugar**
- ½ cup shortening
- ½ teaspoon vanilla extract
- ¼ teaspoon almond flavoring
- 2 tablespoons whole milk
- 1 large egg

FOR GLAZE :

- 2 tablespoons butter
- 1 cup **Imperial® Powdered Sugar**
- 1 tablespoon + 1 teaspoon water
- 1 teaspoon vanilla extract
- Gel food coloring, optional

Fun!

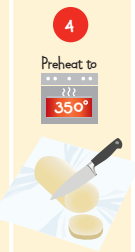
This recipe first
appeared in the 1959
My First Cookbook



Rather than dipping the cookies, use a
pastry brush to frost the tops. Clean the brush
carefully between color choices.

How To MAKE...

1. To prepare crackers: Sift the flour, salt and baking soda together.
2. In a separate bowl, cream the sugar, shortening, vanilla extract, almond flavoring, milk and egg. Add the flour mixture to the sugar mixture and mix well.
3. Shape the dough into a roll, wrap in wax paper and chill for 15–20 minutes.
4. Once the dough is firm, preheat the oven to 350°F. Slice the dough in ½-inch slices.
5. On a lightly floured surface, roll each slice and cut with animal-shaped cookie cutters.
6. Transfer cookies to baking sheet and bake at 350°F for about 8 minutes. Transfer to a wire rack to cool.
7. To prepare the glaze: Melt butter. Add the powdered sugar, water and vanilla and whisk well. Add a few drops of gel food coloring to tint the glaze, if desired.
8. Dip the crackers into vanilla glaze (or drizzle over the top) and top with sprinkles.





Edible Play Dough

You NEED...



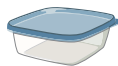
Dry Measuring Cups



Large Bowl



Cookie Cutters



Air-Tight Container

Fun!

Play-Doh® was first invented to remove stains from wallpaper

HONEY DOUGH INGREDIENTS:

- 1 cup peanut butter
- ½ cup honey
- 2 cups **Imperial® Powdered Sugar**

FROSTING DOUGH INGREDIENTS:

- One 16-ounce can frosting
- 1½ cups **Imperial® Powdered Sugar**
- 1 cup creamy peanut butter

How To MAKE...

1. To make either dough flavor, use your hands to mix together all ingredients in a large bowl. The dough should be soft and pliable but not sticky.
2. Make shapes with your play dough! The more you play with it, the softer it will become.
3. When you are finished, store the play dough in an air-tight container.



This play dough is even more fun when you use cookie cutters, jar lids, and other kitchen utensils to make shapes and patterns. You can even decorate them with sprinkles, Rice Krispies®, and chocolate chips!

