

# BAKED WITH LOVE



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*Celebrates*  
**175**  
YEARS





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## The Imperial Sugar 175th Anniversary Cookbook

**IN 1843, ALONG THE BANKS OF OYSTER CREEK** in what would later become Sugar Land, the Williams brothers built a mule-powered sugar mill, began grinding sugar cane, and a Texas legacy was born. The Imperial Sugar Company is one of the oldest continuously operating companies in the State of Texas and was founded by one of the original 100 families brought to the state by Stephen F. Austin.

For 175 years, Imperial Sugar has been a trusted name in family kitchens all across Texas. Sweet things happen when people come together in the kitchen, and that's why Imperial Sugar has been at the heart of family traditions and celebrations for generations. We're the secret ingredient in family-favorite recipes handed down from one generation to the next. Home cooks know that when you bake with love and Imperial Sugar, that's when memories are made.

This 175th Anniversary Cookbook combines our best-loved recipes from the 125th and 150th Anniversary Cookbooks with today's most popular recipes that are sure to become all-time classics in their own right. Some of the recipes are down-home dishes like your grandmother used to make, and others are showstoppers, perfect for special occasions. All have been chosen based on their popularity and their ability to stand the test of time.

The 41 recipes in this cookbook showcase a true slice of baking history. Each recipe has been tested, revised and updated where needed, and are all dedicated to the pure enjoyment of those who love to bake. Flipping through the pages is like inheriting the treasured recipe box from the best baker in your family!

We invite you to read this cookbook, enjoy the feeling of nostalgia, try the recipes, share them with your family and friends, and hand them down to the next generation of bakers in your family. The Imperial Sugar 175th Anniversary Cookbook comes with our deep appreciation and very special thanks for your loyalty.

We'll see you in the kitchen soon! 🍷





# Cakes





# Sam Houston White Cake



## INGREDIENTS

¾ c	unsalted butter
1½ c	Imperial® Granulated Sugar
3 c	all-purpose flour,* sifted
1 Tbs	baking powder
½ tsp	salt
1 tsp	vanilla
½ tsp	almond extract
½ c	milk
½ c	water
6	egg whites
½ c	Imperial® Granulated Sugar

Triple recipe: [Chocolate Buttercream Frosting](#)

*Over the generations, this recipe has been handed down so many times that the original version has been lost to time. We do know that in our recipe archives, it's marked as an heirloom favorite from early Texans. Sam Houston White Cake is a light, fluffy layer cake with chocolate buttercream frosting. Simple, classic and just about perfect - sometimes the best recipes need no improvement.*



This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.

**Prep time** 0:45

**Bake/Cook time** 0:25

**Yield** 12 servings

## DIRECTIONS

1. Preheat oven to 350°F. Butter three 9-inch cake pans or line with parchment paper. Set aside.
2. Cream butter until soft and light.
3. Gradually add 1½ cups granulated sugar and continue creaming several minutes to incorporate as much air as possible.
4. Sift together flour, baking powder, and salt. Set aside.
5. In a separate bowl, combine vanilla, almond extract, milk, and water.
6. Add flour alternately with liquid to creamed mixture and beat well after each addition. Set aside.
7. In a clean bowl, beat egg whites until soft peaks form. Gradually beat in ½ cup granulated sugar and continue until stiff, but not dry. Fold egg whites into batter, blending well.
8. Pour into prepared cake pans. Bake for 25 minutes or until an inserted toothpick comes out clean.
9. Cool five minutes, then turn onto cooling racks and remove pans.
10. While cakes are cooling, prepare [Chocolate Buttercream Frosting](#). See page 46 for recipe.
11. Once cakes have cooled, place the first layer on a cake stand and frost the top. Repeat with second and third layers. Apply a crumb coat of frosting around top and sides of cake, then complete with a final layer of Chocolate Buttercream Frosting.

# Devil's Food Chocolate Cake

Prep time 1:30

Bake/Cook time 0:40 to 0:45

Plan for cool 1 hour

Yield 10 servings

*This is Chef Eddy's most requested chocolate cake recipe. Devil's Food Chocolate Cake is moist, tender, fluffy and has just the right amount of chocolate flavor. Filled with the creamiest vanilla buttercream frosting, this cake is simply the best Devil's Food Cake you'll ever eat!*

## INGREDIENTS

### DEVIL'S FOOD CHOCOLATE CAKE

2 c	all-purpose flour*, preferably with 3% protein level
2/3 c	cocoa powder
1 1/2 tsp	baking soda
1 tsp	baking powder
2 c	Imperial® Granulated Sugar
2	large eggs
1 c	buttermilk
1/2 c	vegetable oil
1 Tbs	vanilla extract
1/2 tsp	salt
1 c	hot brewed coffee

### VANILLA BUTTERCREAM FROSTING

1 1/2 c	unsalted butter, very soft
1 1/2 c	Imperial® Granulated Sugar
Pinch	salt
1 c	evaporated milk, room temperature
2 tsp	vanilla extract
and...	<a href="#">Chocolate Ganache</a>
Optional...	Dark chocolate bar (3.5 oz)

## DIRECTIONS

1. Preheat oven to 350°F.
2. Butter and flour two 8- or 9-inch baking pans. Set aside.
3. Sift together flour, cocoa powder, baking soda, baking powder, and sugar. Sift again and set aside.
4. In a bowl large enough to hold all ingredients, whisk eggs and buttermilk until well-combined. Add vegetable oil, vanilla, and salt. Whisk smooth.
5. Add dry ingredients to buttermilk/egg mixture and whisk smooth. Add hot coffee in 4 increments while whisking batter smooth in between additions.
6. Divide batter evenly into pans and place in oven. Bake for 40-45 minutes until an inserted toothpick comes out clean.
7. Remove from oven. After 5-10 minutes turn upside down onto a sheet of parchment paper or plastic wrap and allow to cool completely, about one hour.
8. **PREPARE VANILLA BUTTERCREAM FROSTING:** With an electric mixer whip very soft butter and sugar for at least three minutes. Add salt.
9. Add three tablespoons of evaporated milk and mix 1-2 minutes, then add another three tablespoons milk and mix another 1-2 minutes. Keep adding milk and mixing at least 1-2 minutes in between.
10. Add vanilla and keep mixing until sugar crystals are completely dissolved.
11. If buttercream appears heavy or slight curdling takes place, place bowl over lukewarm water while whisking. In just a moment buttercream will become glossy and creamy. (Do not place on ice cubes as that would make frosting too heavy.)
12. Place first layer of cake on a serving platter.
13. Spread 1/3 of Vanilla Buttercream Frosting onto cake layer and top with remaining cake layer.
14. Spread a thin coat of frosting all over cake to seal in any crumbs. Place in refrigerator or freezer for a few minutes until firm.
15. Frost cake with remaining Vanilla Buttercream Frosting. Place in refrigerator while preparing [Chocolate Ganache](#). See page 48 for recipe.
16. Allow chocolate ganache to cool for 10 minutes. Pour all over cake allowing chocolate to drip down sides.
17. If desired, make chocolate shavings or curls by placing a chocolate bar in a warm place (~78°F) for about one hour. Or alternatively heat chocolate bar in a microwave oven for 1-2 seconds. Using a vegetable peeler shave chocolate bar into curls or shavings and place on cake.
18. Serve cake at room temperature.







# Southern Praline Cake



*"I do declare" that this Southern Praline Cake is going to be of any ball. Three layers of moist, brown sugar infused cake are covered in a nutty pecan buttercream frosting, and topped with dark chocolate curls. This cake has an understated elegance that recalls the very best of southern traditions.*

**Prep time** 0:35

**Bake/Cook time** 0:30 to 0:35

**Yield** One 3-layered 9-inch cake



[See video](#)

## DIRECTIONS

1. Preheat oven to 350°F.
2. Butter and flour three 9-inch round baking pans. Set aside.
3. Beat butter with an electric mixer on medium speed until creamy. Add sugars and beat until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla extract and mix well.
4. Sift together flour, baking powder, baking soda, and salt. Add  $\frac{1}{4}$  of flour mixture to batter and combine. Next add  $\frac{1}{2}$  cup of milk and continue to mix. Repeat with flour and milk until everything is incorporated.
5. Divide batter evenly into prepared pans and place in oven. Bake for 30-35 minutes or until an inserted toothpick comes out clean.
6. Let stand for 10 minutes before removing from pan. Let cool on wire rack.
7. **PREPARE PECAN BUTTERCREAM FROSTING:** Cream butter until light and fluffy. Add one cup of powdered sugar and beat until light and creamy. Gradually add remaining powdered sugar alternating with cream. Beat until creamy. Add vanilla and salt; mix well. Stir in pecans.
8. Spread frosting over cakes, and if desired, decorate with chocolate shavings. Make chocolate shavings or curls by placing a chocolate bar in a warm place (~78°F) for about one hour. Or alternatively heat chocolate bar in a microwave oven for 1-2 seconds. Using a vegetable peeler shave chocolate bar into curls or shavings.

## INGREDIENTS

### PRALINE CAKE

1 c	unsalted butter, soft
1½ c	Imperial® Granulated Sugar
1 c	Imperial® Light Brown Sugar
4	large eggs, room temperature
1 Tbs	vanilla extract
3 c	all-purpose flour*
½ tsp	baking powder
½ tsp	baking soda
½ tsp	salt
1¼ c	milk

### PECAN BUTTERCREAM FROSTING

⅔ c	unsalted butter, softened
6 c	Imperial® Powdered Sugar
½ c	heavy cream or milk
1 Tbs + 2 tsp	vanilla extract
⅛ tsp	salt
4 c	chopped pecans

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# 7-Up® Pound Cake

Add a pop of citrus flavor to pound cake with this easy to make recipe. The 7-Up® adds a delicious lemon flavor to a buttery and moist cake – perfect for serving at a family picnic, Easter, or brunch. If you're looking for the ultimate moist pound cake, this one is it!

**Prep time** 0:20

**Bake/Cook time** 1:15 to 1:20

**Yield** One 10-inch cake



[See video](#)

## INGREDIENTS

1½ c	unsalted butter, soft
2 c	Imperial® Granulated Sugar
4	large eggs
1 tsp	vanilla extract
1 Tbs	lemon zest, no white bitter pith
1 Tbs	lime zest, no white bitter pith
3 c	all-purpose flour*
½ tsp	baking powder
½ tsp	salt
1 c	lemon-lime soda

## DIRECTIONS

1. Preheat oven to 350°F. Butter and flour a 9- or 10-inch tube pan. Set aside.
2. Cream butter until light and fluffy. Add sugar and mix further. Add eggs one at a time waiting for previously added egg to be fully incorporated. Scrape bowl often. Whip until mixture is light and fluffy. Add vanilla and citrus zest.
3. Sift together flour, baking powder, and salt.
4. On low speed, add dry ingredients to wet ingredients alternating with lemon-lime soda.
5. Scrape batter into prepared pan. Place in oven and bake until an inserted toothpick comes out clean, about 75-80 minutes. Let sit in pan for 15 minutes before removing.



\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Orange Velvet Pound Cake

*A dense, moist pound cake that combines orange and coconut to create a tropical flavored dessert. The orange glaze adds a refreshingly tangy twist!*

**Prep time** 0:20

**Bake/Cook time** 1:10 to 1:20

**Yield** One 9- or 10-inch cake



[See video](#)

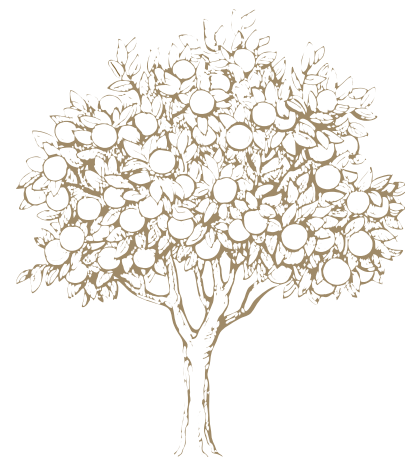


## INGREDIENTS

1½ c	unsalted butter, soft
2½ c	Imperial® Granulated Sugar
5	large eggs, room temperature
1 tsp	coconut or almond extract
2 Tbs	fine grated orange zest, no white bitter pith
3¼ c	all-purpose flour*
½ tsp	baking powder
¼ tsp	baking soda
½ tsp	salt
1 c	orange juice
1 c	shredded coconut

## Orange Glaze

2 Tbs	orange juice
2 tsp	fine grated orange zest
1 c	Imperial® Powdered Sugar



## DIRECTIONS

1. Preheat oven to 350°F.
2. Butter and flour a 10-inch tube or bundt pan. Set aside.
3. Cream butter until creamy; add sugar and cream further. Add eggs one at a time waiting for previously added egg to be fully incorporated. Scrape in between additions. Cream until light and fluffy. Add extract and orange zest.
4. Sift together flour, baking powder, soda, and salt. Add ¼ of flour mixture to wet mixture and combine. Add ⅓ of orange juice and combine. Repeat with flour and juice until all is incorporated. Stir in coconut.
5. Scrape batter into prepared pan and place in oven. Bake for approximately 70-80 minutes or until an inserted toothpick comes out clean. If cake becomes too dark cover with foil.
6. Let sit 10 minutes. Place a serving dish on top of baking pan and quickly turn upside down. Remove pan and cover cake with plastic wrap. Let cool.
7. For glaze, whisk together ingredients and pour on cooled cake.

# Red Velvet Cake Roll



## INGREDIENTS

¾ c	all-purpose flour*
2 Tbs	cocoa
½ tsp	baking powder
4	large eggs
3	large yolks
¾ c	Imperial® Granulated Sugar
1 tsp	vanilla extract
3 Tbs	buttermilk
Pinch	salt
1 tsp	red food color gel or paste
3	large egg whites, no traces of egg yolk
3 Tbs	Imperial® Powdered Sugar
2 Tbs	Imperial® Granulated Sugar
and...	<a href="#">Cream Cheese Frosting</a>

*Red Velvet Cake Roll is a classic holiday recipe that makes a beautiful presentation (and luckily, it tastes just as good as it looks!).*

**Prep time** 0:55

**Bake/Cook time** 0:13 to 0:15

**Yield** 12 servings

1. Preheat oven to 420°F.
2. Sift together flour, cocoa powder, and baking powder. Set aside.
3. Line a jelly roll pan (12.5x17.5-inches) with parchment paper and brush lightly with melted butter. Sprinkle evenly with flour and shake out excess. Set aside.
4. In large bowl beat eggs and yolks until well combined. Add ¾ cup sugar and whip for at least seven minutes on medium speed and until the mixture is thick, mousse-like, and pale.
5. On lowest speed add vanilla, buttermilk, salt, and red food color. Mix only until everything is combined.
6. Use a hand-held spatula to delicately fold in dry sifted ingredients to retain a light, airy, and fluffy batter.
7. In a separate bowl, whip egg whites with remaining sugar until soft peaks form. Do not whip until stiff.
8. Add whipped egg whites to batter and fold very delicately trying to retain a light and fluffy mixture.
9. Pour onto prepared jelly roll pan and spread as evenly as possible.
10. Place in oven and bake until cake begins to retract from the sides in a few areas, about 13-15 minutes.
11. Remove from oven and while still hot, sift evenly with a thin coat of powdered sugar.
12. Turn over immediately onto a large kitchen towel. Keep cake pan over cake until completely cold.
13. Meanwhile prepare [Cream Cheese Frosting](#). See page 47 for recipe.
14. Remove jelly roll pan followed by parchment paper. Oftentimes the very top layer of cake will peel off; if so, remove it.
15. Place cake with its wide horizontal side towards you. Spread ¾ of Cream Cheese Frosting evenly over the surface. Starting with the bottom, roll up the cake tightly, using a kitchen towel to roll it forward.
16. Lay roll with the seam on bottom. Using your kitchen towel, transfer cake roll onto a serving tray. If you encounter difficulty, keep cake roll in the kitchen towel and place it on the back of the jelly roll pan. Place in the refrigerator to properly firm up.
17. Pipe additional frosting on surface of cake roll for decoration.



# Italian Cream Cake

*This Italian Cream Cake is the perfect dessert for a birthday, shower or dinner party. It is moist and full of flavor with layers of chopped pecans and cream cheese frosting. Perfetto!*

**Prep time** 0:55

**Bake/Cook time** 0:28 to 0:35

**Yield** One 9- or 10-inch cake



[See video](#)

## INGREDIENTS

7/8 c	unsalted butter, soft
2 Tbs	oil (grapeseed, olive or canola)
2 c	Imperial® Granulated Sugar
5	large egg yolks
1 tsp	vanilla extract
2 1/3 c	all-purpose flour*
1 tsp	baking soda
1 c	buttermilk, room temperature
1 c	pecan pieces
3 1/2 oz	sweetened coconut
5	large egg whites, free of egg yolk traces
and...	<a href="#">Cream Cheese Frosting</a>
and...	Pecans and coconut for decoration, as desired



1. Preheat oven to 350°F.
2. Butter and flour three 8- or 9-inch pans or use baking spray. Set aside.
3. Cream butter and oil until light and fluffy. Add sugar and mix further. Add egg yolks one at a time waiting for previously added yolk to be fully incorporated. Scrape bowl often. Whip until mixture is light and fluffy. Add vanilla.
4. Sift together flour and baking soda. On low speed, add dry ingredients alternately with buttermilk. Once combined, add pecan pieces and coconut.
5. In a separate bowl whip egg whites until stiff. Gently fold egg whites into above batter.
6. Evenly divide batter into prepared pans. Place in oven and bake until an inserted toothpick comes out clean, about 28-35 minutes. Let sit in pan for 15 minutes before removing.
7. Turn cakes out of pans. Let cool. Wrap well and freeze or frost layers now.
8. Prepare [Cream Cheese Frosting](#). See page 47 for recipe. Frost cooled cake. Decorate with pecans and coconut if desired.

# Meyer Lemon Pudding Cakes with Blackberry Sauce

*These super simple, light and airy cakes have a pillowy consistency and an amazing texture separation that creates a pudding top when you invert them onto a serving dish. A sweet fresh blackberry puree is the perfect complement to the sweetly tart pudding cake.*



**Prep time** 0:20

**Bake/Cook time** 0:40

**Yield** Five 7-ounce ramekins

## INGREDIENTS

### FILLING

- 2½ Tbs Meyer lemon zest (approximately 2 large lemons)
- 1 c Imperial® Granulated Sugar
- ½ c cake flour\*
- ¼ tsp salt
- 2 egg yolks
- ⅔ c buttermilk
- ⅓ c Meyer lemon juice (juice from approximately 1 large lemon)
- ¾ tsp vanilla extract
- 3 egg whites

### PUREE

- 1½ c fresh or frozen blackberries (or berries of choice)
- 2-4 Tbs Imperial® Granulated Sugar

## DIRECTIONS

1. Preheat oven to 350°F.

### FOR FILLING

2. Lightly butter and sugar five 7-ounce ramekins. Set aside.
3. In a small bowl add sugar and lemon zest and firmly rub zest into sugar. This will release oils from citrus zest and perfume the sugar with lemon flavor and scent.
4. Sift flour and salt into bowl with zested sugar. Set aside.
5. In a mixing bowl, combine egg yolks, buttermilk, and lemon juice and mix until combined.
6. Turn speed to low and slowly add sugar/flour mixture and mix just until incorporated. (Batter will be runny.)
7. In a separate bowl whip egg whites until stiff peaks form.
8. Add batter to whipped egg whites and gently fold in until mixed.
9. Place ramekins in a large roasting pan (or similar) and fill with hot water around ramekins so that it reaches halfway up sides.
10. Pour batter into prepared ramekins, dividing evenly. Bake 40 minutes until cakes are golden brown and spring back when gently pressed.
11. Allow to cool slightly then invert gently onto a serving dish and serve with puree of choice.
12. Garnish with whole berries and mint sprigs.

### FOR PUREE

13. Using a stand blender, food processor or immersion blender, add berries and two tablespoons sugar and blend until smooth. Taste and adjust sugar if needed.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Cookies





# Bird's Nest Party Cookies

*Sweet and nutty, this recipe first appeared in the [Romantic Recipes of the Old South and the Great Southwest Cookbook](#) published in 1950. This recipe is always a fan favorite because you can customize it with your favorite nuts and jam. You could even make every cookie with a different combo if you so desired.*

**Prep time** 0:05

**Bake/Cook time** 0:18 to 0:20

**Yield** 1 dozen cookies



## INGREDIENTS

- 1 c unsalted butter, softened
- ½ c Imperial® Light Brown Sugar
- 2 eggs, separated
- 2 c all-purpose flour\*, sifted
- ½ tsp vanilla
- ¼ tsp salt
- 2 c chopped nuts (pecans, walnuts or peanuts)
- 1 c jam or jelly of choice

## DIRECTIONS

1. Preheat oven to 350°F.
2. Cream butter and brown sugar. Add egg yolks and beat until light. Blend in flour, vanilla, and salt.
3. Chill dough for two hours.
4. Beat egg whites until frothy. Set aside.
5. Form dough into walnut-sized rounds. Dip in slightly beaten egg white, then roll in chopped nuts.
6. Place on a parchment-lined cookie sheet and make a depression in the center of each cookie.
7. Bake eight minutes. Remove cookies from oven and carefully press centers down again.
8. Return to oven and bake for another 10 minutes. Let cool 10-20 minutes, and then fill centers with your favorite jam.



\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Dandy Apricot or Peach Squares

*Pecan coconut butter cookie crumble bar with a sweet layer of apricots or peaches (whichever you prefer) in between. This recipe was originally published in 1993 in the 150th Anniversary Cookbook, but has been updated by Chef Eddy to create a firmer bar.*

**Prep time** 0:30

**Bake/Cook time** 0:40 to 0:45

**Yield** 16 bars



*This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*

## INGREDIENTS

2 c all-purpose flour\*  
 1 tsp salt  
 1/2 tsp baking soda  
 3/4 c unsalted butter, soft at room temperature  
 1 c Imperial® Granulated Sugar  
 1 tsp vanilla extract  
 1 1/2 c flaked coconut, sweetened or unsweetened  
 1/2 c pecans, chopped  
 2 15oz cans apricot halves or sliced peaches  
 optional... [Homemade Vanilla Ice Cream](#)

## DIRECTIONS

1. Preheat oven to 350°F.
2. Sift flour, salt, and baking soda together. Set aside.
3. Cream butter until creamy; add sugar and vanilla and mix for several minutes more until fluffy and light.
4. Add sifted dry ingredients in one step. Once combined add coconut and pecans and mix to a crumbly mixture - do not mix to solid dough.
5. Press 1/2 of dough onto a parchment-lined 13x9-inch pan into an even layer.
6. Arrange well-drained apricots or peaches over entire dough surface.
7. Crumble remaining dough over fruit. If dough was mixed a bit too long and is in one piece, grate it onto the large eyes of a box grater directly over fruit.
8. Place in oven and bake until dough crumbles are golden, about 40-45 minutes.
9. Cut into bars and serve warm. Delicious topped with [Homemade Vanilla Ice Cream](#). See page 50 for recipe.



# 3 Chocolate Chip Cookies

*The 3 Chocolate Chip Cookie is a chocolate lover's dream. Made with three different kinds of chocolate chips, these chewy cookies ensure every bite is filled with chocolatey goodness.*



**Prep time** 0:20

**Bake/Cook time** 0:11 to 0:13

**Yield** 24-36 cookies



[See video](#)

## INGREDIENTS

- 1 c unsalted butter, soft
- $\frac{3}{4}$  c Imperial® Light Brown Sugar
- $\frac{3}{4}$  c Imperial® Granulated Sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- $2\frac{1}{2}$  c all-purpose flour\*
- 1 tsp baking soda
- $\frac{1}{2}$  tsp salt
- 6 oz semi-sweet chocolate chips
- 6 oz bittersweet chocolate chips
- 6 oz milk chocolate chips
- Optional...* 2 cups crispy rice cereal

## DIRECTIONS

1. Preheat oven to 350°F.
2. Cream butter until smooth, add sugars and cream further. Add eggs one at a time, waiting for previously added egg to be incorporated. Add vanilla and mix until light and creamy.
3. Sift together flour, baking soda, and salt. Add flour in one step to creamed mixture and mix until just combined. Do not over mix.
4. Add chocolate chips and crispy rice cereal, and gently stir to combine.
5. Scoop dough using a medium ice cream scoop or a soup spoon. Place on parchment paper-lined or buttered cookie sheets.
6. Bake until light golden brown, about 11-13 minutes, baking time will depend on size of cookies.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Cinnamon Roll Cookies

*Have a little taste of breakfast anytime. These Cinnamon Roll Cookies are swirled with a cinnamon-pecan filling and topped with a sweet cream cheese glaze.*

**Prep time** 0:30  
**Bake/Cook time** 0:10  
**Plan for**  
 Refrigerate for 30 minutes  
 Freeze for 20 minutes  
**Yield** 20 cookies



## INGREDIENTS

### COOKIES

1/2 c salted butter, cut into chunks  
 1/2 c Imperial® Granulated Sugar  
 1 egg  
 2 tsp vanilla extract  
 1 tsp cornstarch  
 1 1/2 c all-purpose flour\*, unbleached

### FILLING

1/3 c pecans, finely chopped  
 1/4 c Imperial® Light Brown Sugar  
 2 tsp cinnamon

### EGG WASH

1 egg white  
 1 Tbs water

### GLAZE

2 oz cream cheese, softened  
 2 c Imperial® Powdered Sugar  
 2 tsp vanilla  
 1/4 c whole milk

## DIRECTIONS

1. In a bowl of an electric mixer, cream together butter and sugar. Beat in egg and vanilla until well combined. On low speed, beat in cornstarch and flour. Continue mixing until dough starts to clump together.
2. Place dough onto a lightly floured surface and knead until it comes together. Form into a disc and wrap in plastic wrap. Refrigerate for 30 minutes.
3. Meanwhile, heat a skillet over medium heat and lightly toast pecans. Let cool. Toss pecans with brown sugar and cinnamon. Set aside. Whisk together egg white and water.
4. On a floured piece of waxed paper, roll out chilled dough into a 9x12-inch rectangle. Brush on egg wash. Scatter brown sugar mixture evenly over top. Press lightly.
5. Starting with one long end, roll dough into a log, using waxed paper as a guide. Wrap in waxed paper and freeze for 20 minutes.
6. Preheat oven to 350°F. Line two cookie sheets with parchment paper.
7. Use a sharp knife, or a piece of unwaxed dental floss, to slice log into 1/2- to 3/4-inch wide slices. Place flat onto cookie sheets. Bake for 10 minutes. Remove onto a wire rack to cool completely.
8. **PREPARE GLAZE:** With an electric mixer, beat cream cheese until fluffy. On low speed add sugar, vanilla, and milk. Beat until combined, then increase speed to medium and mix until smooth. Add more milk or sugar to adjust thickness.
9. Drizzle glaze over cooled cookies. Glaze will harden upon standing.

# Gingerdoodle Cookies

*If you're looking for the best holiday cookie to bring to your cookie exchange, look no further than these Gingerdoodle Cookies! This cookie mashup is the perfect cross between a gingerbread cookie and a snickerdoodle. Gingerdoodles are so incredibly chewy, with a deep rich flavor, that everyone will be begging for you to share the recipe.*

**Prep time** 0:15

**Bake/Cook time** 0:10

**Yield** 28 cookies

## INGREDIENTS

2 c + 2 Tbs	all-purpose flour*
1 Tbs	cornstarch
2 tsp	baking soda
2 tsp	cinnamon, divided
½ tsp	salt
1 tsp	ginger
¼ tsp	cloves
⅛ tsp	nutmeg
¾ c	butter, softened
¾ c	Imperial® Light Brown Sugar
½ c, divided	Imperial® Granulated Sugar
¼ c	molasses
1	large egg
2 tsp	vanilla extract



## DIRECTIONS

1. Preheat oven to 350°F and line two cookie sheets with a silicone mat or parchment paper. Set aside.
2. In a medium-sized bowl, whisk together flour, cornstarch, baking soda, one teaspoon cinnamon, salt, ginger, cloves, and nutmeg. Set aside.
3. In a small bowl, combine ¼ cup granulated sugar and remaining one teaspoon cinnamon. Set aside.
4. In stand mixer, cream together butter, brown sugar and remaining ¼ cup granulated sugar until light and fluffy. Add molasses, egg, and vanilla extract, mixing until well combined. Slowly add dry ingredients to wet ingredients, and mix until fully combined.
5. Roll dough into tablespoon-sized balls and toss in cinnamon sugar mixture. Place on cookie sheets, leaving about two inches for spreading.
6. Bake for 10 minutes, until edges are just set. As soon as you pull cookies out of oven, sprinkle tops of cookies with any remaining cinnamon sugar mixture.
7. Store in an airtight container for up to a week.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# Oatmeal Cream Pies



*Feeling nostalgic? Try this Homemade Oatmeal Cream Pie recipe. Soft oatmeal cookies sandwiched with cream cheese filling. Tastes just like the ones you remember, but even better because it is homemade.*

**Prep time** 0:30

**Bake/Cook time** 0:11 to 0:13

**Yield** 10 sandwiched cookies

## INGREDIENTS

### OATMEAL COOKIES

- 1 c all-purpose flour\*
- 1/2 tsp baking soda
- 1 tsp cinnamon
- 1 1/2 c oats, quick cooking (not instant or old-fashioned)
- 1/2 c unsalted butter, soft
- 1 Tbs vegetable oil
- 1/2 c Imperial® Dark Brown Sugar
- 1/2 c Imperial® Granulated Sugar
- 1 large egg
- 2 tsp vanilla extract
- 1/2 tsp salt

### CREAM CHEESE FILLING

- 8 oz cream cheese, softened
- 3 c Imperial® Powdered Sugar
- 1 tsp vanilla extract

## DIRECTIONS

1. Preheat oven to 350°F. Line two cookie sheets with parchment paper or butter well. Set aside.
2. Sift together flour, baking soda, and cinnamon. Stir in oats and set aside.
3. Cream butter until light and fluffy. Add oil and both sugars, and mix two more minutes.
4. Add egg and vanilla extract, and mix until light and fluffy.
5. Add dry ingredients and mix on low speed until just combined.
6. Drop batter in two tablespoons amounts onto cookie sheets. Press slightly down. Bake for 11-13 minutes or until light golden. Remove to a wire rack to cool.
7. While cookies are cooling, prepare cream cheese filling. Mix all ingredients until well-blended and smooth.
8. Sandwich cookies together with cream cheese filling.
9. Store in an airtight container for up to three days.



# Hummingbird Cookies

*Ready for a southern Hummingbird Cake baked into a soft cookie? These Hummingbird Cookies have all the banana and pineapple taste of a classic Hummingbird Cake, but are bite-sized and topped with a sweet cream cheese frosting and chopped pecans.*

**Prep time** 0:10  
**Bake/Cook time** 0:08  
**Yield** 24-36 cookies



## INGREDIENTS

½ c unsalted butter, softened  
 1 c Imperial® Light Brown Sugar  
 2 tsp vanilla extract  
 1 very ripe banana, mashed  
 ½ c pineapple tidbits, drained and mashed  
 2 Tbs + 2 c all-purpose flour\*  
 1 tsp salt  
 1 tsp baking soda  
 ½ tsp ground cinnamon  
 ⅛ tsp ground nutmeg  
 ½ c chopped pecans

## FROSTING

8 oz cream cheese, room temperature  
 2 tsp vanilla extract  
 2 c Imperial® Powdered Sugar  
 ½ c chopped pecans



## DIRECTIONS

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or silicone baking mats. Set aside.
2. In stand mixer, combine butter and brown sugar. Mix in vanilla, mashed banana, and mashed pineapple. Stir in two tablespoons of flour. Mix well.
3. In a separate bowl, combine flour, salt, baking soda, ground cinnamon, and ground nutmeg. Add to wet ingredients and mix until combined.
4. Add pecan pieces. Stir until just combined.
5. With a medium-sized cookie scoop, portion dough onto prepared cookie sheets.
6. Press each cookie with palm of your hand to flatten. Bake for approximately eight minutes or until light golden on edges.
7. While cookies are cooling, prepare frosting. Mix cream cheese, vanilla, and powdered sugar together until smooth.
8. Use a butter knife to frost tops of cookies. Sprinkle each cookie with pecan pieces while frosting is still soft.





# Double Chocolate Fudge Praline Cookies



*When you want the flavor of a chocolate pecan pie, but don't want the hassle of making a whole pie, give these Double Chocolate Fudge Praline Cookies a try. Chewy, rich chocolate fudge cookies are baked to perfection and then topped with a southern pecan praline glaze.*

**Prep time** 0:25

**Bake/Cook time** 0:11 to 0:12

**Yield** 36 cookies

## INGREDIENTS

1 <sup>2</sup> / <sub>3</sub> c	all-purpose flour*
1 tsp	baking powder
1/2 tsp	baking soda
1/4 c	cocoa powder
1 tsp	salt
1 1/2 c + 1 1/2 c	semi-sweet chocolate chips
4 Tbs	unsalted butter
3	large eggs, room temperature
1/4 c	milk
3/4 c + 1 Tbs	Imperial® Granulated Sugar
1/2 c	Imperial® Light Brown Sugar
2 tsp	vanilla extract

## PECAN PRALINE GLAZE

1/4 c	heavy cream
1/2 c	Imperial® Dark Brown Sugar
1/2 c	Imperial® Powdered Sugar
2 Tbs	honey
1/8 tsp	salt
1/2 c	pecan or walnut pieces
1 tsp	vanilla extract

## DIRECTIONS

1. Preheat oven to 325°F. Line two cookie sheets with parchment paper or silicone baking mats. Set aside.
2. Sift together dry ingredients. Set aside.
3. Place 1 1/2 cups chocolate chips and butter in a microwave-proof bowl. Melt in 10-second intervals, stirring in between heating. Set aside.
4. In a bowl large enough to hold all ingredients, whisk eggs and milk until combined.
5. Add both sugars and vanilla extract and whisk well.
6. Add all dry ingredients and once combined add melted chocolate mixture. Fold in remaining chocolate chips.
7. Scoop cookies with a small to medium ice cream scoop (about 2-3 tablespoons) and place on prepared cookie sheets.
8. Place in oven and bake for about 11-12 minutes. Cookie centers should remain wet looking when removed from oven. They will set to a fudge-like consistency when cooled.
9. Prepare praline topping by bringing all ingredients to a boil. Stir for two minutes and remove from heat.
10. Spoon onto cookies, and allow topping to cool before enjoying.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# Strawberry Brownies



*Chocolate and strawberries are always a winning combination. Luscious strawberry filling tops a chocolate bar that's a mix between a cookie and a brownie.*

## INGREDIENTS

1 c	all-purpose flour*
¼ c	cocoa
¼ tsp	baking soda
8 Tbs	unsalted butter
1 c (6oz)	chocolate chips, 55-60% cocoa
2	large eggs
1 c	Imperial® Granulated Sugar
¼ tsp	salt
1 tsp	vanilla extract
⅔ c	frozen or fresh cranberries
½ c	strawberry fruit spread (not jam)
1 pint	fresh strawberries (optional)

**Prep time** 0:20

**Bake/Cook time** 0:35 to 0:37

**Yield** 12 brownies

## DIRECTIONS

1. Preheat oven to 335°F. Prepare an 8x8-inch pan with butter or non-stick spray. Set aside.
2. Sift together flour, cocoa powder, and baking soda. Set aside.
3. Cut butter in cubes and place in a bowl along with chocolate. Melt in microwave on low or set a metal bowl over barely simmering water while constantly stirring. Once melted set aside.
4. In a separate bowl, whisk eggs until well blended. Add sugar and whisk vigorously for one minute until well combined. Add melted chocolate along with salt and vanilla extract and mix to combine.
5. Add flour/cocoa mixture and stir to combine. Add cranberries.
6. Spread batter into prepared pan.
7. Gently spoon strawberry spread on surface of chocolate bars and then spread evenly over top.
8. Place in oven and bake until center of bars feels slightly firm when pressed with a finger, about 35-37 minutes.
9. Allow to cool before cutting and decorate with fresh strawberries if desired.



# Pies



# Cheddar Cheese Apple Pie



*New Englanders know that a good, sharp cheddar really brings out the flavor of baked apples. This iconic combination has been a staple in the East and Midwest since colonial times (and for good reason). Chef Eddy studded this pie crust with sharp cheddar cheese and packed the pie with two different kinds of apples for a sweet, tart and savory combo that's sure to please any apple pie fan.*

**Prep time** 0:45

**Bake/Cook time** 1:20

**Yield** 8 slices

## INGREDIENTS

2½ c	all-purpose flour*
2 sticks	butter, unsalted and very cold
4 oz	(½ standard package) mild or medium sharp cheddar cheese
¼ c	ice water
1 tsp	salt
1 tsp	Imperial® Granulated Sugar
3	large Golden Delicious apples
3	large Granny Smith apples
1 c	Imperial® Granulated Sugar
3 Tbs	flour
1 tsp	cinnamon
2 tsp	vanilla extract

## DIRECTIONS

1. Preheat oven to 375°F.
2. Place flour in a bowl of an electric mixer and place in freezer along with mixer's paddle attachment for at least 10 minutes.
3. Remove bowl from freezer. Using a box grater, quickly grate butter onto large eyes of grater and directly into flour. Toss well.
4. Grate cheese directly into flour.
5. In a separate bowl, combine water, salt, and sugar. Set aside.
6. Add water mixture to flour mixture and mix on low just until dough forms. Do not over mix!
7. Cut dough nearly in half but ensuring that one half is just a bit larger than other. Place larger half in the refrigerator.
8. Roll smaller piece of dough on a lightly floured surface into a circle large enough to line a 9-inch pie tin. Trim away excess dough and set aside. Keep excess dough trimming in the refrigerator.
9. Peel and core apples. Cut in eight equal wedges and then cut each wedge crosswise in about 8-10 slices. Place in bowl and immediately toss in sugar. Repeat with all apples.
10. Add flour, cinnamon, and vanilla extract. Place filling into pie crust.
11. Roll remaining pie dough into a circle large enough to cover entire pie. Place onto apples and trim away excess dough.
12. Cut a few holes into surface for steam to escape. Brush lightly with water and sprinkle with one tablespoon of sugar. Place in oven.
13. After 15 minutes reduce oven temperature to 350°F.
14. If desired roll remaining dough trimmings and cut into leaf shapes. Make an indentation into leaves using the back of a paring knife.
15. Place leaves onto a muffin tin to obtain a natural curved shape. Place in oven until golden, about 15 minutes.
16. Bake pie for approximately 1 hour 20 minutes or until visible bubbles appear on surface (like bubbling lava) which indicates that filling has thickened.
17. If pie gets too dark, cover the surface with foil.
18. Place crust leaves on top prior to serving.



# Cherry Cheese Pie

*Cherry Cheese Pies combine the best of two worlds – a sweet, fruity cherry pie with and a cream cheese pie – which is also why this recipe has been a favorite for generations. Unlike the no-bake versions, this classic recipe starts with a cherry pie base, then adds a cheesecake-like layer and is topped with dollops of Crème Chantilly.*

## INGREDIENTS

1 9-inch refrigerated pie shell  
or [Pure Butter Pie Crust](#)  
*See page 51 for recipe*

1 can (21 oz) cherry pie filling  
12 oz cream cheese, softened  
½ c Imperial® Granulated Sugar  
2 eggs  
1 c full-fat sour cream  
½ tsp vanilla  
Optional... [Crème Chantilly](#)

**Prep time** 0:10  
**Bake/Cook time** 0:45 to 0:50  
**Yield** 8 slices

## DIRECTIONS

1. Preheat oven to 425°F.
2. Prepare pie crust. Line unbaked pie crust with parchment paper and weigh it down with pie weights or dry beans. Prebake crust for 5-10 minutes or until edges start to golden. (Learn why we suggest [Pre-Baking the Pie Crust](#) on the Sweetalk Blog.)
3. Remove crust from oven and place cherry pie filling in shell. Bake for 15 minutes, then remove from oven to cool slightly.
4. While cherry pie is baking, beat cream cheese, sugar, eggs, sour cream, and vanilla until smooth and creamy.
5. Lower oven temperature to 350°F.
6. Pour cream cheese mixture on top of cherry filling. Return to oven and bake for an additional 30 minutes. If pie crust edges start to brown, cover with aluminum foil.
7. Remove from oven and let cool.
8. Top with [Crème Chantilly](#) if desired and refrigerate until served. *See page 49 for recipe.*



*This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*





# Welcome New Neighbor Peach Pie



## INGREDIENTS

### LIGHT-N-FLAKY PIE CRUST

- 2¼ c all-purpose flour\*
- 2 tsp Imperial® Granulated Sugar
- 1 tsp salt
- ¾ c + 1 Tbs vegetable shortening
- 5-6 Tbs cold water

### PEACH PIE FILLING

- 5 c fresh peeled peach slices, tightly packed
- 1 Tbs lemon juice, fresh
- ½ c Imperial® Granulated Sugar
- ½ c Imperial® Light Brown Sugar
- Pinch salt
- 3 Tbs tapioca, quick-cooking
- 1 tsp vanilla extract
- ⅛ tsp almond extract
- 1 Tbs butter

### Garnish

- Optional... [Crème Chantilly](#)
- Optional... [Homemade Vanilla Ice Cream](#)

*This classic homemade peach pie recipe has been a staple of our cookbooks for decades. Nothing says summer like a homemade peach pie with a buttery, flaky crust and a scoop of homemade vanilla ice cream.*

**Prep time** 0:45

**Bake/Cook time** 0:50

**Yield** One 9-inch peach pie



## DIRECTIONS

### LIGHT-N-FLAKY PIE CRUST

1. Sift together flour, sugar, and salt and place in a large mixing bowl.
2. Cut in shortening with a pastry blender until mixture resembles very coarse crumbs.
3. Add cold water, one tablespoon at a time, tossing mixture lightly with fork or your fingers until mixture can be gathered into a ball. Knead dough lightly several times, then wrap tightly in plastic wrap and chill at least one hour.

### PIE FILLING

4. Preheat oven to 450°F.
5. Toss peaches with lemon juice, then combine with both sugars, salt, tapioca, and vanilla and almond extracts. Allow to stand at room temperature.
6. Divide chilled pie crust in half and roll one half out to about ⅛-inch thickness and fit into bottom of a 9-inch pie dish.
7. Trim edges of pie crust, leaving at least a ½-inch overhang. Do not prick!
8. Spoon filling into pie shell and dot with butter.
9. Roll out remaining pastry dough and center over filling. Lightly dampen rim of bottom pie crust and press with top pie crust to seal. Trim edges smooth, again leaving at least a ½-inch overhang. Lift and fold under overhang, forming a high-fat rim for fluting/crimping.
10. Flute/crimp rim as desired.
11. Reroll pie crust scraps and cut into peach and leaf shapes, if desired, and attach to top crust by dampening shapes with water.
12. Cut slits in top crust to allow steam to escape during baking.
13. Bake at 450° for 10 minutes, then reduce temperature to 375°F and continue baking for an additional 40 minutes, or until crust is golden brown.
14. Cover rim of crust loosely with foil after 20 minutes to keep fluted edges from browning too much.
15. Cool pie on a wire rack for an hour.
16. Serve at room temperature with [Homemade Vanilla Ice Cream](#) (see page 50 for recipe) or [Crème Chantilly](#) (see page 49 for recipe).

# Praline Pumpkin Cheesecake



*What happens when you combine pralines, pumpkin and cheesecake into one dessert? You get this decadent holiday treat that just begs for its own tradition.*

**Prep time** 0:30

**Bake/Cook time** 1:45 to 2:00

**Yield** 9-inch cake serving 8-10



[See video](#)



see next page

# Praline Pumpkin Cheesecake

*What happens when you combine pralines, pumpkin and cheesecake into one dessert? You get this decadent holiday treat that just begs for its own tradition.*

## IMPERIAL SUGAR INSIGHT

*Helpful hints for this Praline Pumpkin Cheesecake Recipe:*

1. Drain pumpkin on paper towels to remove excess moisture.
2. Just to be safe, butter inside of your springform pan completely.
3. Use a good no-leak springform pan.
4. Use heavy-duty aluminum foil underneath pan, just in case.
5. For those with nut allergies who need a substitute for the pecans, sauté green apples in brown sugar and drizzle over pumpkin cheesecake.
6. It's best to use a standing mixer vs. a hand-held mixer.
7. Watch Chef Eddy prepare this recipe in this [How to Bake video](#).

**Prep time** 0:30

**Bake/Cook time** 1:45 to 2:00

**Yield** 9-inch cake serving 8-10

## INGREDIENTS

### GINGERSNAP CRUST

- 2 c gingersnaps, crushed
- 4 Tbs butter, melted

### PUMPKIN CHEESECAKE FILLING

- 24 oz cream cheese, soft at room temperature
- 1 c Imperial® Granulated Sugar
- 1/2 c Imperial® Dark Brown Sugar
- 4 large eggs
- 15 oz solid pack pumpkin (not pumpkin pie filling)
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp cloves
- 2 tsp vanilla extract

### PRALINE TOPPING

- 1/2 c Imperial® Dark Brown Sugar
- 3/4 c whipping cream
- 4 Tbs butter
- 1/4 tsp salt
- 1 Tbs vanilla extract
- 1 1/2 c pecan halves

## DIRECTIONS

1. Preheat oven to 325°F.
2. **TO MAKE CHEESECAKE CRUST:** Use a rolling pin or food processor and crush gingersnaps to obtain two cups. Add melted butter and combine well. Press onto bottom of a 9-inch diameter springform pan and place in oven for nine minutes.
3. When cool enough to handle, place pan on three layers of aluminum foil and wrap outside of springform pan with foil. Ensure that no water can penetrate through foil. Place springform in a roasting pan and set aside.
4. **TO MAKE PUMPKIN CHEESECAKE:** Beat soft cream cheese and both sugars on low speed until well blended with no lumps. Scrape bowl well.
5. Add one egg at a time waiting for previously added egg to be fully incorporated. Scrape bowl and beater well in between additions.
6. Add pumpkin, spices, and vanilla and mix to combine – do not beat, just mix by hand. (Don't overbeat cream cheese mixture.) Pour into springform pan over gingersnap crust. Pour water into roasting pan, about 1-inch high, and place in oven.
7. Bake pumpkin cheesecake until center of cake no longer trembles, about 1:45-2:00 hours. You could also try baking for 1:45, turning the oven off, then opening the oven door and letting cheesecake both cool off and continue baking at same time from residual heat.
8. Remove from oven and allow to cool on a rack at room temperature for 30-60 minutes. Place in refrigerator overnight. Remove cake from refrigerator about an hour before serving to bring it to room temperature.
9. **TO MAKE PRALINE TOPPING:** Make praline topping just before serving for best results. Begin by toasting pecans for eight minutes in a 350°F oven.
10. In a saucepan, bring all ingredients to a boil excluding pecans. Boil for three minutes ensuring that mixture will not boil over. Remove from heat and stir in pecans.
11. Allow to cool for 10 minutes and spread on surface of cheesecake.
12. Run a sharp knife around edge and bottom of cheesecake in pan to remove. Use a sharp knife to cut as desired.



# Lemon Meringue Pie



## INGREDIENTS

- 1 8-inch pie store-bought pie shell, baked; or one [Pure Butter Pie Crust](#) See page 51 for recipe
- 1 c Imperial® Granulated Sugar
- 1¼ c water
- 6 Tbs cornstarch
- ½ c lemon juice, fresh squeezed
- 1 Tbs lemon zest, no white bitter pith
- Pinch salt
- 3 large egg yolks
- 2 Tbs milk or water
- 2 Tbs butter
- 3 large egg whites, no egg yolk traces
- 6 Tbs Imperial® Granulated Sugar
- ⅛ tsp cream of tartar

## DIRECTIONS

1. Preheat oven to 400°F.
2. In a non-reactive saucepan combine first listed sugar, water, cornstarch, lemon juice, lemon zest, and salt. Whisk to a boil.
3. In a separate bowl whisk egg yolks and milk. Gradually add about 5-6 tablespoons of above boiled mixture and whisk quickly.
4. Pour egg yolk mixture into saucepan and whisk to a boil. Remove from heat when mixture is thickened like mayonnaise and makes thick bubbles, about 1-2 minutes. Remove from heat.
5. Add butter and stir in. Pour into pie shell. Set aside. Do not cover with plastic wrap or refrigerate at this point.
6. Whip egg whites, remaining sugar, and cream of tartar to stiff peaks.
7. Spread onto pie ensuring that meringue has been spread onto pie shell. (This keeps the meringue from sliding around.)
8. Place pie in oven until meringue is golden brown, about 8-10 minutes.

*The filling in this lemon meringue pie is beautifully creamy. Not too sweet, not too tart. Pile the meringue high and brown with a blow torch or under the broiler for an added wow factor.*

**Prep time** 0:40

**Bake/Cook time** 0:12 to 0:15

**Yield** One 9-inch pie

# Pastry & Breads





# Snowball Doughnuts

*Tasty bite-sized doughnuts with a cake-like inside and a golden crunchy crust. This quick and easy recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*



**Prep time** 0:05 to 0:10

**Bake/Cook time** 0:03

**Yield** About 50 doughnuts

## INGREDIENTS

- 2 eggs
- 1 c Imperial® Granulated Sugar
- 3 Tbs soft shortening
- 2 tsp grated orange or lemon rind
- 1 c milk
- 3¼ c all-purpose flour\*
- 4½ tsp baking powder
- 1 tsp salt
- and... oil for frying
- and... Imperial® Powdered Sugar

## DIRECTIONS

1. In a large mixing bowl, beat eggs.
2. Add sugar, shortening, and orange rind; beat until well mixed. Stir in milk.
3. Combine remaining dry ingredients and blend into first mixture, stirring well.
4. Place three inches of cooking oil in a deep saucepan and slowly heat to 370°F.
5. Drop dough by heaping teaspoons into hot oil. (For more rounded doughnuts, try a cookie scoop.)
6. Push dough from spoon with small rubber scraper or another spoon. Do not put too many in pan at the same time.
7. Use a slotted spoon to turn balls until golden brown on all sides (about three minutes).
8. Lift from oil with slotted spoon and drain a moment over pan.
9. Place on paper towels to drain well. When cool, drop doughnut balls a few at a time into a paper bag containing powdered sugar and shake until coated. Serve immediately.

*This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.





# Grandma Ada's Gingerbread



*This recipe has been a fan favorite for over 50 years. Grandma Ada's Gingerbread is soft, moist and has the perfect blend of molasses and spices. The final product is delicious and your kitchen will smell amazing.*



*This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*

**Prep time** 0:15

**Bake/Cook time** 0:35 to 0:40

**Yield** 9 servings

## INGREDIENTS

1/2 c	unsalted butter, softened
1/2 c	Imperial® Granulated Sugar
1	egg, well beaten
1 c	molasses
2 1/2 c	all-purpose flour*
1/2 tsp	salt
1 tsp	ground cloves
1 tsp	ground ginger
1 tsp	ground cinnamon
1 1/2 tsp	baking soda
1 c	hot water

## DIRECTIONS

1. Preheat oven to 350°F. Line a 9-inch square pan with parchment paper, or lightly butter all sides.
2. Cream butter and sugar until fluffy. Add egg and molasses, mixing well.
3. Combine dry ingredients and add to butter mixture; add hot water and stir until smooth.
4. Pour into prepared pan and bake for 35-40 minutes or until an inserted toothpick comes out clean.
5. Let cool in pan before turning out.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# Homemade Ding Dongs®



**Prep time** 0:60

**Bake/Cook time** 0:25 to 0:30

**Yield** 12-14 ding dongs  
depending on size of cutter

*Rich chocolate snack cake filled with silky marshmallow filling and coated in chocolate ganache, our copycat Homemade Ding Dongs® taste so fresh that you may never go back to store-bought again.*

## INGREDIENTS

7/8 c all-purpose flour\*  
 1/3 c + 1 Tbs cocoa powder  
 1 tsp baking soda  
 1 c Imperial® Granulated Sugar  
 1 tsp baking soda  
 1 large egg  
 1/2 c buttermilk  
 1/4 c vegetable oil  
 1 tsp vanilla extract  
 1/2 tsp salt  
 1/2 c water  
 7 oz marshmallow crème  
 and... [Chocolate Ganache or Sauce](#)

## DIRECTIONS

1. Preheat oven to 325°F.
2. Butter and flour two 8-inch baking pans. Set aside.
3. Sift together flour, cocoa powder, baking soda, and sugar. Set aside.
4. In a bowl large enough to hold all ingredients, whisk eggs and buttermilk until well combined. Add oil, vanilla, and salt and whisk smooth.
5. Meanwhile heat water until hot.
6. Add dry ingredients to buttermilk-egg mixture and whisk smooth. Add hot water in three increments, while whisking batter smooth in between additions.
7. Divide batter evenly into pans and place in oven, bake for 25-30 minutes or until an inserted toothpick comes out clean.
8. After 10 minutes turn upside down on a sheet of plastic wrap or waxed paper and allow to cool completely.
9. Cut cakes using a sharp biscuit cutter about 2 1/2-inches in diameter.
10. To fill cakes, cut a cone out of each cake ensuring that you do not cut all the way to the other side; remove cut-out cone part.
11. Add about two teaspoons of marshmallow crème filling in each indentation.
12. Neatly cover crème with 1/4 of the cut-out cone. Repeat until done.
13. Cover two cookie sheets or cutting boards with plastic food wrap. Set aside.
14. Prepare [Chocolate Ganache](#) and let cool slightly. See page 48 for recipe.
15. Place a Ding Dong on edge of a metal spatula or tip of pie server.
16. Using a ladle pour ganache onto Ding Dong.
17. Carefully place Ding Dong onto plastic-lined sheets.
18. If you notice that ganache was too thick and is not properly sheeting down the sides, add one or more hot tablespoons of milk to thin it out. Glaze remaining Ding Dongs.
19. Store in refrigerator until ready to serve.

# Border Butter Flake Biscuits

*These Border Butter Flake Biscuits are perfect to serve at breakfast or brunch. This vintage recipe makes biscuits with a natural and full flavor. They aren't as flaky as a non-egg biscuit, but still have a very satisfying crunch on the edges.*

**Prep time** 0:15

**Bake/Cook time** 0:12 to 0:14

**Yield** About 12-15 biscuits



## INGREDIENTS

1 c	unsalted butter, cold
1 Tbs	Imperial® Granulated Sugar
2 c	all-purpose flour*
4 tsp	baking powder
3/4 tsp	salt
2	large eggs, beaten with milk below
1/3 c	milk, cold

## DIRECTIONS

1. Preheat oven to 425°F.
2. Sift together flour, baking powder, and salt into mixing bowl. Grate very cold butter onto large eyes of a box grater directly into flour mixture.
3. Using the paddle attachment, mix on medium speed until mixture resembles coarse crumbs. Add egg/milk mixture and mix until dough just starts to form together. Do not over mix!
4. Remove from bowl and gently press dough together to make it better combined. Roll dough to a 1/2-inch thickness on a lightly floured surface. Using a biscuit cutter, cut very close together minimizing waste. Place on a parchment-lined or buttered cookie sheet.
5. Bake until pale golden, about 12-14 minutes; baking time will depend on thickness of biscuits.

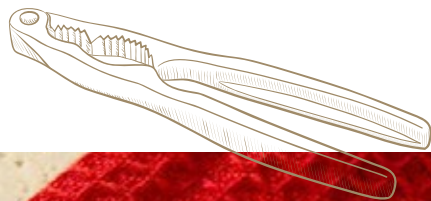
\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Candy



# Pralines



*Creamy Pecan Pralines are a traditional southern treat made with sugar, pecans, butter and vanilla. With this simple recipe you just melt, mix and drop onto wax paper.*

**Prep time** 0:20  
**Yield** 16-18 pralines



[See video](#)

## INGREDIENTS

1 c	Imperial® Granulated Sugar
1/2 c	Imperial® Dark Brown Sugar
1/2 c	half and half
3 Tbs	unsalted butter
Optional...	1 bag (5-6 oz) pecans halves
1/2 tsp	salt
1 tsp	vanilla extract

## DIRECTIONS

1. In a saucepan over medium heat, combine sugars, half and half, and butter. Using a heat resistant or wood spatula stir mixture to 230°F.
2. At 230°F add remaining ingredients and stir to 237°F. Remove from heat and let mixture cool undisturbed and uncovered to 212°F.
3. At 212°F stir mixture for a few seconds and drop tablespoon-sized portions on wax paper or on a silicone baking mat. Let harden.

**NOTE:** If mixture firms or becomes crystallized before it is dropped, reheat with a few drops of water. Let cool slightly and drop on wax paper.





# Caramel Apple Chocolate Bark

*What would make a caramel apple even better? How about a little chocolate?*

*Caramel Apple Chocolate Bark gives you the best of both in a 5-ingredient recipe!*

**Prep time** 0:45

**Bake/Cook time** 2:00

Plan for 30 minutes to an hour chill time

**Yield** 10-24 servings depending on size



## TEMPERING CHOCOLATE

*For shiny, crisp chocolate bark that snaps when you break it apart, consider tempering your chocolate first. For instructions on how to temper chocolate, visit Chef Eddy's blog and watch this [How to Temper Chocolate on a Cool Surface](#) video.*

## INGREDIENTS

1 large	red apple
1 Tbs	Imperial® Granulated Sugar
8 oz	dark chocolate
12	caramels, unwrapped
Optional...	milk



[See video](#)

## DIRECTIONS

- FOR THE BAKED APPLES:** Preheat oven to 200°F. Line an 11x8-inch baking sheet with parchment paper. Set aside.
- Thinly slice apple using a very sharp knife or a mandolin. Place apple slices in a single layer on prepared baking sheet. Sprinkle with sugar.
- Bake for two hours, flipping apples halfway through baking. Turn off oven and let apples cool completely. Crush apple chips into large pieces. Set aside.
- FOR THE BARK:** Line a large baking sheet with parchment paper. Set aside.
- In a medium microwave-safe bowl, microwave chocolate for 45 seconds and stir. If not completely melted, microwave in 15-second intervals, stirring after each interval, until smooth.
- Pour chocolate onto prepared baking sheet. Top with apple chips. Set aside.
- In a small microwave-safe bowl, microwave caramels for 30 seconds and stir. If not completely melted, microwave in 10-second intervals, stirring after each interval until smooth. (Some caramels may need a little milk added to soften into a drizzle stage. If needed, add one teaspoon of milk and stir until smooth.) Drizzle caramel on top of bark.
- Chill bark in refrigerator for 30 minutes, or until hardened. Break into large pieces and serve.



# Homemade Snickers® Bar



[See video](#)

*This Snickers® copycat recipe only has seven ingredients and takes less than 30 minutes to prepare. Satisfy your chocolate candy bar cravings without ever leaving the house!*

**Prep time** 0:20

**Yield** 12-15 bars depending on size

## INGREDIENTS

1 c	semi-sweet chocolate chips
3 Tbs	creamy peanut butter
7 oz	marshmallow fluff
1/4 c	creamy peanut butter
1 1/2 c	Imperial® Powdered Sugar
1 c	dry roasted unsalted peanuts
11 oz	caramels
1/4 c	heavy cream
1	semi-sweet chocolate chips
3 Tbs	creamy peanut butter

## DIRECTIONS

1. Line an 11x7-inch baking pan with parchment paper.
2. Place one cup of chocolate chips and three tablespoons of peanut butter in a heatproof bowl. Microwave for 60 seconds and stir until smooth and combined. Microwave in three-second intervals, if needed.
3. Pour melted chocolate in prepared pan and spread evenly. Place pan in freezer for 2-3 minutes or until hardened.
4. Meanwhile, in a clean bowl place marshmallow fluff, 1/4 cup peanut butter, and powdered sugar. With a wooden spoon or spatula stir until it forms a soft dough. (Can be done in a mixing bowl using dough hook as well.)
5. Remove dough from bowl and press with fingers on top of chocolate layer.
6. Sprinkle peanuts on top, gently pressing them in.
7. In a small saucepan, add caramels and heavy cream. Cook over medium heat, stirring constantly until melted. Immediately pour over peanuts, spreading it all over with back of a spoon.
8. Refrigerate for five minutes until set.
9. In a heatproof bowl, melt remaining chocolate chips and peanut butter. Pour over caramel layer, spreading evenly.
10. Place pan in refrigerator for 10 minutes until chocolate is set.
11. With a sharp knife, cut into bars.



# Texas Pecan Toffee

*Texas pecans, butter, brown sugar, a hint of espresso, and white and dark chocolate make this pecan toffee recipe a sure crowd pleaser. Easy to make and delicious to eat, try some of this melt in your mouth toffee today.*

**Prep time** 0:45

**Yield** 2 pounds

## INGREDIENTS

1½ c	unsalted butter
4½ oz	finely chopped white chocolate
1 c	Imperial® Granulated Sugar
1 Tbs	molasses
2 tsp	instant espresso powder
⅓ c	Imperial® Light Brown Sugar
½ tsp	cinnamon
⅓ c	water
¼ tsp	salt
2 c	chopped pecans
4½ oz	bittersweet chocolate, finely chopped

## DIRECTIONS

1. Butter a cookie sheet. Set aside.
2. Melt butter in a heavy saucepan over low heat. Add both sugars, water, molasses, espresso powder, cinnamon, and salt. Stir until sugar dissolves. Increase to medium heat stirring slowly but constantly until temperature reaches 290°F, about 20 minutes.
3. Remove from heat and stir in 1½ cups of nuts. Quickly pour mixture onto cookie sheet. Tilt and bang edges of pan to spread toffee.
4. Sprinkle white and dark chocolate on top. Add white chocolate first so it does not all melt into dark chocolate. Pat all chunks of chocolate down with a spoon.
5. Sprinkle remaining nuts on top of chocolate. Let cool and break into chunks.





# Butterscotch Balls



*Chocolate, brown sugar, vanilla, butter, and nuts rolled into one tasty little ball of bite-sized goodness. These butterscotch treats are ready in under 20 minutes. This easy and quick recipe is great for kids too.*

**Prep time** 0:10 to 0:20

**Yield** 3 dozen

## INGREDIENTS

1 c	Imperial® Dark Brown Sugar
1/2 tsp	salt
1 Tbs	vanilla extract
2 Tbs	butter
1/4 c	evaporated milk
Optional...	2 Tbs dark rum
3 oz	milk chocolate, chopped in small pieces
2 c	Imperial® Powdered Sugar
1 c	finely chopped nuts

## DIRECTIONS

1. Combine brown sugar, salt, vanilla extract, butter, milk, and rum in a saucepan. Stir to a boil and remove from heat. Whisk in milk chocolate and allow to cool at room temperature.
2. Add powdered sugar in 1/2-cup amounts stirring mixture smooth between additions. If batter becomes too firm, transfer to a board dusted with powdered sugar and mix by hand.
3. The batter will set and become firmer in 10-20 minutes. Shape in 1-inch round balls and roll in chopped nuts.
4. Place on parchment or wax paper and store in refrigerator.



# Other



# Candied Pecans

*Sweet and nutty candied pecans have many uses. Use this five-ingredient recipe as a topping for a cheesecake, wrapped up as a housewarming gift or just eaten by the handful. Delicious on salads, with cheese platters, over ice cream, as a dessert topping and so much more.*

**Prep time** 0:05  
**Bake/Cook time** 0:15  
**Yield** 1 cup pecan halves



## INGREDIENTS

1/2 c	Imperial® Granulated Sugar
4 Tbs	water
1 tsp	vanilla extract
Pinch	salt
1 c	pecan halves
Optional...	1/8 tsp cinnamon

## DIRECTIONS

1. Combine sugar, water, vanilla extract, and salt in a sauté pan. Bring to a boil.
2. Add pecans and toss into syrup. Cook a few minutes and until most of the syrup is evaporated. Remove from heat. Stir pecans until a white grainy coating develops on their surface.
3. Turn heat back on to medium and toss pecans until white coating caramelizes and they sound “dry.”
4. Sprinkle with cinnamon and remove from heat. Let pecans cool on parchment paper.
5. Store airtight.





# Dr. Pepper® Barbecued Beef Brisket

*The South is known for its BBQ and here's a recipe that lives up to that reputation. Sweet, spicy, and bold, this recipe incorporates another beloved Southern favorite - Dr. Pepper. Slowly roasted for maximum tenderness, this brisket will melt in your mouth.*

**Prep time** 0:10

**Bake/Cook time** 3:00

**Yield** About 12 servings



## INGREDIENTS

- 1 c Imperial® Light Brown Sugar
- 1 c ketchup
- 1 c Dr. Pepper® Cherry Cola Soda
- 1 small onion, finely chopped
- ½ tsp salt
- ¼ tsp ground black pepper
- 4-5 lbs fresh beef brisket

## DIRECTIONS

1. Preheat oven to 325°F.
2. Trim fat from meat. Place brisket in a large roasting pan.
3. Combine brown sugar, ketchup, Dr. Pepper, onion, salt, and pepper in a medium bowl. Mix until well blended.
4. Pour over brisket. Wrap tightly with foil.
5. Roast for three hours or until brisket is tender, brushing occasionally with sauce mixture.
6. Remove from oven and place brisket on a platter and keep warm.
7. Pour remaining sauce into a medium saucepan. Bring to a boil; reduce heat and simmer for 10-15 minutes or until sauce reduces and thickens.
8. Cut brisket into thin diagonal slices across the grain at an angle. Serve brisket with sauce.





# Upside Down Chocolate Pudding

*Part brownie, part pudding and part spoon cake, this vintage recipe for Upside Down Chocolate Pudding is for anyone who loves ooey-gooey chocolatey desserts. Serve warm and spoon any additional sauce over the top. A dollop of Crème Chantilly or vanilla ice cream makes it even more decadent.*

**Prep time** 0:15 to 0:20

**Bake/Cook time** 0:40 to 0:45

**Yield** 8-10 servings



## INGREDIENTS

- 1 c all-purpose flour\*
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 c Imperial® Granulated Sugar
- 3 Tbs cocoa
- 1 tsp vanilla
- 1/2 c milk
- 2 Tbs vegetable oil
- 1/2 c chopped nuts
- 1 1/4 c Imperial® Dark Brown Sugar
- 1/4 c cocoa
- 2 c hot water
- Optional... [Crème Chantilly](#)
- Optional... [Homemade Vanilla Ice Cream](#)

## DIRECTIONS

1. Preheat oven to 350°F. Spray an 8x8-inch pan with non-stick spray or coat with butter. Set aside.
2. Combine flour, baking powder, salt, granulated sugar, and three tablespoons cocoa and whisk until mixed.
3. In a separate bowl, add vanilla to milk and stir. Combine milk mixture, vegetable oil, and nuts to dry ingredients. Stir until well blended.
4. Pour into prepared pan. Mix brown sugar with 1/4 cup cocoa and sprinkle over batter. Pour hot water over entire surface.
5. Bake for 40-45 minutes. Spoon out while warm and drizzle extra sauce over the top. Top with [Crème Chantilly](#) or [Homemade Vanilla Ice Cream](#). See page 49 for Crème Chantilly recipe and page 50 for Homemade Vanilla Ice Cream recipe.

*This recipe was originally published in Imperial Sugar's 150th Anniversary Cookbook.*

# Basic Buttercream Frosting

*This delicious homemade vanilla buttercream frosting is easy to make. Its smooth and creamy texture is perfect for spreading and decorating. Chocolate, cinnamon and other flavor recipe options allow for simple variations.*

**Prep time** 0:10

**Yield** Frosting for one 9-inch cake or 12 cupcakes



[See video](#)



## INGREDIENTS

1 c	unsalted butter, soft
3 c	Imperial® Powdered Sugar, sifted
2 Tbs	milk or cream
2 tsp	vanilla extract
Pinch	salt

## DIRECTIONS

1. Cream butter until light and fluffy. Add one cup of powdered sugar and mix until light and creamy.
2. Gradually add remaining powdered sugar alternating with cream or milk. Scrape bowl well. Whip until very light and fluffy. Add vanilla and salt and combine well.

## Variations

**Super Vanilla:** Increase vanilla extract to one tablespoon for more of a vanilla flavor.

**Cinnamon Frosting:** Add ½ teaspoon of ground cinnamon with vanilla and salt.

**Brown Butter Frosting:** Lightly brown butter in heavy skillet before blending with sugar and salt.

# Chocolate Buttercream Frosting

*This Chocolate Buttercream Frosting recipe pairs well with just about anything. Smooth, buttery with a rich chocolate flavor.*

**Prep time** 0:10

**Yield** Frosting for one 9-inch cake or 12 cupcakes



[See video](#)



## INGREDIENTS

1/4 cup	heavy cream
1/4 cup	milk
1/2 cup (2.5 oz)	unsweetened chocolate, finely chopped
1/3 c	soft unsalted butter
3 c	Imperial® Powdered Sugar, sifted
2 tsp	vanilla extract
Pinch	salt

## DIRECTIONS

1. Bring heavy cream and milk to a boil. Remove from heat and whisk in chopped unsweetened chocolate. Set aside.
2. Cream butter until light and fluffy. Add one cup of powdered sugar and mix until light and creamy.
3. Gradually add remaining powdered sugar alternating with chocolate mixture. Scrape bowl well. Whip until very light and fluffy. Add vanilla and salt and combine well.





# Cream Cheese Frosting

*You can never go wrong with this classic Cream Cheese Frosting recipe from Chef Eddy! Quick, easy and delicious.*

**Prep time** 0:07

**Yield** Frosting for one 13x9-inch sheet cake, or two-layered 9-inch cake, or 18-24 cupcakes



[See video](#)



## INGREDIENTS

16 oz	cream cheese, softened
1 c	(2 sticks) unsalted butter, very soft
8 c	Imperial® Powdered Sugar, sifted
1 tsp	vanilla extract

## DIRECTIONS

1. Mix cream cheese and soft butter on low speed until blended. Add one cup powdered sugar and mix on low speed until well blended.
2. Gradually add remaining powdered sugar and mix on low to medium speed until light and fluffy. Add vanilla and mix well. Frost as desired.

# Chocolate Ganache or Sauce

*This rich, versatile chocolate sauce is easy-to-make ahead of time and perfect served warm over just about anything.*

**Prep time** 0:15

**Yield** 1¼ cups



## INGREDIENTS

½ c	heavy cream
4 Tbs	Imperial® Granulated Sugar
6 oz	best quality chocolate (60-70% cocoa) <i>Higher cocoa = stronger chocolate flavor</i>
1 Tbs	unsalted butter

## DIRECTIONS

1. Chop chocolate into small pieces and place in a bowl. Set aside.
2. In a saucepan bring heavy cream and sugar to a boil. Pour boiling cream onto chopped chocolate. Add butter.
3. Whisk until smooth and chocolate is melted.
4. The chocolate sauce or ganache can be reheated in a microwave oven at a later time. For a thinner consistency add more boiling cream or milk.

# Crème Chantilly

*Crème Chantilly is also known as whipped cream. This delicious cream is the perfect topping to use in place of artificial whipped toppings on pies, banana splits and trifles.*

**Prep time** 0:10

**Yield** 1 serving



## INGREDIENTS

1 c                      whipping cream  
1 tsp                    vanilla extract  
1 Tbs + 1 tsp        Imperial® Granulated Sugar

## DIRECTIONS

1. In a cold bowl whip ingredients until firm peaks are obtained. If using a stand mixer make sure not to overwhip this cream as it will turn into butter.



# Homemade Vanilla Ice Cream

*This homemade, creamy treat is a summertime delight for kids and adults alike. Whether you're cranking the ice cream by hand or letting a machine do the work, the result is cool, creamy vanilla pleasure.*



**Prep time** 0:20

**Yield** 5 cups of ice cream

## IMPERIAL SUGAR INSIGHT

*Egg yolk contributes to the smoothness of ice cream. However, ice cream made with egg yolk needs to be properly heated to destroy potentially harmful bacteria. Therefore a cooking thermometer is essential. If a thermometer is not available, prepare Recipe B, which contains no egg yolks.*

## INGREDIENTS - RECIPE A

2 c	heavy cream
2 c	milk
6	large egg yolks
1 c	Imperial® Granulated Sugar
1 Tbs	vanilla extract

## DIRECTIONS - RECIPE A

1. In a saucepan bring heavy cream and milk to a boil. Remove from heat.
2. Meanwhile, in a separate bowl vigorously whisk yolks and sugar until well-combined and mixture is thick. Pour  $\frac{1}{3}$  of boiled milk into yolk mixture and whisk quickly. Pour yolk mixture into remaining milk and stir well.
3. Check with a thermometer, if below 182°F return to medium heat, while CONSTANTLY stirring bottom of pan with a rubber spatula. Heat to 182°F but not above 185°F. (The mixture will curdle above 185°F.)
4. Pour mixture through a fine sieve into a bowl. Cool mixture quickly by placing bowl into iced water. Add vanilla. Let cool until very cold before pouring into ice cream machine.

## INGREDIENTS - RECIPE B

2 c	milk
1 c	Imperial® Granulated Sugar
2 c	heavy cream
1 Tbs	vanilla extract

## DIRECTIONS - RECIPE B

1. In a saucepan bring milk and sugar to a boil. Remove from heat and place covered in a bowl containing ice cubes to quickly cool mixture. Add heavy cream and vanilla.
2. Let cool until very cold before pouring into an ice cream machine.



# Pure Butter Pie Crust

**Prep time** 2:00

**Yield** One 9-inch pie crust and dough for decorative toppers



## INGREDIENTS

2½ c	all-purpose flour, preferably unbleached
1 c	(2 sticks) unsalted butter, very cold
¼ c	buttermilk or ice cold water
1 tsp	salt
1 tsp	Imperial® Granulated Sugar
1 tsp	vanilla extract

## DIRECTIONS

1. Place flour in a bowl of an electric mixer and place in freezer along with mixer's paddle attachment for at least 20 minutes.
2. Cut butter in small cubes and place in freezer for 15 minutes.
3. Combine buttermilk with salt, sugar, and vanilla extract and place in refrigerator.
4. Remove cold flour bowl from freezer and add butter. With paddle attachment mix mixture on medium speed until butter pieces become smaller than peas and mixture feels like coarse meal.
5. With machine mixing on low speed, add buttermilk mixture very fast and mix just until dough forms. Do not over mix! Chill dough in refrigerator for at least one hour.
6. Roll dough into desired thickness of about ⅛-inch and use for baking pie. Shapes of leaves can be cut out for top crust if desired.



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