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Cooking with **DRIED EGGS**

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COOKING WITH DRIED EGGS

A fine powder that gives richness, food value, and quality to baked goods and main dishes is becoming available to homemakers. It is modern dried eggs.

In the space of a few minutes, by blending the powder with water, any homemaker can do the feat that stumped "all the king's horses and all the king's men." She can put Humpty-dumpty "together again," and behold—a *reconstituted* egg, ready to be popped into muffins, cookies, cakes, salad dressings; yes, even to scramble or put into omelet for breakfast or the main dish for supper.

You'll Like Dried Eggs

Of course, dried eggs will never replace shell eggs when they are plentiful, but dried eggs make a handy addition to kitchen supplies to use every day or in emergencies.

Naturally you can't have a dried egg served sunny-side-up, but you can use dried whole eggs in most of the ways shell eggs are used. You can also buy the dried egg yolks and dried whites separately, which saves trouble when only one or the other is needed. With both on hand, you can make the light and fluffy egg dishes where whites and yolks are added separately, as in fine cakes and soufflés.

You'll like to have dried eggs on hand because—

- There is no chance of broken eggs.
- They are light and easy to carry.
- They are compact and take up little space.
- They are waste savers—you can measure less than 1 egg when you need a little to "brush over" rolls before you bake them, or to "coat" n vegetables before cooking.
- They keep fresh a long time when cold and covered.
- Dried when plentiful, they help to spread the egg supply evenly over the



Like Shell Eggs in Food Value

Good-quality freshly dried eggs have practically the same food value as shell eggs. That is, they contain iron, vitamin A, and good protein, all important materials for building blood and body tissue. And they also have thiamine and riboflavin, two of the B vitamins needed to keep the body running smoothly.

Keep Covered, Cold

Keep dried eggs in a tightly covered container in a cold place.

If the package is not kept closed, the dried eggs take up moisture from the air. The powder becomes lumpy and the flavor strong, and it is hard to get a smooth mixture with water.

If dried eggs are not kept cold, the flavor is soon spoiled. In a short time, warmth dulls and darkens the color, and the thickening power of the eggs is lost so they no longer make good mayonnaise or custards.

The eggs will remain high in food value, sweet and mild in flavor for about a year in the refrigerator.

Dried egg with a slight off-flavor need not be thrown away. The flavor isn't noticeable in baked goods. In egg dishes, add a little chopped onion, savory herbs, or other seasonings; or combine with flavorful vegetables, bits of fish or meat.

When You Cook

In all cooking, you need to put back the amount of water that was taken away during drying, that is, reconstitute the dried egg. This changes it back so it can be treated like a shell egg. In most recipes it is best to reconstitute dried egg before using.

However, for quick breads, griddle cakes, and cookies, you can sift the dried egg with the other dry ingredients. Then don't forget to add the water needed for mixing with the egg to the other liquid in the recipe.

In making custards, an easy trick is to sift the dried egg with the sugar. Then it makes a smooth mixture with the liquid more quickly.

Be sure to reconstitute the dried egg in those recipes where the other dry ingredients are cooked first with the liquid before being combined with the egg, as in spoon bread, soufflés, and cream fillings. Including the dried egg with the dry ingredients in these recipes would overcook the egg and make it curdle.

And for light, delicate cakes, it is best to add water to the dried egg and use it as though it were fresh.

In whatever way you use dried egg, remember it is especially important to cook with low to moderate heat to make a tender product.

When dried egg has been mixed with water, it will keep no longer than fresh egg after it has been removed from the shell.

Directions on next page tell how much dried egg and how much water to use



DRIED EGGS

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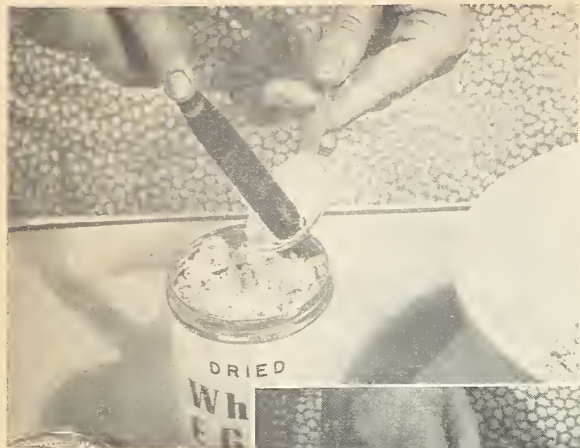
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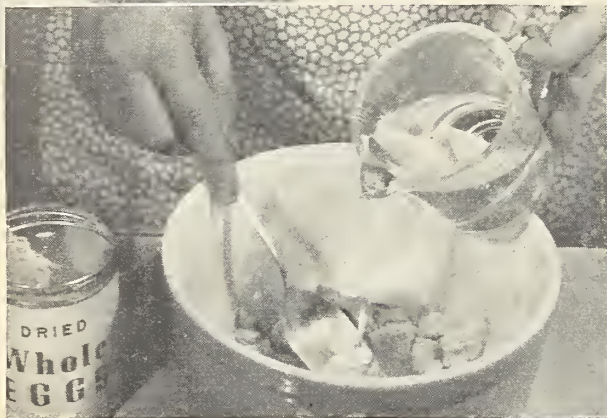
SHELL EGGS

HOW TO USE DRIED WHOLE EGGS



To get good results with dried eggs, measure powder and water carefully in a standard measuring cup or table-spoon.

1. To measure, break up all lumps. Place in measuring spoon or cup, a little at a time. Press and smooth until powder is fairly well packed and looks satiny. Make all measurements level.



2. Add a little water. Use lukewarm water to speed mixing. Stir and blend until a medium-thick paste is formed and there are no lumps of dry egg powder.

3. Gradually add the remainder of water, and stir until the mixture is smooth. A rotary beater smooths out lumps quickly. Scrape the egg mixture off the sides of the bowl.





4. For an omelet, add milk, salt, pepper, and left-over cooked vegetables to the beaten egg. To pep up flavor, brown a little chopped onion or green pepper in a little fat. Then pour in the egg mixture.



5. When the omelet is lightly browned underneath, but is still a little soft on top, fold or roll the omelet and turn onto a hot platter. Garnish with parsley, if desired, and serve at once.

To use in place of shell eggs

Shell eggs =	Dried whole egg ¹	+	Water
1	2 tablespoons		2½ tablespoons
2	¼ cup		5 tablespoons
3	6 tablespoons		½ cup
4	½ cup		⅔ cup
5	½ cup + 2 tablespoons		¾ cup
6	¾ cup		1 cup less 1 tablespoon
7	¾ cup + 2 tablespoons		1 cup + 2 tablespoons
8	1 cup		1¼ cups

¹16 tablespoons equal 1 cup.

Omelet Recipe

1 cup water	½ teaspoon salt
¾ cup dried whole egg	Dash of pepper
⅓ cup milk	

Gradually add water to dried egg, beating or stirring until smooth. Stir in milk, salt, and pepper. Pour into a frying pan containing melted fat, and cook over low heat. During the cooking, prick the center with a fork. With a knife, lift edges toward the center and tip the pan to let the uncooked part run underneath until the omelet is cooked through and lightly browned. Roll the omelet and slide onto a hot platter. Six servings.

For variety, season the omelet with a little chopped onion, green pepper, or celery; grated cheese; or herbs. Or add about 1 cup chopped cooked meat or left-over cooked vegetables to the egg before it is cooked.

RECIPES USING DRIED WHOLE EGGS

Egg Coffee Bread

1 cup milk	$\frac{1}{4}$ cup dried whole egg ¹
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ teaspoon salt
1 cake yeast	Grated rind $\frac{1}{2}$ lemon
3 cups all-purpose flour	Juice $\frac{1}{2}$ lemon
5 tablespoons water	$\frac{1}{3}$ cup melted fat

Scald the milk over boiling water. Cool to lukewarm. Add sugar and yeast. When dissolved, add half the flour to make a sponge. Beat well, cover, and let rise until bubbly.

Gradually add water to dried egg, beating or stirring until smooth. Add the egg, salt, lemon rind and juice, melted fat, and remaining flour to the sponge. Mix well. Cover and let rise until doubled in size.

Turn onto a lightly floured board. Divide into three parts, forming each into a long strand. Braid strands. Place braided loaf on a greased pan and let rise until doubled in size. Bake in a moderately hot oven (375° F.) about 40 minutes. Serve hot or cold, plain or iced with confectioners' sugar.

French Toast

5 tablespoons water	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup dried whole egg ¹	10 to 12 slices of bread
$\frac{3}{4}$ cup milk	

Gradually add water to dried egg, beating or stirring until smooth. Add milk and salt. Dip both sides of bread into egg mixture. Brown on both sides in a little fat over moderate heat.

Griddle Cakes

$\frac{1}{4}$ cup dried whole egg ¹	$1\frac{1}{2}$ cups milk
2 cups sifted all-purpose flour	5 tablespoons water
3 teaspoons baking powder	$\frac{1}{4}$ cup melted fat
1 teaspoon salt	

Sift together dried egg, flour, baking powder, and salt. Combine milk, water, and fat. Add to dry ingredients, stirring only until batter is smooth. Bake the cakes on a hot griddle, turning to brown both sides. Makes about 2 dozen small cakes.

For waffles. Increase melted fat in above recipe to $\frac{1}{3}$ cup. Bake in hot waffle iron. Makes about 8 waffles.

Muffins

2 tablespoons dried whole egg ¹	2 tablespoons sugar
2 cups sifted all-purpose flour	$2\frac{1}{2}$ tablespoons water
3 teaspoons baking powder	1 cup milk
$\frac{1}{2}$ teaspoon salt	2 to 4 tablespoons melted fat

Sift together dried egg, flour, baking powder, salt, and sugar. Combine water and milk. Add to dry ingredients with the fat. Stir just enough to moisten and give the mixture a rough appearance. Fill greased muffin pans two-thirds full.

Bake in a hot oven (425° F.) for 20 minutes. Makes 12 medium-sized muffins.

¹ Before measuring dried eggs, see directions on pages 4 and 5.

Spoon Bread

1½ cups water	1½ teaspoons salt
2 cups milk	2 tablespoons fat
1 cup corn meal	6 tablespoons dried whole egg ¹

Combine 1 cup of the water, milk, corn meal, salt, and fat. Cook over boiling water, stirring constantly, until thickened. Gradually add remaining ½ cup water to dried egg, beating or stirring until smooth. Add hot mixture to the egg. Pour into a greased baking dish. Bake in a moderately hot oven (375° F.) 45 to 60 minutes or until set. Six servings.

Corn Fritters

¼ cup dried whole egg ¹	1 teaspoon salt
1¼ cups sifted all-purpose flour	⅓ cup milk
1½ teaspoons baking powder	5 tablespoons water
2 tablespoons sugar	2 cups cooked whole-kernel corn, drained
	Fat for frying

Sift together dried egg, flour, baking powder, sugar, and salt. Combine milk and water. Add to dry ingredients, stirring only until batter is smooth. Add corn, and drop the batter by spoonfuls into hot, shallow fat (375° F.). Remove when light brown on both sides (about 2 minutes on each side), and drain on absorbent paper. Makes about 12 fritters.

For fruit fritters. Use 2 cups crushed fruit instead of the corn. Or omit corn, add ½ cup more milk to the above recipe, and dip slices of apples, pineapple, or bananas, or peach halves into the fritter batter. Drain, and fry as above.

Pop-Overs

¼ cup dried whole egg ¹	5 tablespoons water
1 cup sifted all-purpose flour	1 cup milk
¼ teaspoon salt	2 tablespoons melted fat

Sift together dried egg, flour, and salt. Combine water, milk, and fat. Gradually add to dry ingredients. Beat with a rotary beater until smooth. Fill well-greased pop-over or muffin pans about half full. Bake in hot oven (450° F.) for 15 minutes, then reduce temperature to moderate (350° F.) and bake 30 minutes longer. Makes 10 to 12.

Scrambled Eggs

1¼ cups water	½ teaspoon salt
1 cup dried whole egg ¹	Dash of pepper
½ cup milk	1 to 2 tablespoons fat

Gradually add water to dried egg, beating or stirring until smooth. Add milk, salt, and pepper. Pour mixture into a frying pan containing melted fat. Cook over low heat, stirring constantly, until thickened.

For added flavor, stir in a little onion, green pepper, or other seasoning before cooking. Six servings.

To Hard-Cook Dried Eggs

Hard-cook dried whole eggs or yolks to use in salads, scalloped, or creamed dishes by heating the reconstituted egg over hot water. Use a double boiler or place over a pan of hot water. Cover and steam until firm. Cut into cubes and use like hard-boiled eggs.

¹ Before measuring dried eggs, see directions on pages 4 and 5.

Scalloped Egg and Fish

$\frac{2}{3}$ cup water	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup dried whole egg ¹	Pepper
2 tablespoons flour	1 to 2 cups flaked cooked or canned fish
2 tablespoons melted fat	1 cup bread crumbs
2 cups milk	
2 teaspoons Worcestershire	

Gradually add water to dried egg, beating or stirring until smooth. Heat the egg in a pan or custard cups over hot, not boiling, water. Cover and steam until egg is firm, about 10 to 15 minutes. Cut into cubes.

Blend flour with melted fat. Add milk and cook over low heat, stirring constantly, until thickened. Add the egg, Worcestershire, salt, and pepper.

Place alternate layers of the egg mixture and the fish in a greased baking dish. Top with the bread crumbs that have been moistened with a little table fat. Bake in a moderately hot oven (375° F.) about 20 minutes or until crumbs are browned. Garnish with sprigs of parsley, if desired. Six servings.

Ham and Egg Pie

$\frac{2}{3}$ cup water	1 cup grated cheese
$\frac{1}{2}$ cup dried whole egg ¹	$\frac{1}{8}$ teaspoon pepper
$\frac{3}{4}$ cup milk	Unbaked pastry shell
2 cups cooked diced ham or other cooked meat	

Gradually add water to dried egg, beating or stirring until smooth. Combine with the milk, meat, cheese, and pepper. Pour egg mixture into the pastry shell. Bake in a hot oven (425° F.) 25 to 30 minutes. Serve hot.

Corn Pudding

$\frac{1}{2}$ cup water	2 cups cooked whole-kernel corn, drained
6 tablespoons dried whole egg ¹	1 teaspoon salt
2 tablespoons melted fat	Pepper
2 cups milk	

Gradually add water to dried egg, beating or stirring until smooth. Add fat, milk, corn, salt, and pepper. Pour into a greased baking dish and set in a pan of hot water. Bake in a moderate oven (350° F.) 55 to 60 minutes or until set. Six servings.

For carrot custard. Use 2 cups finely grated carrots in place of the corn, and use $\frac{1}{2}$ teaspoon salt instead of 1 teaspoon. Add 1 tablespoon chopped parsley. Pour into greased custard cups, place in pan of hot water, and bake in a moderate oven (350° F.) 25 to 30 minutes, or until custard is set. Turn out and serve with a white or mushroom sauce.

Baked or Soft Custard

3 cups milk	$\frac{1}{2}$ cup water
6 tablespoons dried whole egg ¹	1 teaspoon vanilla
$\frac{1}{4}$ cup sugar	Nutmeg
$\frac{1}{4}$ teaspoon salt	

Heat milk over boiling water. Sift together dried egg, sugar, and salt. Add water to egg mixture a little at a time, stirring until smooth. Stir hot milk gradually into egg mixture.

For baked custard. Add vanilla. Pour into custard cups, and sprinkle lightly with nutmeg.

Place custard cups in a pan of hot water, and bake in a moderate oven (350° F.) about 30 to 40 minutes or

¹ Before measuring dried eggs, see directions on pages 4 and 5.

until set (when the point of a silver knife inserted in the custard comes out clean). Makes six.

If desired, top each custard with a spoonful of jelly just before serving. Or place 2 or 3 slices of peaches or other fruit in bottom of custard cup before pouring in custard mixture.

For soft custard. Cook over hot, not boiling, water; stir constantly until mixture coats the spoon. Remove from hot water at once. Cool; add vanilla, and sprinkle a little nutmeg on each serving. Six servings.

With dried egg yolk. Use 9 tablespoons lightly packed dried egg yolk and 6 tablespoons water instead of dried whole egg and water called for in above recipe.

Bread or Rice Pudding

3 cups milk	$\frac{1}{3}$ cup sugar (increase to $\frac{1}{2}$ cup when using rice)
2 cups soft bread crumbs	$\frac{1}{4}$ teaspoon salt
or	$\frac{1}{2}$ cup water
$1\frac{1}{2}$ cups cooked rice	1 teaspoon vanilla, if desired
1 tablespoon table fat	
6 tablespoons dried whole egg ¹	

Heat milk over boiling water. Add bread crumbs or rice, and table fat. Sift together dried egg, sugar, and salt. Gradually add water, stirring until smooth; then add the milk mixture. Add vanilla. Pour into a greased baking dish and set in a pan of hot water. Bake in a moderate oven (350° F.) 55 to 60 minutes or until set. Six servings.

For variety, add $\frac{1}{2}$ cup raisins, before baking, or serve with jelly or orange sauce.

Layer Cake

$\frac{1}{2}$ cup fat	2 cups sifted cake flour
1 teaspoon vanilla	$2\frac{1}{2}$ teaspoons baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
5 tablespoons water	$\frac{2}{3}$ cup milk
$\frac{1}{4}$ cup dried whole egg ¹	

Blend together the fat and vanilla. Gradually add sugar, creaming well after each addition.

Add water to dried egg, a little at a time, beating or stirring until smooth. Add to the creamed mixture and beat until light and fluffy.

Sift together the flour, baking powder, and salt. Add alternately with the milk to the creamed mixture, beginning and ending with dry ingredients. Pour into two greased and floured 8-inch layer pans. Bake in a moderately hot oven (375° F.) 25 to 30 minutes.

Cream Filling for Cake, Pie, or Cream Puffs

2 cups milk	$2\frac{1}{2}$ tablespoons water
$\frac{2}{3}$ cup sugar	2 tablespoons dried whole egg ¹
$\frac{1}{3}$ cup flour	2 tablespoons table fat
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla

Heat milk over boiling water. Mix sugar, flour, and salt. Add milk. Cook over boiling water, stirring constantly, until thickened.

Add water to dried egg, a little at a time, beating or stirring until smooth. Gradually stir hot mixture into the egg. Cook over boiling water, stirring constantly for 3 minutes. Remove from water at once. Add fat. Cool. Add vanilla. Makes about 1 pint.

¹ Before measuring dried eggs, see directions on pages 4 and 5.

Peanut Butter Cookies

1/2 cup fat	2 tablespaans dried whole egg ¹
1/2 cup peanut butter	1 cup sifted all-purpase flour
1/2 cup granulated sugar	1/2 teaspoon soda
1/2 cup firmly packed brawn sugar	1/4 teaspoon salt
	2 1/2 tablespaans water

Blend fat and peanut butter. Gradually add granulated sugar, then brown sugar, and cream thoroughly after each addition. Sift together dried egg, flour, soda, and salt. Add alternately with the water to the creamed mixture, beginning and ending with dry ingredients.

Roll dough into balls, about 1 inch in diameter. Place on a greased baking sheet and press with a fork to flatten slightly. Bake in a moderate oven (325° F.) 15 to 20 minutes. Makes about 5 dozen.

Lemon Ice Cream

1 cup milk	1/2 cup light corn sirup
1 cup top milk or light cream	5 tablespaans water
1/4 cup dried whole egg ¹	1/4 cup lemon juice
1/2 cup sugar	1 teaspaan grated leman rind
1/4 teaspaan salt	

Heat together milk and top milk or cream over boiling water. Sift together dried egg, sugar, and salt. Gradually add corn sirup, then the water, stirring until smooth. Add hot milk mixture. Cook over hot, not boiling, water; stir constantly until mixture coats the spoon. Cool; add lemon juice and rind. Pour into freezing tray. When frozen, remove to a bowl and beat until creamy. Return quickly to freezing tray; freeze until firm. Six servings.

Mayonnaise

2 1/2 tablespaans water	Few draps tabasca sauce, if desired
2 tablespaans dried whole egg ¹	2 tablespaans vinegar
1/2 teaspoon salt	1 cup salad oil
1/2 teaspoon sugar	
1/4 teaspoon paprika	

Gradually add water to dried egg, beating or stirring until smooth. Mix salt, sugar, paprika, and tabasco sauce with 1 tablespoon of the vinegar. Add to the egg and beat slightly. Then begin adding oil, a teaspoon or two at a time, beating thoroughly with a rotary beater after each addition. When enough oil has been added to make a thick mixture, add remaining vinegar, and gradually beat in rest of the oil. Makes about 1 cup.

With dried egg yolk. Use 3 tablespaans lightly packed dried egg yolk and 2 tablespaans water in place of dried whole egg and water called for above.

Cooked Salad Dressing

1/4 cup dried whole egg ¹	5 tablespaans water
1/2 teaspaan salt	3 tablespaans vinegar
1/2 teaspaan sugar	1/8 teaspaan celery seed
1/2 teaspaan dry mustard	1/3 cup milk
Dash of paprika	1 tablespoon table fat

Sift together dried egg, salt, sugar, mustard, and paprika. Gradually add water, stirring until smooth. Add vinegar, celery seed, milk, and table fat. Cook over hot, not boiling, water; stir constantly until mixture thickens. Makes 3/4 cup.

With dried egg yolk. Use 6 tablespaans lightly packed dried egg yolk and 1/4 cup of water in place of dried whole egg and water called for above.

¹ Before measuring dried eggs, see directions on pages 4 and 5.

HOW TO USE DRIED EGG YOLKS

Dried egg yolks are useful to have on hand when only yolks are needed. They may be used in the mayonnaise and salad dressing recipes on page 10 and in the custards on page 8. Both dried egg yolk and egg white are called for in the recipes on page 16.

How to measure. Break up all lumps. As you place the powder in the measuring spoon or cup press it lightly. Do not pack it as tightly as you do the dried whole egg. Level with a spatula or knife. Mix the dried egg yolk with a little of the water, stirring or beating until smooth. Then add rest of water.

To use in place of yolks from shell eggs

Egg yolks =	Dried egg yolk ¹	+	Water
1	1½ tablespoons		1 tablespoon
2	3 tablespoons		2 tablespoons
3	4½ tablespoons		3 tablespoons
4	6 tablespoons		¼ cup
5	7½ tablespoons		5 tablespoons
6	½ cup + 1 tablespoon		6 tablespoons
7	⅔ cup		7 tablespoons
8	¾ cup		½ cup

¹ 16 tablespoons equal 1 cup.



Golden Cake

½ cup fat	6 tablespoons dried egg yolk
1 teaspoon grated orange rind or vanilla	2 cups sifted cake flour
1 cup sugar	2½ teaspoons baking powder
¼ cup water	¼ teaspoon salt
	¾ cup milk

Blend together fat and orange rind or vanilla. Gradually add sugar, creaming well after each addition. Add water to dried egg yolk, a little at a time, stirring until smooth. Add to creamed mixture, beating until light and fluffy.

Sift together flour, baking powder, and salt. Add alternately with the milk to the creamed mixture, beginning and ending with dry ingredients. Pour into a greased and floured loaf pan (9 by 9 by 2 in.). Bake in a moderate oven (350° F.) 40 to 45 minutes.

Orange Icing

2 tablespoons water	2 teaspoons lemon juice
3 tablespoons dried egg yolk	2½ to 3 cups confectioners' sugar
2 tablespoons orange juice	
1 teaspoon grated orange rind	

Gradually add water to the dried egg yolk, beating or stirring until smooth. Add orange juice and rind, and lemon juice. Gradually add sugar, mixing well, until icing is the desired consistency to spread.

Makes enough for 1 cake.

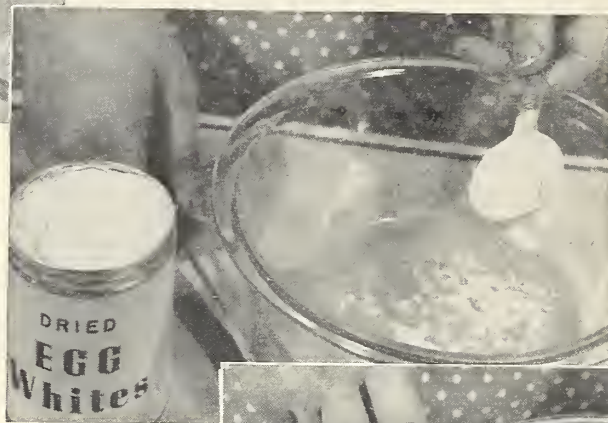
HOW TO USE DRIED EGG WHITES



1. Pile fluffy dried egg white powder lightly into measuring spoon or cup. Level with a spatula or knife.

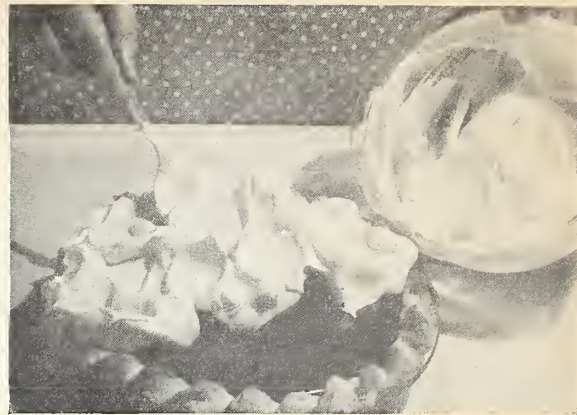
2. Sprinkle powder onto lukewarm water. Cold water may be used, but takes longer to dissolve egg white. Don't use hot water—it cooks the white.

3. Let stand about 15 minutes, then stir. If egg white is not entirely dissolved, let stand awhile longer, stirring occasionally. Add salt.





4. Don't be afraid of overbeating dried egg whites. Beat until bowl can be tipped and white doesn't slide. Then beat a little longer until firm peaks form when you lift the beater.



5. For a meringue: Add sugar to very stiffly beaten whites, a tablespoonful at a time. Beat well after each addition until sugar is thoroughly dissolved and bubbles are very fine. Spread meringue on pie.

To use in place of whites from shell eggs

Egg whites =	Dried egg white (powdered) ¹	+	Lukewarm water
1	1 tablespoon		2 tablespoons
2	2 tablespoons		¼ cup
3	3 tablespoons		6 tablespoons
4	¼ cup		½ cup
5	5 tablespoons		⅔ cup
6	6 tablespoons		¾ cup
7	7 tablespoons		¾ cup + 2 tablespoons
8	½ cup		1 cup

¹ If dried egg white is marked "granulated," use only half as much as with powdered.

Meringue

2 tablespoons powdered egg white ¼ cup lukewarm water
3 to 4 tablespoons sugar

Sprinkle egg white on the ¼ cup lukewarm water. Let stand 15 minutes or until egg white is dissolved, stirring occasionally. Add a pinch of salt, and beat until very stiff. Add the sugar by tablespoonfuls, and beat well after each addition.

Pile meringue on pie filling, spreading against the pastry shell edge.

Bake in moderate oven (350° F.) for about 15 minutes or until nicely browned.

Makes meringue for 1 pie.

RECIPES USING DRIED EGG WHITES

Angel Food Cake

½ cup powdered egg white ²	½ teaspoon salt
1 cup lukewarm water	1 teaspoon vanilla
1 cup sifted cake flour	¼ teaspoon almond extract
1¼ cups sugar	

Sprinkle the dried egg white on the 1 cup lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally.

Sift together three times, the flour and half the sugar. Beat the egg white with the salt until very stiff. Gradually fold in remaining sugar, and add flavorings. Then fold in the flour-sugar mixture, heaping tablespoonfuls at a time.

Pour into an ungreased tube pan (about 9 inches across top of pan). Bake in a moderate oven (325° F.) about 1 hour. Turn pan upside down; remove cake from pan when cool.

Raisin Kisses

4 tablespoons powdered egg white ²	1 cup finely chopped nut meats
½ cup lukewarm water	½ cup chopped raisins
½ cup sugar	⅛ teaspoon salt
¼ cup water	

Sprinkle dried egg white on the ½ cup lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally. Combine sugar and the ¼ cup water; bring to a boil. Add nut meats; boil

gently 5 minutes or until nut meats are glazed and very little sirup is in the bottom of the pan when nut meats are stirred. Stir occasionally. Mix with raisins.

Beat the egg white with the salt until very stiff. Fold the nut mixture into beaten whites. Drop from a teaspoon on greased waxed paper on a baking sheet.

Bake in a very moderate oven (300° F.) about 25 minutes. Cool slightly before removing from baking sheet. Makes about 5 dozen.

White Layer Cake

3 tablespoons powdered egg white ²	1 cup sugar
6 tablespoons lukewarm water	2 cups sifted cake flour
½ cup fat	2½ teaspoons baking powder
½ teaspoon vanilla	½ teaspoon salt
½ teaspoon almond extract	¾ cup milk

Sprinkle dried egg white on 6 tablespoons lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally.

Blend together the fat and flavorings. Gradually add the sugar, creaming well after each addition. Sift together the flour, baking powder, and salt. Add alternately with the milk to the creamed mixture, beginning and ending with dry ingredients.

Beat egg white until very stiff; fold into batter. Pour into two greased and floured 8-inch layer pans. Bake in a moderately hot oven (375° F.) for 25 to 30 minutes.

² Before measuring dried egg white, see directions on page 12.

Seven-Minute Frosting

2 tablespoons powdered egg white ²	Few grains salt
1/4 cup lukewarm water	1 teaspoon light corn sirup
1 1/2 cups sugar	1/3 cup water
	1 teaspoon vanilla

Sprinkle dried egg white on the 1/4 cup lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally. Then combine with sugar, salt, corn sirup, and the 1/3 cup water. Place over boiling water. Beat constantly with a rotary beater about 7 minutes or until frosting forms soft peaks. Remove from water. Add vanilla. Continue to beat until slightly cooled. Makes enough to fill and frost two 9-inch cake layers.

Crunchies

2 tablespoons powdered egg white ²	2 cups flaked, ready-to-eat breakfast cereal
1/4 cup lukewarm water	1 cup finely chopped nut meats
1/8 teaspoon salt	1/4 teaspoon almond extract
1 cup sugar	1/2 teaspoon vanilla

Sprinkle dried egg white on the 1/4 cup lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally. Beat with salt until very stiff. Add sugar and beat well. Fold in slightly crushed cereal, nut meats, and flavorings. Drop from a spoon on a greased baking sheet. Bake in a moderate oven (325°F.) 18 to 20 minutes, or until lightly browned. Makes about 2 1/2 dozen.

Prune Whip

3 tablespoons powdered egg white ²	1/3 cup prune cooking liquid
6 tablespoons lukewarm water	2 tablespoons sugar
2/3 cup sieved prune pulp	1/8 teaspoon salt
	1 teaspoon lemon juice

Sprinkle dried egg white on the 6 tablespoons lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally. Combine prune pulp, prune cooking liquid, and sugar; heat. Beat egg white with salt until very stiff. Fold hot prune mixture and the lemon juice into the beaten egg white. Chill and serve. Six servings.

Orange Sherbet

2 tablespoons powdered egg white ²	Grated rind of 1 medium-sized orange
1/4 cup lukewarm water	1 1/2 cups orange juice
3/4 cup sugar	1 tablespoon lemon juice
3/4 cup water	1/8 teaspoon salt

Sprinkle dried egg white on the 1/4 cup lukewarm water. Let stand about 15 minutes or until egg white is dissolved, stirring occasionally.

Boil together slowly for 10 minutes, the sugar and the 3/4 cup water. Add orange rind and boil 2 minutes longer. Strain. Combine with orange and lemon juices, and cool.

Pour into freezing tray. When almost frozen, remove to a bowl and beat until light and fluffy. Beat egg white with salt until very stiff; fold into the frozen mixture. Pour quickly into freezing tray; freeze until firm. Six servings.

² Before measuring dried egg white, see directions on page 12.

RECIPES USING DRIED EGG WHITES AND YOLKS

Chocolate Meringue Pie

2 cups milk	2 tablespoons water
6 tablespoons cocoa	3 tablespoons dried egg yolk ³
3 tablespoons cornstarch	1 tablespoon table fat
1 cup sugar	1 teaspoon vanilla
¼ teaspoon salt	9-inch baked pastry shell

Heat milk over boiling water. Mix cocoa, cornstarch, sugar, and salt. Gradually add milk. Cook over boiling water, stirring constantly, until thickened. Cover, cook 15 minutes longer, stirring occasionally.

Add the 2 tablespoons water, a little at a time, to dried egg yolk, stirring or beating until smooth. Add chocolate mixture. Cook over boiling water 3 minutes. Remove from boiling water; add table fat and vanilla. Cool. Pour into the baked pastry shell.

Top with meringue (see recipe, page 13). Bake in a moderate oven (350° F.) 15 minutes or until lightly browned.

Spanish Cream

3 tablespoons powdered egg white ³	3 cups milk
¼ teaspoon salt	4½ tablespoons dried egg yolk ³
6 tablespoons lukewarm water	⅓ cup sugar
1 tablespoon unflavored gelatin	3 tablespoons water
¼ cup water	½ teaspoon vanilla
	¼ teaspoon almond extract

Sprinkle the dried egg white and salt on the 6 tablespoons lukewarm water. Let stand about 15 minutes or

³ Before measuring dried egg yolks or whites, see directions on pages 11 and 12.

until dissolved, stirring occasionally. Sprinkle gelatin on the ¼ cup water, let soak 5 minutes.

Scald milk. Sift dried egg yolk and sugar. Add the 3 tablespoons water, stirring until smooth. Add hot milk. Cook over hot water, stirring until mixture coats a spoon. Add to gelatin, stirring until dissolved. Add flavorings. Chill until partially set, then fold in stiffly beaten egg white. Pour into a mold rinsed with cold water. Chill. Serve with jelly, lemon sauce, or fresh or canned fruit or berries. Six servings.

Fluffy Potato Omelet

6 tablespoons powdered egg white ³	⅓ cup hot milk
¾ cup lukewarm water	½ cup mashed potato
6 tablespoons water	½ teaspoon salt
9 tablespoons dried egg yolk ³	2 tablespoons fat

Sprinkle egg white on the ¾ cup lukewarm water. Let stand about 30 minutes or until egg white is dissolved, stirring occasionally. Gradually add the 6 tablespoons water to the dried egg yolk, stirring until smooth. Add the hot milk to the mashed potato. Beat until fluffy. Add to the egg yolk and beat.

Beat egg white with salt until very stiff. Fold yolk mixture into egg whites. Melt fat in a frying pan. Pour in egg mixture. Cook over low heat until omelet is lightly browned on bottom. Then place in a moderate oven (350° F.) 10 to 15 minutes or until set. Crease through center, fold over, and roll omelet onto a hot platter. Serve at once. Serves 6.

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