

# Marshmallow Recipes



Bunte



Look to the dessert —  
Upon it hangs the  
memory of the meal

*Bunte*  
ESTABLISHED CHICAGO  
1874  
Marshmallow  
Recipes



BUNTE BROTHERS  
.. CHICAGO ..

## FOREWORD

MARSHMALLOWS have long been appreciated as a healthful and delicious confection. Children and grownups alike have enjoyed them at the marshmallow roast or in their natural tender, fluffy state.

Realizing, however, the broader and larger possibilities of marshmallows as a factor in the various branches of the culinary art, we have enlisted the services of some of this country's most famous authorities on cookery to supply us with recipes which they have used in preparing many unique and delicious dishes from marshmallows.

This little booklet is merely a compilation of these various recipes, gathered from all over the United States.

Each one has been tried and tested and we believe with a little study, you will find that marshmallows possess most interesting possibilities of time and labor saving for the busy housewife. They will also be found exceedingly useful in preparing emergency desserts as, for instance, when there are unexpected guests — for numerous elaborate appearing and delicious dishes may be prepared with them in a moment or two.

Bunte Marshmallows are made of the purest and cleanest ingredients. They are made by happy, white suited workmen in a big, light, airy factory which is a model of its kind.

They are packed in beautiful airtight tins, which keep the contents absolutely fresh and clean thereby insuring you a product surpassed by none in the world.

Order them from your dealer by the dozen cans — they will keep indefinitely on your shelves.

BUNTE BROTHERS - CHICAGO

**TOASTING MARSHMALLOWS IN THE OVEN** — The easiest possible dessert is a plate of toasted *Bunte* Marshmallows and it is one that would be greatly enjoyed now and then, but no one seems to ever think of toasting Marshmallows except at a bon-fire roast or before a grate fire. When the oven is hot, it takes only about a minute to make them deliciously brown and puffy, when put on the top grate. If the number to be served is not too large all the plates may be put in at once on a board. Otherwise have the plates warm, toast the Marshmallows in a cake tin, or something of the sort, first covering the bottom with cornstarch, so they will not stick, and fill the individual plates from it. Of course they must be served immediately. Some good cheese and wafers should be served also, as the combination is excellent.

**MARSHMALLOW CHEESE SANDWICHES** — Prepare Marshmallows as in the preceding recipe, cut white bread thin, spread with butter, then some good potted cheese, and then the Marshmallow mixture. Cover with another buttered slice of bread.

**MARSHMALLOW TUTTI FRUTTI SANDWICHES** — Chop equal parts of figs, dates and nuts and mix with a like quantity of *Bunte* Marshmallows. Cut fine with a pair of sharp scissors, dipping them in water to prevent the Marshmallows sticking to them. Add a little maple syrup to make the mass cohere sufficiently to spread, and use between thin buttered slices of Boston Brown Bread.



Marshmallow Grape Parfait



**COMBINATION DESSERTS WITH MARSHMALLOWS** — Any number of good combination desserts may be made by mixing nuts, fresh or preserved fruits and Marshmallows, all cut fine. These should be served cold in sherbet cups with whipped cream on top.

**MARSHMALLOW WHITE CAKE** — The foregoing recipe will serve equally well for a white cake if thick granulated sugar syrup be substituted for the caramel syrup, and some other flavoring added, or use sugar instead, and add a trifle more milk to make the batter equally moist.

**MARSHMALLOW FROSTING** — Boil one cupful of sugar, with one-third of a cupful of water, until the syrup will thread when dropped from a fork. Have twenty *Bunte* Marshmallows heated, but not browned, in the oven, or warmed over steam. Pour the syrup slowly into the well-beaten white of one egg, beating constantly and continue to beat while adding the Marshmallows. Flavor with vanilla, or, if desired, a little of the caramel syrup, which also colors it prettily and when sufficiently thick, spread on the cake.

**FRUIT SOUPS WITH MARSHMALLOW "CROUTONS"** — For an extreme novelty, cut *Bunte* Marshmallows into tiny cubes, toast in the oven and serve like croutons with fruit soups, which have come into favor the past few years.



**PINEAPPLE PUFF** — A very pretty as well as easy dessert is made by placing a thick round slice of pineapple on each plate. If fresh, it should have stood in sugar an hour or two. Add *Bunte* Marshmallows as shown in the illustration. Have ready a bowl of chilled whipped cream and some Maraschino or Mint Cherries. The oven must be very hot, so that when the plates are put in it — at the top of course — the Marshmallows will brown at once. Remove quickly, add a spoonful of the whipped cream to the center of each, top with a cherry and serve immediately.



**ORANGE GELATINE WITH MARSHMALLOWS AND NUTS** — This is delicious. Squeeze the juice from two oranges and one lemon, and grate off a little of the zest from one orange skin. Prepare sufficient gelatine for three cups full of liquid, according to the directions for use of whatever brand you have, using a recipe for acid fruit. Measure the juice

and subtract that amount from the water used, so that altogether there will be three cupfuls of liquid. Add the juice to the prepared gelatine and water, also one-half cupful of sugar and place on ice to stiffen; when partially set, stir in one-half cupful of nut meats cut small, and ten *Bunte* Marshmallows, which have been cut into quarters with sharp scissors. Another way to use Marshmallows with gelatine is to mold it for individual serving and when ready to serve turn each mold out upon a plate and press against the sides two or three Marshmallows cut into pieces, in fancy shapes if desired. Heap whipped cream on the top. The result is quite different from that obtained when the Marshmallows are stirred in, as they then absorb sufficient moisture to make them exceedingly soft and fluffy, but the latter way retain their original texture.



**TUTTI FRUTTI WHIP** — A rich but simple dessert is prepared as follows: Have ready a pint of whipping cream thoroughly chilled, one-half cupful of chopped, blanched almonds, or pecan meats, one cupful of candied fruit, cherries and pineapple cut fine, and one-half cupful of *Bunte* Marshmallows quartered. When ready to serve, whip the cream, flavor and sweeten if desired (however the Marshmallows make it quite sweet), and gently stir in the other ingredients.

**MARSHMALLOW MERINGUE** — A new and clever idea is to use Marshmallows on the top of pies and puddings in place of the usual white of eggs and sugar. The Marshmallow flavor is to be preferred in some instances, and, of course, this requires no labor to prepare. If a thick meringue is liked, leave them whole. It takes fewer and makes a thinner covering if they are quartered before using. This may be used on any such dessert when all, or only the meringue is to be served hot, as it is not so good cold. Care must be taken in this, as in all cases where Marshmallows are browned in the oven, to have the oven very hot, as otherwise the Marshmallows become exceedingly puffy and quickly fall. They should puff a little and brown at once. Serve immediately.



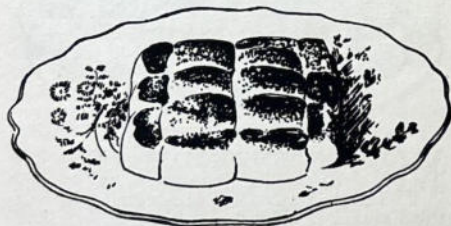
**MAPLE MARSHMALLOW PIE** — Line a deep pie tin with pastry and make a double rim. Beat two eggs, add one-third cupful of grated maple sugar, one level teaspoonful of flour and two cupfuls of milk gradually. Bake in a quick oven at first, then lower the temperature. Let the pie become cold and, just before serving, cover the top with *Bunte* Marshmallows and brown quickly in the oven.



## MARSHMALLOW TAPIOCA PUDDING

(Requires no eggs) — Soak two heaping tablespoonfuls of tapioca over night, drain and add to it one pint of milk and a very scant quarter of a cupful of sugar. Cook in a double boiler until it is clear, then add two dozen *Bunte* Marshmallows, stirring until dissolved. Remove from the heat, flavor with vanilla, and serve cold. No meringue is required, as the pudding is light and delicate. However, it is good with a Marshmallow meringue, as described above, or may be served with a fruit sauce, made from the juice of raspberries, strawberries, or other tart fruit. The quantities given make one quart.

Hostesses seeking novelties in the culinary line, by means of which to add interest and enjoyment to their functions, will find among these and the following recipes a number which will serve their purpose.



**BAKED ICE CREAM** — This is something in the nature of a surprise. When served it appears to be a mound of hot toasted Marshmallows, but upon further investigation there is found underneath a slice of brick ice

cream, not melted but just beginning to soften a bit. The combination of temperature, flavors and consistencies is extremely pleasing and is quite easily within reach of the housewife who possesses an oven which can be made very hot at the top. A wood stove, coal range or most types of gas stove, will answer. In the latter, if there is no lower oven under the large one, there may be a broiling oven in another part of the stove which will do, at least to serve a few. A large one is required if many are to be served. The slice of brick ice cream is to be laid upon a plate and entirely covered with *Bunte* Marshmallows, top and sides. If they do not readily stay in place, they can easily be made to by trimming the sides flat to fit together and dipping them in water. The plates are placed upon a board which, with the plates and Marshmallows, form a non-conductor of heat and in the brief time required to toast the Marshmallows the cream is not melted.

**MARSHMALLOW FRUIT SALAD** — To fruit salad, Marshmallows add the finishing touch of excellency, blending the various crisp and firm ingredients with their delicate texture and softening the sometimes too sharp combinations, as of pineapple and English walnuts, which often actually burn the tongue. For a very fine salad, halve and seed one cupful of green California grapes, an equal quantity each of small pieces of pineapple and of *Bunte* Marshmallows, cut into quarters, and one-half cupful of chopped pecan meats. Serve on a bed of inner leaves of head lettuce and top with a generous spoonful of mayonnaise mixed with whipped cream. Do not mix the salad with the dressing, as it partially dissolves the Marshmallows.



**MARSHMALLOW MOUSSE** — This presents another novel method for their use. To make about a quart of this delicate velvety mousse, put four dozen *Bunte* Marshmallows in a bowl with two tablespoonfuls of rich cream and soften over steam, without stirring enough to destroy their fluffy quality. Whip one pint of double cream, carefully fold into it the Marshmallow mixture and pack in equal parts of ice and salt. If nuts are desired, fold in one-half cupful of chopped nuts for this quantity. The recipe may be varied by using any candied or fresh fruits instead.

**MARSHMALLOW GRAPE PARFAIT** — Beat the whites of four eggs very stiff, then add gradually one-half cupful of sugar, or less, according to the tartness of the grape juice, beating it in. Put four dozen *Bunte* Marshmallows in a bowl over steam, cover and let them soften, but not dissolve, or they lose their fluffiness. They should scarcely change their shape before becoming sufficiently

soft. When they have reached this point, beat into them gradually with a fork one-half cupful of unfermented grape juice, beating until all the Marshmallows are entirely dissolved. It is best not to have the grape juice too cold, as it hardens them. Now, take another half cupful of grape juice (using one cupful altogether) and beat this into the whites of eggs. Lastly, fold the two mixtures carefully together, pour into a can or mould, and pack in equal parts of ice and salt. In about an hour open the can and stir the contents with a wire egg whisk in order to avoid the liquid's settling and the parfait's freezing



unevenly. Any other fruit juice may be used in this way. The quantities given make about a quart. Serve in sherbet glasses with a pretty sprig of mint stuck in the top of each. Two



or three toasted Marshmallows laid on each individual serving of ice cream, ice or sherbet, add a pleasing flavor and garnish, and especially so, if the frozen dainty be of a tart flavor. A pleasing variety is obtained by adding fresh quartered *Bunte* Marshmallows when serving ice cream, with hot chocolate or maple sauce. The same idea is applicable to sundaes made with fruit and other syrups. Marshmallow frosting and filling for cake has been a favorite for some time, but here is a new Marshmallow cake that is perfect:

### MARSHMALLOW CARAMEL CAKE

— Cream one-fourth cupful of butter with one cupful of sugar and stir in one-half cupful of milk and four level tablespoonfuls of thick caramel syrup. (This is made by stirring granulated sugar in a skillet over the fire until it is entirely dissolved and of a rich brown color, then adding carefully — as it will bubble violently — enough water to make a very thick syrup when dissolved. Remove from the fire and cool. It is well to keep this on hand.) After adding four tablespoonfuls of this to the cake mixture, stir in one-half teaspoonful of soda, one and one-half teaspoonfuls of cream of tartar, sifted with one-half cupful of cornstarch and one and one-half cupfuls of pastry flour, and the well-beaten whites of six eggs. Bake in a moderate oven, in two layers.



Insist on *Bunte* Marshmallows



**MARSHMALLOW MARGUERITES** — A pretty conceit is to cover long thin water wafers with quartered *Bunte* Marshmallows and chopped nuts and toast in quick oven. Serve hot.

**MARSHMALLOW TARTLETES** — For these place a spoonful of jelly in the little shells of rich pastry which have been baked, cover with *Bunte* Marshmallows so the jelly will not melt, brown quickly in the oven and serve at once.

**MARSHMALLOW SANDWICHES** — These are extremely easy to make and furnish a pleasing variety in sweet sandwiches. Pull apart with the fingers the required number of *Bunte* Marshmallows, breaking into rather small pieces, but not crushing. Add a little sweet cream, enough to make them tender, but not wet. Spread between thin buttered slices of bread, preferably nut bread. Do not crush these in packing, as the filling is daintily fluffy. It may also be used between lady fingers or sweet wafers, and these are especially suitable for afternoon tea.



**MARSHMALLOW PUNCH** — A most delightful and refreshing beverage is made of equal parts of limeade (or lemonade may be substituted) and grape juice mixed with one-half measure of pineapple juice. Add chopped mint leaves, crushed ice and *Bunte* Marshmallows cut fine.

**CRESS AND MARSHMALLOW SALAD** — Another good salad is made with water cress, cubes of canned pineapple, slices of banana and chopped black walnut meats proportioned to taste, mixed with quartered *Bunte* Marshmallows and dressed with mayonnaise mixed with whipped cream. Garnish with small cubes of lemon jelly if desired. Salads, including figs, dates, raisins, celery, nuts, fruit gelatines, and fresh or candied fruits, are all susceptible of improvement by the addition of some bits of Marshmallows to blend and soften the other ingredients.

**FRUIT COCKTAILS AND COLD DRINKS** — A few pieces of *Bunte* Marshmallows added to the top of a fruit cocktail improve it and likewise form a pleasing addition to the appearance and flavor of the iced drinks in summertime, especially grape juice. A dainty idea is to pass with cold drinks a bowl of small pieces of *Bunte* Marshmallows, which have been rolled in pulverized sugar and cut and the surplus shaken off. Cold hardens them, but the moisture soon makes them tender.

**MARSHMALLOWS WITH HOT CHOCOLATE** — Put one *Bunte* Marshmallow in each cup before filling with chocolate. It will rise to the top soft and fluffy and take the place of whipped cream.

**COTTAGE CHEESE AND MARSHMALLOW SALAD** — A salad that would delight any epicure is made as follows: Mix cottage cheese with rich sweet cream and form into balls. Place on inner leaves of head lettuce and chill. Have ready French dressing without pepper, and pour it over when ready to serve, then toast the *Bunte* Marshmallows, add quickly and serve at once.

#### DELICIOUS CONFECTIONS MADE WITH MARSHMALLOWS

**CHOCOLATE COATED MARSHMALLOWS** — These and also caramel coated Marshmallows may be easily prepared at home and are delicious. For the former simply dip them into melted confectioners' chocolate.

**CARAMEL COATED MARSHMALLOWS** — The caramel coating requires somewhat more labor, but the result is worth it. To two cupfuls of light brown sugar add one cupful of rich cream, either sweet or sour, or a small can of condensed milk, and one tablespoon of glucose. This may be bought at the confectioner's and without it the genuine caramel consistency is not to be had. Boil these ingredients until a few drops, tested in ice water, will form a hard ball, but has not reached "the crack." Flavor with vanilla, add a few grains of salt and remove from the heat. Dip the *Bunte* Marshmallows, which should be wiped free from powder, until coated. Lay on an oiled platter to cool. If rolled in finely chopped nuts, while still warm, they are doubly delicious.



Helping mother



**MARSHMALLOW CHOCOLATE FUDGE**—Boil two cupfuls of sugar with one cupful of milk or cream and two squares of chocolate. If milk is used add a piece of butter the size of a walnut. Do not stir except enough to keep from burning, and be careful to allow no grains of sugar on sides of pan. When a little, tested in cold water, will form a soft but firm ball, remove from the fire, add thirty *Bunte* Marshmallows, stirring them in gently, and set the pan in a larger one, containing cold water. When partly cooled, add one-half teaspoonful of vanilla and a few grains of salt and beat rapidly until so thick that it can scarcely be poured out. Turn out upon an oiled platter and mark into squares. Another method of using Marshmallows with fudge and similar cream candies is to fold in quartered *Bunte* Marshmallows when cool, just before turning out. Try it this way, and when using nuts, candied cherries and the like, also add some Marshmallows cut up.

**OTHER Dainties**—A fine filling for stuffed dates is made by mixing equal quantities of *Bunte* Marshmallows and nuts cut fine. If not soft enough, add a little rich cream. Another excellent confection is made by first dipping *Bunte* Marshmallows in thick cream and then rolling in shredded cocoanut. Chopped peanuts may be used the same way. Heat just enough to soften, but not toast, before eating them.



At the roast

*Bunte*  
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