

Save time... add flavor with Bond Bakers Krums / [General Baking Company].

Contributors

General Baking Company.

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**SAVE TIME . .
ADD FLAVOR
with Bond Bakers
KRUMS**



• So handy! Keep a box of Bond Bakers Bread KRUMS on your kitchen shelf, and see for yourself how often you will reach for them. KRUMS add flavor—and they speed things up! Here are six fundamental ways to use them—and you'll find some *special* recipes inside this booklet. Try them!

- 1 CROQUETTES**—(Meat, fish, egg, vegetable). Dip croquettes in egg beaten slightly with 1 tablespoon water; roll in KRUMS. Deep fry in hot fat (375° F.).
- 2 CUTLETS**—(Veal, lamb). Cut meat in sections for serving. Sprinkle with flour, salt and pepper; dip in egg-and-water mixture (as above), then in KRUMS. Pan fry until tender, 20 to 30 minutes.
- 3 SEAFOOD**—(Scallops, shrimp, oysters, clams, fish fillets). Dip fish in egg-and-water mixture (as above), then roll in KRUMS. Deep fry or shallow pan fry in hot fat (375° F.), 2 to 3 minutes. Thick fillets may require a few minutes more.
- 4 FRENCH FRIED VEGETABLES** — (Cauliflower, eggplant, broccoli, asparagus, parsnips). Sprinkle parboiled sections of vegetable with flour, salt, pepper; dip in slightly beaten egg; then in KRUMS. Deep fry or shallow pan fry in hot fat (375° F.).
- 5 CASSEROLES**—For *scalloped dishes*—sprinkle top of casserole with mixture of ½ cup KRUMS and 2 tablespoons melted butter. To top *au gratin dishes*—add ¼ cup grated cheese to KRUM-and-butter mixture. Brown in moderate oven (375° F.).
- 6 VEGETABLE GARNISH**—(Browned KRUMS). Sauté lightly ½ cup KRUMS in 2 tablespoons butter in frying pan, or brown KRUMS-and-butter mixture in oven. Just before serving sprinkle browned KRUMS over cooked vegetables (cauliflower, potatoes, onions, beets, turnips, asparagus, broccoli).

(DELICIOUS RECIPES INSIDE)

STUFFED VEGETABLES

Here's a quick way to build up vegetables into a hearty main-course dish—*stuff 'em!* Tomatoes, mushrooms, peppers, onions and eggplant gain new flavor prepared this way.

To Stuff: Combine KRUMS with double the amount of cooked minced meat (ham, veal, lamb). Season with grated onion, salt, pepper, and moisten with medium white sauce. Fill vegetable shells (first parboil peppers, onions or eggplant). Top with buttered KRUMS ($\frac{1}{2}$ cup KRUMS mixed with 2 tablespoons melted butter). Bake in moderate oven, 375° F., until brown—25 to 30 minutes.

BAKED STUFFED EGGS

6 hard cooked eggs	$\frac{1}{4}$ teaspoon dry mustard
$\frac{1}{4}$ cup KRUMS	$\frac{1}{2}$ teaspoon grated onion
$\frac{1}{4}$ cup grated cheese	$\frac{1}{4}$ teaspoon salt
3 tablespoons melted butter	$\frac{1}{8}$ teaspoon pepper
2 tablespoons milk	2 cups White Sauce

Cut eggs in halves crosswise; remove yolks and mash. Combine KRUMS, cheese and melted butter; reserve half of mixture for topping. Blend remainder with mashed egg yolks, milk and seasonings; refill egg whites. Pour White Sauce into shallow baking dish; arrange stuffed eggs, filled side up, in double row. Sprinkle with reserved KRUM mixture. Bake in moderate oven, 375° F., to brown top—about 20 minutes.

CRISPY FRIED CHICKEN

Cut chicken in pieces for serving; wash and dry. Sprinkle with flour, salt, pepper. Dip in slightly beaten egg; then in KRUMS. Deep fry or shallow pan fry in hot fat, 350° F., turning frequently, until golden brown. Remove from fat and place chicken in a shallow pan so that the pieces do not touch. Continue cooking in a moderate oven, 375° F., until tender—20 to 30 minutes.

BANANA SCALLOPS

Melted fat or oil
1 egg

1½ teaspoons salt
6 firm bananas

¾ cup KRUMS

For *deep-fat frying*, have deep kettle ½ to ⅔ full of melted fat or oil.

For *shallow frying*, have 1 inch of melted fat or oil in frying pan.

Heat fat to 375° F. or until a 1-inch cube of bread will brown in 40 seconds. Beat egg and add salt. Slice peeled bananas crosswise into pieces ¾ to 1 inch thick. Dip into egg. Drain. Roll in KRUMS. *Deep-fat fry* or *shallow fry* in the hot fat 1½ to 2 minutes or until brown and tender. Drain well. Serve very hot. Serves 6.

Note: ¼ cup of undiluted evaporated milk may be used in place of the egg.

Important—have fat at correct temperature before frying.

DATE MUFFINS

1⅓ cups milk, scalded
¾ cup KRUMS

½ teaspoon salt
2 eggs, well beaten

2 tablespoons butter

⅓ cup cornmeal

3 tablespoons sugar

1½ teaspoons baking powder

½ cup chopped dates

Pour scalded milk over KRUMS and butter; add sugar, salt and beaten eggs. Combine cornmeal, baking powder, dates, and add to first mixture. Blend. Fill buttered muffin tins and bake in hot oven, 400° F., until brown—about 20 minutes. Makes 12 small, unusually delicious muffins.

FRUIT COOKIES

½ cup butter

1 teaspoon lemon juice

¾ cup sugar

1 cup KRUMS

1 egg, well beaten

½ teaspoon baking powder

Grated rind ½ lemon

¼ teaspoon salt

½ cup chopped dates, raisins, nuts, mixed

Cream butter and sugar together; add beaten egg and lemon rind and juice. Combine dry ingredients with mixed fruit and nuts; add to first mixture. Form into marble size balls; place 2 inches apart on buttered cookie sheet. Decorate tops with halved nuts. Bake in hot oven, 400° F., until brown—12 to 15 minutes. Makes 36 crunchy fruit cookies.

PECAN TORTE

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| 1 cup KRUMS | 1 cup pecans, chopped fine |
| $\frac{2}{3}$ cup sugar | 4 egg yolks, well beaten |
| 2 teaspoons baking powder | 1 teaspoon vanilla |
| $\frac{1}{4}$ teaspoon salt | 4 egg whites, whipped stiff |
| Whipped cream | |

Combine dry ingredients with pecans. Add beaten egg yolks and vanilla; fold in whipped egg whites. Transfer to two well buttered layer cake pans; bake in moderate oven, 350° F.—about 25 minutes. Spread whipped cream between layers; top with powdered sugar. Serves 6 to 8.

PINEAPPLE CHEESE CAKE

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|---------------------------------|---|
| 1 cup KRUMS | $\frac{1}{2}$ teaspoon lemon rind |
| $\frac{3}{4}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ teaspoon cinnamon | 3 eggs, separated |
| 3 tablespoons melted butter | $\frac{1}{4}$ cup cream or evaporated milk |
| 1 pound cottage cheese | $\frac{1}{2}$ cup drained, shredded pineapple |
| 1 teaspoon lemon juice | |

Combine KRUMS with $\frac{1}{4}$ cup of the sugar, cinnamon and melted butter. Reserve $\frac{1}{3}$ cup of this mixture for topping cake, and line bottom and sides of a well-buttered pie plate with the rest. Put cottage cheese through a sieve, combine with remaining sugar, lemon juice and rind, salt, beaten egg yolks, cream and pineapple. Fold in egg whites, whipped stiff. Pour into KRUM-lined pie plate; top with reserved KRUM mixture. Bake in slow oven, 325° F., until firm—about 50 minutes. Serves 6.

ALI BABA CANDY

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| $\frac{3}{4}$ cup KRUMS | $\frac{2}{3}$ cup orange juice |
| $\frac{1}{4}$ pound chopped pitted dates | Grated rind $\frac{1}{2}$ orange |
| $\frac{1}{4}$ cup chopped nuts | $\frac{1}{4}$ teaspoon mace |
| 8 marshmallows, cut into small pieces | $\frac{1}{8}$ teaspoon salt |

Combine ingredients and mix well. Form into marble sized balls; roll in granulated sugar. Store in refrigerator. Makes 5 dozen candies.

KRUMS are made by the bakers of

Bond Bread

the loaf a million buy every day.
You can actually feel it is better baked
—that's why it is more digestible.