

## Try Too—

### *Puffed Wheat Kisses*

- 4 egg whites                      1 cup powdered sugar  
3 cups Quaker Puffed        1 cup chopped dates or  
Wheat (or Puffed Rice) 1 cup shredded cocoanut  
   ½ tsp. vanilla

Beat egg whites until stiff, then add sugar slowly. Fold in Puffed Wheat, dates (or shredded cocoanut) and vanilla. Drop from a spoon on buttered tin and bake in a moderate oven for about 30 minutes. Do not remove from pan until partly cooled.

### *Quaker Nuggets*

- 3 cups Quaker Puffed        ½ cup sugar  
Rice (or Puffed Wheat) 1 tbsp. butter  
1 cup molasses                      or margarine  
2 tbsp. vinegar                      ½ tsp. soda

Mix molasses, vinegar, sugar and butter. Heat slowly to the boiling point, then boil to 265 degrees or until a little of the mixture becomes brittle when dropped in cold water. Remove from the fire, stir in the soda and pour over the Puffed Rice in a large bowl. Stir with a large spoon until well mixed, then drop small spoonfuls of the mixture on waxed paper to harden.

### *Puffed Wheat Pralines*

- 2½ cups powdered sugar  
1 cup maple syrup  
½ cup cream                      1 cup pecans  
1 cup Quaker Puffed Wheat  
(or Puffed Rice)

Boil the first three ingredients until soft ball is formed in cold water. Remove from fire and beat until a creamy consistency. Add nuts and Puffed Wheat and drop from tip of spoon in small piles on buttered paper.

