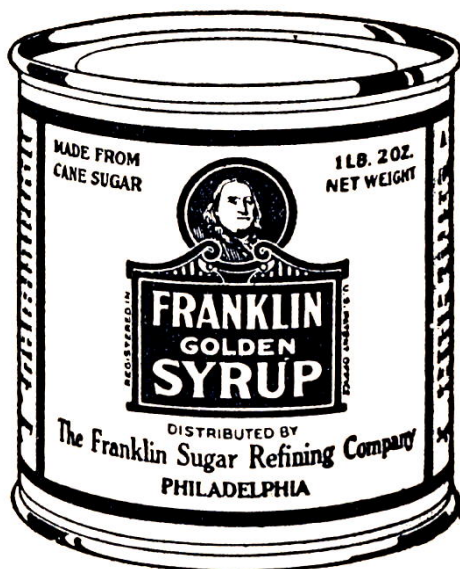


FRANKLIN GOLDEN SYRUP

Recipes



**Franklin Sugar
Refining Company**
PHILADELPHIA

FRANKLIN
Golden Syrup Recipes

Franklin Sugar Refining Company
Philadelphia

ca. 1910

typed from the original
by *Jerry Stratton*

first printing
February, 2022

See *clubpadgett.com* for more vintage recipes, and *clubpadgett.com/franklin*
for a facsimile of the original Franklin Golden Syrup pamphlet.

Franklin Golden Syrup was a cane syrup; the nearest equivalent in the
United States is Lyle's Golden Syrup. It can be mail ordered, or often
found at Trader Joe's, World Markets, and homebrew supply stores. A
far substitute is light corn syrup and caramel flavoring.

SOFT GINGERBREAD

- 1 cup Franklin Golden Syrup
- 1 tablespoon butter
- 2 to 3 cups flour
- 1 teaspoon each of ginger, ground cloves and cinnamon
- 4 teaspoons baking powder
- ½ teaspoon salt

Add the melted butter to the Franklin Golden Syrup and mix thoroughly. Add the baking powder, the spices and the salt to the two cups of flour and sift this into the syrup mixture, mixing well. Add at least part of the remaining cup of flour to form a very soft dough—too soft to roll. Bake in a biscuit tin, lined with oiled paper in a moderate oven for forty-five minutes

GINGER COOKIES

- 1 cup Franklin Golden Syrup
- ½ cup butter
- 1 egg
- 1 tablespoon vinegar
- 1 teaspoon baking soda
- 3 teaspoons ginger
- Flour

Heat the syrup to the boiling point and pour over the butter. Add the well-beaten egg and the vinegar. Place three cups of flour in the sifter and add the ginger. Dissolve the baking soda in two tablespoons of hot water and mix into the syrup mixture. Add the flour and the ginger. Mix thoroughly and add more flour until a dough of the proper consistency to roll is obtained. This dough should be rather soft. Place in a buttered cookie pan and bake in a moderate oven.

FRANKLIN CAKES

- 1 ¼ cups Franklin Golden Syrup
- ½ cup butter
- 3 teaspoons baking powder
- 1 large lemon
- Nutmeg to taste
- 4 oz. blanched almonds
- Flour

Melt butter and add syrup, mixing well. Take the mixture off the fire and allow it to cool. Then add the grated rind of the lemon and the desired amount of nutmeg. Place two cups of flour in the sifter and add the baking powder. Sift this into the liquid mixture and mix thoroughly. Add more flour until a very stiff dough is formed. Roll this out to one-quarter-inch thickness. Cut into fancy shapes. Chop the almonds fine and sprinkle over the cakes. Bake in a hot oven. This recipe makes about 3 dozen cakes.

DEVIL'S FOOD CAKE

- 1 cup Franklin Golden Syrup
- 1 cup Franklin Granulated Sugar
- 1/2 cup butter
- 2/3 cup milk
- Yolks of 4 eggs
- 2 2/3 cups flour
- 5 teaspoons baking powder
- 4 squares of chocolate
- 1/2 teaspoon vanilla
- Whites of 4 eggs

Cream the butter in a large earthen bowl and add the sugar gradually, creaming the mixture. Beat the yolks of the eggs until they are thick and lemon colored. Place the flour in the sifter and add the baking powder to it. Melt the chocolate over hot water and have the whites of the eggs beaten until they are very stiff. Add the syrup, milk and melted chocolate to the creamed butter and sugar, and mix thoroughly. Add the vanilla and sift in the flour mixture. Fold in the whites of the eggs and put the mixture into a very deep angel-cake pan. Bake in a very moderate oven for 50-55 minutes. Ice with Franklin Icing.

CHOCOLATE OAT CAKES

- 1/2 cup Franklin Golden Syrup
- 1/2 cup Franklin Granulated Sugar
- 3/4 cup flour
- 2 eggs
- 3/4 teaspoon salt
- 1/2 cup cocoa
- 1/2 cup shredded cocoanut
- 2 cups rolled oats
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Beat the eggs well and add the syrup and vanilla. Sift in the flour, salt, baking powder, cocoa and sugar. Mix well and add the cocoanut and the rolled oats. Drop the mixture in teaspoons about one inch apart on a buttered pan and bake in a moderate oven. This makes about 3 dozen cakes.

FRUIT CAKE

- 1/2 cup Franklin Golden Syrup
- 3/4 cup Franklin Old Fashioned Brown Sugar
- 1/2 cup butter
- 2 eggs
- 1/2 cup milk
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon

- 1/2 teaspoon allspice
- 1/2 teaspoon mace
- 1/4 teaspoon cloves
- 1/2 teaspoon lemon extract
- 3/4 cup raisins, seeded and cut in pieces
- 3/4 cup currants
- 1/2 cup citron, thickly sliced and cut in strips
- 1/2 cup English walnut meats or blanched almonds as desired

Prepare and flour the raisins, currants and citron in the usual manner. Separate the whites of the eggs from the yolks and beat separately. Place the flour in a sifter and add the baking powder, cinnamon, allspice, mace and cloves. In a large earthen bowl cream the butter and the sugar. Add the syrup, milk, yolks of eggs and lemon extract. Mix this thoroughly and sift in the flour mixture. Add the fruits and the nutmeats and fold in the egg whites. Bake in a loaf pan lined with oiled paper for one hour and 45 minutes in a very moderate oven.

FRANKLIN ICING

- 2 teaspoons Franklin Golden Syrup
- 2 cups sugar
- 2/3 cup cold water
- 1 teaspoon vanilla
- Whites of two eggs

Boil the sugar and water to 240° F. or until the mixture forms a rather soft ball when tested in cold water. Pour the syrup gradually into the beaten whites of eggs, beating the mixture constantly and continue beating until it is of the right consistency to spread. Add the flavoring and pour the mixture over the cake, spreading evenly with the back of a spoon or with a case knife. Frosting beaten too long may be improved by adding a few drops of lemon juice or boiling water. This frosting is soft inside and has a glossy surface. If the frosting is to be ornamented with nuts or candied cherries, they should be placed on the frosting as soon as it is spread.

FRANKLIN HARD SAUCE

- 1 cup Franklin Golden Syrup
- 1 cup Franklin XXXX [Powdered] Sugar
- 1/2 cup butter
- 1/3 teaspoon lemon extract
- 2/3 teaspoon vanilla extract
- 3 teaspoons lemon juice

Cream the butter, add the sugar gradually and when creamed thoroughly, add the syrup, the extracts, and the lemon juice. Mix thoroughly and set in a cool place. This results in a delightful tart sauce with a creamy texture, and may be used on plum puddings, etc. The sauce should be made just before using.

FRANKLIN CARAMEL SAUCE

- 1 cup Franklin Golden Syrup
- 1 heaping teaspoon butter
- 1 egg
- ½ teaspoon vanilla

Beat the egg, add the syrup and mix well. Melt the butter in a double boiler and add the mixture. Cook until thickened and add the vanilla. This sauce has a delightful caramel-like flavor but does away with the usual trouble of caramelizing the sugar. It may be used on any pudding where a sweet sauce is desired or on ice cream as a caramel dressing.

CHOCOLATE SYRUP

- ½ cup Franklin Golden Syrup
- 2 level tablespoons cocoa
- 2 tablespoons water
- ½ teaspoon vanilla

Mix the syrup and the cocoa thoroughly. Add the water and bring the mixture to the boiling point. Remove from the fire and add the vanilla. This forms a rich fudge-like dressing which may be used on puddings or ice cream and which when cooled has no tendency to crystallize.

APPLE PIE

- ½ cup Franklin Golden Syrup
- 4 or 5 sour apples
- ¼ teaspoon grated nutmeg
- ⅛ teaspoon salt
- 1 teaspoon butter
- 1 teaspoon lemon juice
- Few gratings of lemon rind

Line pie-plates with paste. Pare, core and cut apples into eighths, put row around plate one-half inch from edge and work towards center until plate is covered, then pile on the remainder. Mix syrup, nutmeg, salt, lemon juice and grated rind and pour over apples. Dot over with butter. Wet edges of under crust, cover with upper crust and press edges together. Bake 40 to 45 minutes in moderate oven. A very good pie may be made without butter, lemon juice and grated rind. Cinnamon may be substituted for nutmeg. Evaporated apples may be used in place of the fresh fruit. If used, they should be soaked overnight in cold water.

LEMON PIE

- 1 cup Franklin Golden Syrup
- ½ cup Franklin Granulated Sugar
- 4 tablespoons flour
- 4 tablespoons cornstarch
- 6 tablespoons lemon juice

- Rind of 2 lemons
- 3 eggs
- 2 teaspoons butter
- 1 ½ cups boiling water

Sift the flour, cornstarch and sugar into a saucepan. Add the lemon juice, rind, syrup and boiling water and cook, stirring constantly until it boils for 2 minutes. Remove from the fire, stir in the beaten yolks of eggs and butter, and when cool, pour into a previously baked pie-crust. Bake for a few minutes in a moderate oven. Remove from the oven and cover with a meringue made from the stiffly beaten whites of eggs, a pinch of salt, 1 tablespoon of Franklin Golden Syrup, 3 tablespoons of Franklin XXXX Powdered Sugar. Bake in a moderate oven until the meringue is nicely brown, which requires about 15 minutes.

CARAMEL CREAM PIE

- 1 ¼ cups Franklin Golden Syrup
- ½ cup flour
- 3 eggs
- 2 ½ cups scalded milk
- 1 ½ teaspoons vanilla

Make a smooth, thin paste with a small portion of the milk and the flour. Beat eggs lightly. Add the syrup and flour paste and mix thoroughly. Scald the remainder of the milk in a double boiler and while stirring constantly, add the syrup mixture. Cook in the double boiler, stirring constantly until thickened. Let cool slightly and add the vanilla. Make a pie-crust, and bake as for a cream or lemon pie. Fill the prepared pie-crust with the cooled mixture and bake for 10 minutes in a moderate oven.

FRUIT PUDDING

- 1 cup Franklin Golden Syrup
- 1 level teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 2 teaspoons butter
- ¾ cup milk
- 2 ¾ cups flour
- 1 cup currants
- 1 cup raisins
- 1 egg

Melt butter. Add syrup, milk and well-beaten egg. Flour the currants and the raisins in the usual manner. Place the flour in the sifter and add the baking powder, salt, cinnamon, cloves and nutmeg. Sift the flour mixture into the syrup mixture and mix thoroughly. Pour into a buttered mold and boil for three hours. Serve with Franklin Hard Sauce.

FRANKLIN CARAMEL CUSTARD

- $\frac{2}{3}$ cup Franklin Golden Syrup
- $\frac{1}{3}$ teaspoon salt
- 1 teaspoon vanilla
- 4 cups scalded milk
- 4 eggs
- Few gratings of nutmeg

Beat the eggs slightly. Add the syrup, salt, and vanilla and pour slowly into the scalded milk. Strain into buttered molds and set in a pan of hot water. Sprinkle with nutmeg and bake in a slow oven until firm. During the baking, care must be taken that the water surrounding the molds does not reach the boiling point or the custard will whey.

APPLE SAUCE

Wipe, quarter, core and pare 8 sour apples. Place in a saucepan and add one cup of Franklin Golden Syrup, $\frac{1}{2}$ cup of water and a thin shaving from the rind of a lemon. Cook the apples carefully until soft. This sauce may be spiced by adding to the mixture 8 cloves and a teaspoon of powdered cinnamon.

RHUBARB SAUCE

Peel and cut rhubarb into one-inch pieces until about 4 cups are obtained. Place in a saucepan, add 1 cup of Franklin Golden Syrup and enough water to prevent burning. Rhubarb contains such a large percentage of water that but little additional is needed. Cook until soft.

BAKED APPLE DUMPLINGS

Make a short pie-crust, roll it thin and cut into squares large enough to cover an apple. Select apples of equal size, pare them, remove the core with a corer and place in the space a little butter, ground cinnamon and nutmeg, and fill the remainder of the space with about 2 tablespoons of Franklin Golden Syrup. Place an apple in the center of each square of pie-crust. Wet the edges with white of egg and fold together, the points meeting on the top. Give the edges a pinch and turn, making them fluted. Bake in a moderate oven about 40 minutes or until the apples are tender but not until they have lost their form. If preferred, the crust may be folded under the apple, leaving it round. It must be well-joined so the juices will not escape. Brush the tops with egg and 10 minutes before removing from the oven, dust them with a little sugar to give them a glaze. Serve with Franklin Hard Sauce.

FRANKLIN BAKED APPLE

Wash sound baking apples, allowing one apple for each person, and remove the core with a corer, leaving a pocket. Set the apples in a pan and fill this pocket with syrup, allowing about one tablespoon of syrup to flow

over the top of the apple. Place a little water in the bottom of the pan and bake in a moderate oven, until the apples are tender but have not lost their shape. These apples may be flavored with mace or nutmeg sprinkled over the top, and may be decorated with blanched almonds which have been split lengthwise into strips and inserted into the apple so that the white pieces of nut protrude to resemble the quills of a porcupine. These may be served with cream or whipped cream as desired

GINGER APPLE

Wipe, core, pare and chop 2 ½ pounds of sour apples. Place in a saucepan and add 3 cups of Franklin Golden Syrup, and the juice and rind of 1 ½ lemons, one-half ounce of ginger root and one-half cup of water. Cover the pan and cook slowly for 4 hours, adding water as necessary to prevent burning. Ginger Apple may be kept for several weeks.

SCALLOPED APPLES

- ⅔ cup Franklin Golden Syrup
- Sliced apples
- Soft bread crumbs
- ¼ cup butter
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- Grated rind and juice of ½ lemon

Mix the syrup, lemon juice and grated rind. Butter a covered baking dish, then sprinkle thickly with crumbs, add a layer of apples, dust with spices, pour over one-quarter of the syrup mixture and dot with butter. Continue in layers until all the ingredients are used, having the top layer of crumbs dotted with butter. Place the cover on the dish and bake in a moderate oven until the apples are tender. Remove the cover of the dish and brown the top. Serve cold or hot, plain, with thin or whipped cream or with hard sauce, as desired.

APPLE ROLL

- $\frac{2}{3}$ cup Franklin Golden Syrup
- 2 cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup butter or lard
- $\frac{2}{3}$ cup milk
- 2 cups peeled and chopped apples
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ teaspoon nutmeg

Sift the flour, salt and baking powder into a bowl, cut in the butter with a knife, then add the milk gradually, stirring until it forms a soft dough. Turn dough on a slightly floured board and roll out to a quarter inch thickness. Sprinkle the apples evenly over the dough and shake nutmeg lightly over the apples. Take hold of the dough nearest the body, roll it up and cut off pieces about 2 inches long with a sharp knife. Place the pieces in a baking dish with the cut edges up, closely pressed together. Mix syrup and boiling water and pour the mixture over this. Bake in a moderate oven until it is nicely browned and the apples are tender.

CHOCOLATE FUDGE

- $\frac{1}{2}$ cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- $\frac{2}{3}$ cup milk
- 3 squares chocolate, grated
- Butter the size of an egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup English walnuts (coarsely chopped)

Cook mixture to 242° F. or until it forms a soft ball when tested in cold water. Let stand until almost cool. Add the vanilla and beat until creamy. When quite stiff, add the chopped nut meats and pour into a buttered pan. Mark and when cold, break into squares.

FRANKLIN BUTTERSCOTCH

- $\frac{1}{2}$ cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon lemon

Place the syrup, sugar, butter and water in a saucepan and cook to 278° F. or until the mixture gives a brittle test in cold water. Remove from the fire, add the flavorings and pour into a buttered pan. Mark into squares when cool and break into pieces when cold.

SALT WATER TAFFY

- 1 cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- 1 tablespoon cornstarch
- 2 tablespoons butter
- $\frac{3}{4}$ cup water
- 1 teaspoon salt
- Flavoring

Mix the sugar and the cornstarch and put into a saucepan. Add the syrup, butter and water. Stir until the boiling point is reached and boil to 266° F. or until the mixture forms a firm ball when tested in cold water. Add the salt, pour on a buttered platter and when cool enough to handle, pull until the batch is light colored. Divide the batch into separate portions and color and flavor each portion as desired, while it is being pulled. Portions may be flavored with lemon, orange, peppermint, lime, strawberry or pineapple.

FRANKLIN CHOCOLATE CARAMELS

- $\frac{3}{4}$ cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- $\frac{2}{3}$ cup butter
- 3 squares chocolate (grated)
- $\frac{2}{3}$ cup milk
- 1 teaspoon powdered cinnamon

Boil, stirring constantly to prevent burning, to 258° F. or until the mixture forms a very firm ball when tested in cold water. Add cinnamon, stir a moment longer on the fire, pour into a buttered pan to a thickness of about one-half inch, mark into squares when cool and cut when cold. If the candy is to be kept any considerable time, each piece should be wrapped in oiled paper.

FRANKLIN MARSHMALLOW CARAMELS

- $\frac{3}{4}$ cup Franklin Golden Syrup
- 1 $\frac{1}{2}$ cups Franklin Granulated Sugar
- $\frac{1}{2}$ cup milk
- 1 tablespoon butter
- 1 cup marshmallows in pieces
- $\frac{1}{2}$ teaspoon vanilla

Boil syrup, sugar and milk to 264° F. or until it forms a hard ball when tested in cold water. Add butter, remove from the fire and let stand 3 minutes. Add the vanilla and the chopped marshmallows and beat until creamy. By this time the marshmallows appear as little white flakes throughout the mixture. Pour into a buttered pan, cut when cold and wrap in oiled papers if the candy is to be kept any considerable time.

PEANUT BUTTER CARAMELS

- 2 cups Franklin Golden Syrup
- $\frac{3}{4}$ cup milk
- 8 tablespoons peanut butter

Cook carefully to 260° F. or until it forms a firm ball when tested in cold water. Mix in the peanut butter. Beat until creamy and almost cool. Pour into buttered pan and cut into squares when cold. If the candy is to be kept any considerable time, each piece should be wrapped in oiled paper.

FRANKLIN POPCORN BALLS

- $\frac{1}{2}$ cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{3}$ teaspoon salt
- 1 tablespoon vinegar
- 1 tablespoon butter
- 3 quarts popped corn

Cook syrup, sugar and water to 278° F. or until it gives a brittle test in cold water. Add butter, vinegar and salt, and cook to 280° F. or about one minute longer. Pour mixture over the popcorn, which should be placed in a large bowl or pan, mixing thoroughly with a spoon. Butter the hands well and form the mixture into balls, placing on oiled paper or on buttered plates. If the candy is to be kept any considerable time, each piece should be wrapped in oiled paper.

FRANKLIN PEANUT BARS

- 1 $\frac{3}{4}$ cups Franklin Golden Syrup
- 1 cup Franklin Granulated Sugar
- $\frac{1}{2}$ cup Franklin Old Fashioned Brown Sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup butter
- 2 $\frac{1}{2}$ cups peanuts
- Soda the size of a pea

Cook with constant stirring to 260° F. or until the mixture forms a firm ball when tested in cold water. Just before removing from the fire, add the butter and soda and when done, add the well-roasted, freshly blanched peanuts. Pour into a buttered pan and when cool cut into strips $\frac{3}{4}$ by 2 inches and wrap in oiled paper. The result is a soft chewy peanut bar which has no tendency to stick to the teeth and which has a delightful cane flavor.

FRANKLIN GOLDEN SYRUP KISSES

- 1 $\frac{3}{4}$ cups Franklin Golden Syrup
- 1 cup Franklin Granulated Sugar
- $\frac{1}{2}$ cup water
- Butter the size of an egg
- $\frac{1}{2}$ teaspoon each of vanilla and lemon extract

Cook carefully to 284° F. or until brittle when tested in cold water. Add the butter and flavoring and mix thoroughly. Pour on an oiled slab or into a buttered platter and let cool until ready to pull. Pull in the usual manner. Spin out the pulled batch to about three-quarter-inch diameter and snip with the shears into kisses about three-quarter-inch long. Wrap each piece in oiled paper.

WALNUT CREAMS

- $\frac{2}{3}$ cup Franklin Golden Syrup
- 2 cups Franklin Granulated Sugar
- $\frac{1}{2}$ cup water
- 1 $\frac{1}{2}$ teaspoons vanilla
- $\frac{3}{4}$ cup coarsely chopped English walnuts

Boil the syrup, sugar and water to 256° F. or until it forms a soft, firm ball when tested in cold water. Remove from the fire. Grain by rubbing on the sides of the pan with a spoon, and beat until it begins to thicken. Mix in the nutmeats and vanilla. Pour on oiled paper in the form of pralines or pour into a buttered pan and cut in squares.

FRANKLIN DIVINITY

- 1 cup Franklin Golden Syrup
- 3 cups Franklin Granulated Sugar
- $\frac{3}{4}$ cup water
- Whites of 2 eggs
- $\frac{1}{2}$ teaspoon vanilla

Cook syrup, sugar and water to 272° F. or until the mixture gives a brittle test in cold water. Remove the pan from the fire carefully and set in a cool place until it ceases to bubble. Pour the mixture in a fine stream into the well-beaten whites of the eggs, beating continuously until very stiff. Add the vanilla and drop the mixture by teaspoonfuls on oiled paper in the usual manner. One-half cup of chopped English walnuts may be added if desired.

VANILLA ICE CREAM

- ½ cup Franklin Golden Syrup
- ½ cup Franklin Granulated Sugar
- 2 cups evaporated milk
- 3 cups scalded milk
- 1 egg
- 2 tablespoons vanilla
- 1 tablespoon flour or cornstarch

Scald the milk in a double boiler. Sift the flour and sugar into a bowl, add the beaten egg, mix well; add to scalded milk and cook for 20 minutes. Remove from the fire and cool. Mix the evaporated milk, syrup, vanilla and cooked mixture when cold. Turn into the freezer can and freeze in the usual manner. When frozen remove the dasher; press cream down in can and repack freezer, letting it stand for three or four hours to “ripen.” This makes a very smooth, fine-grained ice cream having a delicious flavor. A novel and delicious dessert may be made by serving each portion of ice cream with chopped nuts and Franklin Golden Syrup sauce consisting of four parts Franklin Golden Syrup to one part boiling water.

FRANKLIN GOLDEN SYRUP

**An excellent table and
cooking syrup with the
delicious cane flavor**

FRANKLIN Golden Syrup matches Franklin package sugars in quality. The delightful combination of quality and flavor makes this syrup just right over pancakes, waffles, hot biscuits and bread and in the kitchen for baked beans, cookies, puddings, desserts and sauces.

The delicious cane flavor adds a piquant touch to the many attractive dishes that can be made with this fine-flavored, full-bodied cane sugar syrup.

Recipes in this folder are for some of the many good dishes that can be made with Franklin Golden Syrup.

Franklin Sugar Refining Company

“A Franklin Cane Sugar for every use”

Granulated, Dainty Lumps, Powdered, Confectioners;
Brown, Golden Syrup