



100 Delicious Walnut Recipes

By: Alice Bradley

Why Diamond Brand Walnuts?

Like the old darky's rabbit pie, any recipe for a walnut dish might begin "first get the walnuts." To be sure of success, it might go farther and say, "first get the right kind of walnuts with plump, perfect meats, rich in flavor and general goodness."

Until comparatively recently, this task was not nearly so easy as it sounds. Just as the modern pedigreed California walnut differs from the first walnut of the early Roman, so is there a wide variation between different grades and varieties of walnuts produced and marketed to day -differences of size, of appearance, of shell -texture, of quality and of flavor.

Even with the deep, rich soil and the abundant sunshine of California, absolute uniformity has been slow of development, with the natural result that while there have been

good California walnuts on the market, the finest the world had ever known, there have also been off -grade, poorly flavored, hard shelled and otherwise imperfect nuts . And there being no brand which was recognized as a guaranty of quality, they could never be certain that the walnuts bought were of the best -no matter what the price paid.

Then came the California Walnut Growers ' Association -a nonprofit, co -operative organization with a membership of more than 3,000 growers, who banded themselves together for the purpose of standardizing their output and giving the consumers better walnuts. A trade name ("Diamond Brand") was chosen, and steps were taken to fix and maintain a definite standard of quality.



“One pound of Diamond Brand walnuts when cracked will yield something over one-half pound of walnut meats”

Walnut Muffins

INGREDIENTS

- ½ cup bread flour
- 3 teaspoons baking powder
- ¾ teaspoon salt
- ¼ cup brown sugar
- 1 cup graham flour
- 1/3 cup Diamond Brand walnuts
- 1/3 cup raisins
- 1 egg
- ¾ cup milk
- 2 tablespoons melted shortening



DIRECTIONS

Mix and sift bread flour, baking powder, salt and brown sugar, add graham flour, Diamond Brand walnuts cut in pieces, and raisins washed and cut in pieces. Mix well, add egg beaten until light, milk and melted shortening. Beat thoroughly, bake in twelve greased muffin pans in a hot oven, for eighteen or twenty minutes. Serves 12.

Diamond Scones

INGREDIENTS

- 2 cups flour
- 4 tablespoons baking powder
- 2 teaspoons sugar
- ½ teaspoon salt
- 4 tablespoons butter substitute
- 2 eggs
- ½ cup thin cream
- ½ cup Diamond Brand Walnuts



DIRECTIONS

Sift together flour, baking powder, sugar and salt. Rub in butter substitute with tips of fingers; add eggs well beaten, (reserving a small amount of unbeaten white) and cream. Toss on a floured board, pat and roll to three-fourths inch thickness. Brush with reserved white of egg, sprinkle with sugar and Diamond Brand walnuts chopped fine, cut in diamonds, place on greased tin sheet and bake in a hot oven fifteen minutes. Makes 18.

Prune & Walnut Bread

INGREDIENTS

- ½ cup prunes
- 1 cup cold water
- Boiling water
- ½ cup rolled oats
- ¼ cup sugar
- ½ tablespoon salt
- 1 tablespoon shortening
- ½ yeast cake
- ¼ cup lukewarm water
- 2 ¾ cups flour
- ¼ cup Diamond Brand walnuts

DIRECTIONS

Soak prunes in cold water over. Cook in same water until soft and remove stones. To prune juice, add boiling water to make one cup, bring to boiling point and pour over rolled oats. Let stand one hour, add sugar, salt, shortening, yeast cake dissolved in lukewarm water and prunes. Then add flour, mix thoroughly, let rise, add Diamond Brand walnuts cut in pieces, turn into buttered bread pan or round greased baking powder boxes, let rise again, and bake. Makes 1 loaf.



Walnut Brown Bread

INGREDIENTS

- 1 cup stale breadcrumbs
- 1½ cups cold water or milk
- ½ cup molasses
- 1 teaspoon salt
- 1 cup graham flour
- 1 cup corn meal
- 1 cup oat flour (or rye meal)
- 2 teaspoons soda
- ¾ cup water
- 1 cup Diamond Brand walnut

DIRECTIONS

Soak stale bread or muffin crumbs in milk overnight. In the morning rub through colander and add molasses, salt, graham flour, corn meal and oat flour, or oatmeal put through the food chopper, soda and three-fourths cup water. Stir until well mixed, add Diamond Brand walnuts cut in pieces, and steam in greased tin baking powder boxes two hours. Makes 4 small loaves.

Winchester Nut Bread

INGREDIENTS

- ½ cup brown sugar
- ¾ cup cold water
- ½ cup molasses
- ¾ cup milk
- 2 cups graham flour (unsifted)
- 1 cup bread flour
- 1 1/3 teaspoons salt
- 2½ teaspoons baking powder
- ¾ teaspoon soda
- ¾ cup Diamond Brand walnuts

DIRECTIONS

Mix brown sugar and water, when lumps are dissolved add molasses and milk. Mix and sift bread flour, salt, baking powder and soda, mix with graham flour and add to first mixture. Add Diamond Brand walnuts cut in large pieces. Put in greased bread pan and bake in a slow oven one and one-half to two hours. Makes 24-pound loaf.