

Using Corn Syrup Blend

Prepared by MARIE TRIBBLE
Foods and Nutrition Specialist, Oregon State University, Corvallis

Corn syrup blend is made of corn syrup, sugar, and flavoring. For sweetness, 2 cups of corn syrup are equal to about 1 cup of sugar; however, corn syrups vary in sweetness and flavor so this is a guide, not a rule. The sweetness varies when substituting corn syrup for sugar in recipes, so some experimenting is necessary. It can be substituted for only half of the sugar in cakes, frosting, and puddings. In baking, the following rule generally is true:

Six tablespoons corn syrup and $\frac{1}{2}$ cup sugar may be used for 1 cup of sugar. *Decrease the liquid called for in the recipe by 2 tablespoons.*

Gingerbread

2 cups sifted flour	$\frac{3}{4}$ cup molasses
1 teaspoon baking powder	$\frac{1}{3}$ cup corn syrup
1 teaspoon soda	$\frac{3}{4}$ cup plus 2 tablespoons cold water
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup dry egg mix and $\frac{1}{4}$ cup hot water <i>or</i> 1 fresh egg
1 teaspoon cinnamon	
2 teaspoons ginger	
$\frac{1}{4}$ cup margarine or shortening	

Sift together all dry ingredients. Cut in fat until mixture resembles coarse cornmeal. Mix molasses, corn syrup, and cold water. If dry egg mix is used, add hot water to it and beat until smooth. Add egg to molasses mixture and blend. Add to dry ingredients and beat until smooth. Pour into an 8 or 9 inch greased pan and bake in moderate (375°F) oven about 35 minutes.

Candied Sweet Potatoes

6 cooked sweet potatoes	$\frac{1}{2}$ cup corn syrup
4 tablespoons margarine	2 tablespoons water

Cut sweet potatoes in halves, lengthwise, and place in greased baking dish. Dot with margarine and pour syrup combined with water over them. Bake in moderate oven (350°F) about 30 minutes, basting frequently. Makes 6 servings.

Two-Egg Cake

$\frac{1}{2}$ cup margarine or shortening	$1\frac{3}{4}$ cups sifted flour
$\frac{1}{2}$ cup sugar	$2\frac{1}{2}$ teaspoons baking powder
6 tablespoons corn syrup	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup dry egg mix and $\frac{1}{2}$ cup hot water <i>or</i> 2 fresh eggs	$\frac{3}{4}$ cup plus two tablespoons milk
	1 teaspoon vanilla

Beat fat and sugar until creamy. Add corn syrup and continue beating until light and fluffy. If dry egg mix is used, add hot water to it and beat until smooth. Add eggs to fat and sugar mixture and beat thoroughly. Sift together dry ingredients, add alternately with milk and vanilla. Start with flour and end with flour, barely mixing after each addition. Grease and flour two 9-inch pans. Pour batter into pans and bake in moderate (375°F) oven for 25 minutes.

Quick Chocolate Cake

2 squares unsweetened chocolate	$1\frac{3}{4}$ cups sifted flour
$\frac{1}{2}$ cup margarine or shortening	2 teaspoons baking powder
$\frac{1}{2}$ cup corn syrup	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup plus 1 tablespoon sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup dry egg mix and $\frac{1}{2}$ cup hot water <i>or</i> 2 fresh eggs	$\frac{3}{4}$ cup plus 2 tablespoons milk
	1 teaspoon vanilla

Melt chocolate and fat together. Cool slightly. Add sugar and corn syrup, mix thoroughly. If egg mix is used, add hot water to it and beat until smooth. If fresh eggs are used, beat slightly. Add eggs to chocolate mixture and blend. Sift dry ingredients together and add to chocolate mixture alternately with milk and vanilla. Beat until smooth. Grease and flour two 9-inch pans. Pour batter into pans and bake in moderate (375°F) oven about 25 minutes.

Syrup For Table Use

$\frac{2}{3}$ cup corn syrup blend	3 tablespoons water
$\frac{2}{3}$ cup brown sugar <i>or</i> $\frac{1}{4}$ teaspoon maple flavoring	

Combine ingredients in a saucepan. Bring to a boil. Boil two minutes. Use as syrup over pancakes, French toast, biscuits, or other hot breads.

Peanut Butter Chews

1 cup peanut butter	$1\frac{1}{4}$ cups nonfat dry milk
1 cup corn syrup	$1\frac{1}{4}$ cups powdered sugar

Mix all ingredients well. Press out $\frac{1}{2}$ inch thick in a pan. Cut into pieces. Chill before serving. Makes about 2 dozen pieces.



This is one of a series of *Fact Sheets* reporting Cooperative Extension work in agriculture and home economics, Gene M. Lear, director. Printed and distributed in furtherance of Acts of Congress of May 8 and June 30, 1914. Oregon State University, Oregon counties, and U. S. Department of Agriculture cooperating.

Peanut Butter Kisses

$\frac{1}{3}$ cup corn syrup
 $\frac{1}{3}$ cup peanut butter
 $\frac{1}{2}$ cup nonfat dry milk
 $\frac{1}{3}$ cup powdered sugar

Mix syrup and peanut butter in a small bowl. Stir in gradually nonfat dry milk and sugar. Shape into roll about $\frac{3}{4}$ inch in diameter. Chill. Cut into 1-inch pieces. Makes 24 pieces.

Pumpkin or Sweet Potato Pie

2 cups cooked, mashed pumpkin or sweet potatoes
 $\frac{1}{2}$ cup sugar
6 tablespoons corn syrup
2 eggs
 $\frac{1}{4}$ cup melted margarine
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup plus 2 tablespoons milk
1 teaspoon cinnamon
1 9-inch pie shell

Mix all ingredients well and pour into unbaked pie shell. Bake in moderate (350° F) oven 1 hour or until knife inserted in the middle comes out clean.

Chocolate Squares

$\frac{3}{4}$ cup sifted flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{3}$ cup margarine
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup corn syrup
2 eggs
2 squares chocolate, melted
1 teaspoon vanilla

Sift together flour, salt, and baking powder. Cream margarine, add sugar gradually, and cream until light. Blend in syrup. Beat in eggs until light and fluffy. Fold in dry ingredients. Gently stir in chocolate and vanilla. Turn into greased 8-inch pan. Bake in moderate oven (350° F) 30 to 35 minutes. When cool, cut into squares.

Oatmeal or Rolled Wheat Cookies

$\frac{1}{2}$ cup sifted flour
 $\frac{3}{4}$ teaspoon salt
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cinnamon
2 tablespoons nonfat dry milk
2 cups oats or rolled wheat
 $\frac{1}{2}$ cup raisins
1 egg, slightly beaten
6 tablespoons corn syrup
 $\frac{1}{4}$ cup plus 2 tablespoons water
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ cup melted fat or oil

Sift together flour, salt, baking powder, cinnamon, and milk. Mix in oats or rolled wheat and raisins. Combine egg, corn syrup, water, vanilla, and fat and add to dry ingredients. Stir only until ingredients are moistened. Let stand about 10 minutes and stir again. Drop batter by teaspoonfuls onto greased baking sheets. Bake in moderate (375° F) oven about 15 to 20 minutes. Makes about 2 $\frac{1}{2}$ dozen cookies.

Baked Apples

4 large baking apples (Jonathan, Rome Beauty, Wine-saps, or Golden Delicious)
Corn syrup
Cinnamon
Margarine
 $\frac{1}{2}$ cup hot water

Wash and core apples. Pare one-third way down from top; place in baking dish. Fill cavity of each apple with corn syrup. Sprinkle with cinnamon and top each with 1 teaspoon margarine. Add water; cover and bake in moderate (350° F) oven 50 minutes or until tender. Remove apples; boil syrup in pan until thick and pour over apples. Makes 4 servings.

Rice Pudding

2 cups cooked rice
2 $\frac{3}{4}$ cups milk
 $\frac{3}{4}$ cup corn syrup
 $\frac{3}{4}$ cup dry egg mix and
 $\frac{3}{4}$ cup hot water *or*
3 fresh eggs
1 cup raisins
Cinnamon or nutmeg, if desired

Combine rice, milk, and corn syrup. If using dry egg mix, add water to mix and beat until smooth. If using fresh eggs, beat until slightly mixed. Add eggs to rice mixture. Add raisins and sprinkle with cinnamon or nutmeg, if used. Stir until blended. Pour pudding into 6-inch baking dish; set in pan containing hot water. Bake in moderate oven (350° F) for 20 minutes or until firm. Makes 6 servings.

Drop Cookies

$\frac{1}{2}$ cup softened fat (margarine or butter)
1 egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup corn syrup
2 cups flour
 $\frac{1}{4}$ teaspoon salt
2 teaspoons baking powder
 $\frac{1}{3}$ cup fluid milk
 $\frac{1}{2}$ teaspoon vanilla, if desired
 $\frac{1}{2}$ cup raisins, if desired

In a bowl, beat the fat and sugar until smooth. Add egg and beat well. Mix the flour, salt, and baking powder. Add half of the flour mixture to the fat mixture and beat well. Add half the milk to the fat and egg mixture and beat well. Add the vanilla, the rest of the milk, and the rest of the flour mixture and beat well. Add raisins, if used, and mix well. Drop from a teaspoon onto a greased baking pan. Bake at 350° F (moderate oven) 10 to 12 minutes or until lightly browned. Makes about 25 cookies.

Cinnamon Cream Sauce

1 cup corn syrup
2 cups sugar
 $\frac{1}{2}$ cup water
2 teaspoons cinnamon or nutmeg
1 cup evaporated milk

Mix corn syrup, sugar, water, and cinnamon in a pan. Bring to a boil over medium heat, stirring all the time. Continue stirring and boil for 2 minutes longer. Cool 5 minutes. Stir in evaporated milk. Serve warm or cold, on plain cake or pudding. Makes 3 $\frac{1}{4}$ cups.

Other ways to use corn syrup:

In stewed and baked fruits
To sweeten fruit and beverages