

NEW MAGIC

IN THE KITCHEN



HERRITT
CUTLER

**180 DELICIOUS DISHES - MADE
WITH EAGLE BRAND CONDENSED MILK**

Dear Reader



THIS little book is dedicated to today's housewife—who doesn't hesitate to admit that she prefers to do things in the quickest and most efficient way . . . The recipes given here are all brand-new. They have been worked out by a group of cooking experts, to show how greatly the making of many dishes can be simplified by the use of Eagle Brand Condensed Milk—with real improvement in richness and flavor and with actual saving in cost.

Do you wonder they've called their book "New Magic in the Kitchen"? If you're inclined to think this title sounds over-enthusiastic, just reserve final judgment until you've tried several recipes! The Chocolate Pudding on page 44, the Coconut Macaroons on page 17, and the Spanish Corn Pudding on page 56 are good ones to begin with. But before you begin you'll want to read the facts on pages 57 and 58. They'll tell you exactly what Eagle Brand Milk is—why it has been used for years by professional caterers, bakers and confectioners—and why so many modern housewives are now using it too.

(Certain recipes in this book have been marked with a*. These are especially noteworthy, either because of novelty, ease of making, economy or extra richness—directly due to the use of Eagle Brand Milk.)



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READ ABOUT THIS INTERESTING EXPERIMENT

*A competitive test that proved the
labor-saving, time-saving qualities
of Sweetened Condensed Milk.*

ONE day, not long ago, two cooking experts were testing out some recipes in the Borden kitchen. One of them exclaimed at the few ingredients required by the recipe she was working on, and the other said:

“Wouldn’t it be interesting to make some comparisons! Let’s select a Borden recipe and then take a standard recipe for the same dish. You make up one and I’ll do the other. We’ll start at the same moment, work at the same speed, and then compare the time and number of ingredients required for each.”

“Let’s not stop there!” said the other promptly. “Let’s compare the cooking utensils used in making up the two recipes. One thing I particularly notice about Condensed Milk cooking is the small amount of washing up that has to be done afterwards.”

So they selected two recipes, assembled their ingredients and made the test. And then, thoroughly interested, they made a good many other tests. The results of five are shown here. They need not be explained. They speak for themselves!

CHOCOLATE NUT CANDY

STANDARD RECIPE

2 squares chocolate
2 tablespoons butter
2 cups sugar
 $\frac{3}{4}$ cup milk
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup chopped nuts

1 saucepan
1 cup
1 tablespoon
1 teaspoon
1 knife
1 candy thermometer

40 minutes

SWEETENED CONDENSED MILK RECIPE

Ingredients

1 $\frac{1}{2}$ cups Eagle Brand Milk
2 squares chocolate
 $\frac{2}{3}$ cup chopped nuts

Cooking Utensils

1 double boiler
1 cup
1 knife

Time

12 minutes

FONDANT

STANDARD RECIPE

2 cups sugar
 $\frac{2}{3}$ cup water
 $\frac{1}{8}$ teaspoon cream tartar

1 cup
1 teaspoon
1 marble slab
1 pan
1 mixing spoon
1 candy thermometer
1 plate

40 minutes
(And must “ripen” for
24 hours)

SWEETENED CONDENSED MILK RECIPE

Ingredients

$\frac{1}{4}$ cup Eagle Brand Milk
1 $\frac{1}{4}$ cups confectioner’s sugar

Cooking Utensils

1 bowl
1 cup
1 teaspoon
1 fork

Time

5 minutes

CHOCOLATE FILLING

STANDARD RECIPE

1 cup sugar.
2 squares chocolate
 $\frac{1}{2}$ cup fluid milk
1 tablespoon cornstarch
1 teaspoon butter

1 double boiler
1 measuring cup
1 tablespoon
1 teaspoon

14 minutes

SWEETENED CONDENSED MILK RECIPE

Ingredients

$1\frac{1}{2}$ cups Eagle Brand Milk
3 squares chocolate
Water

Cooking Utensils

1 double boiler
1 mixing spoon
1 cup

Time

5 minutes

MAYONNAISE

STANDARD RECIPE

1 teaspoon mustard
1 teaspoon salt
1 teaspoon sugar
Few grains cayenne
2 egg yolks
2 tablespoons lemon juice
2 tablespoons vinegar
 $1\frac{1}{2}$ cups salad oil

1 bowl
1 fork
1 teaspoon
1 knife (for cutting lemon)
2 cups

20 minutes

SWEETENED CONDENSED MILK RECIPE

Ingredients

$1\frac{1}{2}$ cups Eagle Brand Milk
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup salad oil
1 teaspoon mustard
 $\frac{1}{2}$ teaspoon salt
1 egg yolk

Cooking Utensils

1 bowl
1 cup
1 teaspoon
1 fork

Time

5 minutes

VANILLA ICE CREAM

STANDARD RECIPE

1 pint fluid milk
1 egg
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tablespoon cornstarch
 $\frac{1}{2}$ pint whipped cream
 $\frac{1}{8}$ teaspoon salt

1 double boiler
1 tablespoon
1 cup
1 egg beater
1 strainer
1 teaspoon

45 minutes
(To mix and cook)

SWEETENED CONDENSED MILK RECIPE

Ingredients

$1\frac{1}{2}$ cups Eagle Brand Milk
1 can St. Charles Evaporated Milk
1 cup cold water
1 tablespoon vanilla

Cooking Utensils

1 bowl
1 tablespoon
1 cup

Time

5 minutes
(To mix—no cooking required)

How to Measure in Cooking

THE success of all recipes depends upon careful measurements. For your convenience the following simple rules are given here:

Choice of Measuring Utensils: If possible *always* use a standard measuring cup with numbers showing the fractional parts of a cupful. A set of measuring spoons, in tablespoon, half-tablespoon, teaspoon, half-teaspoon and salt-spoon size, is also indispensable for accurate measurement and not at all expensive.

To Measure Sweetened Condensed Milk: Pour from the can into the measuring cup or spoon and allow milk to level itself.

To Measure Dry Ingredients: Fill cup or spoon and level off the top with the blade of a knife. If only a part cupful is called for, follow the numbers on the standard measuring cup. Always sift flour, powdered sugar and confectioner's sugar *before* measuring.

To Measure Liquids: When a cupful or spoonful is called for, fill to the very top. Use standard measuring cup to measure fractional parts of a cupful.

To Measure Fats: Butter, lard and other solid fats should be packed solidly into the measuring cup or spoon and then levelled off with a knife. When the recipe calls for a certain quantity of *melted butter*, measure after melting. When recipe calls for so much *butter melted*, measure first, then melt.

Weight and Measurement Equivalents

In buying supplies it is often important to know measurements in terms of weight. The following table will prove useful:

- 1 lb. granulated sugar equals 2 cupfuls
- 1 lb. powdered or confectioner's sugar equals 2½ cupfuls
- 1 lb. brown sugar equals 2⅔ cupfuls
- 1 lb. butter or other solid cooking fat equals 2 cupfuls
- 1 lb. pastry or bread flour equals 4 cupfuls
- 1 lb. cornmeal equals 3 cupfuls (approximately)
- 1 lb. rice equals 2 cupfuls
- 6 oz. raisins or currants equals 1 cupful
- 1 oz. chocolate equals 1 square
- 1 oz. chopped nuts equals ⅓ cupful or approximately 5 tablespoonfuls

Breads

BLUEBERRY MUFFINS

2 cups flour	$\frac{3}{4}$ cup water
4 teaspoons baking powder	2 eggs
$\frac{1}{2}$ teaspoon salt	4 tablespoons shortening
$\frac{1}{2}$ cup Eagle Brand Milk	1 cup blueberries

Sift together the dry ingredients. To them add condensed milk, water and eggs, which have been thoroughly blended. Add melted shortening. Mix well and add blueberries. Half fill well-greased muffin pans and bake in moderate oven (375°F.) about 25 minutes. Canned berries may be used if they are well drained. This makes about fourteen medium-sized muffins.

BRAN MUFFINS

$\frac{3}{4}$ cup bran	3 tablespoons molasses
$1\frac{1}{4}$ cups flour	$\frac{1}{4}$ cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon salt	$\frac{3}{8}$ cup water
4 teaspoons baking powder	1 egg
4 tablespoons melted shortening	

Sift together the dry ingredients. Add the liquid ingredients, which have been mixed together, and the shortening. Mix well and half fill well-greased muffin tins. Bake in hot oven (425°F.) about 20 minutes. This makes twelve medium-sized muffins.

YEAST ROLLS

$\frac{1}{8}$ cup Eagle Brand Milk	1 teaspoon salt
1 cup hot water	1 yeast cake
4 tablespoons melted butter	Flour (about $4\frac{1}{2}$ cups)

Dilute condensed milk with hot water, bring to the scalding point and add butter. Cool to lukewarm, then add the yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water. Beat in thoroughly about half the flour. Cover and let rise in a warm place for one hour, or until light. Then add the salt and the remainder of the flour, or enough to make a dough. Knead well, place in a greased bowl, cover and let rise for an hour and a half, or until double its bulk. Shape into rolls and bake.

CLOVER LEAF ROLLS

Use Yeast Roll recipe. When light, break off piece of dough equal to that used for one ordinary roll. Divide into three equal parts, shape, place three tiny balls in a muffin pan. Brush over with melted butter. When very light, bake in hot oven (425°F.) for about 15 minutes. This makes $1\frac{1}{2}$ dozen medium-sized rolls.

PARKER HOUSE ROLLS

Use Yeast Roll recipe. When light, roll dough to one-third inch thickness, cut with a two-inch biscuit cutter. Brush each circle with melted butter. Then crease through the centre with the dull edge of a knife and fold over in pocketbook shape. Place in well-greased shallow pans one inch apart. Brush with melted butter. Cover and let rise until light—about three-quarters of an hour. Bake in hot oven (425°F.) for about 10 minutes.

TEA BISCUITS

4 tablespoons fat	$\frac{1}{2}$ teaspoon salt
2 cups flour	$\frac{1}{2}$ cup Eagle Brand Milk
4 teaspoons baking powder	$\frac{1}{2}$ cup water

Work the fat thoroughly into the flour, baking powder and salt, which have been sifted together. Add the liquid and stir lightly together with a fork. Toss on a floured board and roll to about $\frac{1}{2}$ inch thick. Cut with small fancy cutters and bake in hot oven (450°F.) for 10 minutes.

SHORT CAKE

Use Tea Biscuit recipe. After liquid has been lightly stirred in, toss on a floured board and divide into two parts. Roll each part to a diameter of eight inches. Place one circle on a baking pan and spread with soft butter. Cover with the other circle and bake in hot oven (450°F.) for about 15 minutes. Split and fill with crushed and sweetened fruit. Cover with whipped cream garnished with fruit, or with another portion of crushed fruit.

COFFEE CAKE

2 cups flour	$\frac{1}{2}$ cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup water
4 teaspoons baking powder	1 egg
4 tablespoons melted shortening	

Mix and sift dry ingredients. Add condensed milk and water, which have been blended together, and the beaten egg and melted shortening. Mix well and spread about $\frac{1}{2}$ inch thick in a greased pan. Cover with Top Mixture (page 31) and bake in moderate oven (350°F.) about 30 minutes.

SALLY LUNN

2 cups flour	$\frac{1}{4}$ cup Eagle Brand Milk
3 teaspoons baking powder	$\frac{3}{4}$ cup water
$\frac{1}{2}$ teaspoon salt	2 eggs, well beaten
$\frac{1}{2}$ cup melted shortening	

Mix and sift dry ingredients. Dilute condensed milk with water, add with eggs to dry ingredients and beat well. Add melted shortening, bake in a well-greased shallow pan in moderate oven (350°F.) about 30 minutes.

NUT BREAD

$\frac{1}{2}$ cup Eagle Brand Milk	2 $\frac{1}{2}$ cups flour
1 cup water	3 teaspoons baking powder
1 egg	1 $\frac{1}{4}$ teaspoons salt
2 tablespoons melted shortening	1 cup pecan or English walnut meats, cut in small pieces

Dilute condensed milk with water, blending thoroughly. Mix with well-beaten egg and shortening. Mix flour, baking powder, and salt; sift twice, add nut meats. Add gradually to egg mixture and turn into well-greased oblong bread pan. Let stand 20 minutes. Bake in moderate oven (350°F.) about 45 minutes, brush with melted butter after removing from oven. This is nice to serve with tea if one-half cup of diced candied orange peel or chopped seeded raisins is substituted for one-half cup nut meats.

CORN BREAD

1 cup corn meal	$\frac{1}{4}$ cup Eagle Brand Milk
1 cup flour	$\frac{3}{4}$ cup water
3 teaspoons baking powder	1 egg, beaten slightly
$\frac{1}{2}$ teaspoon salt	3 tablespoons melted butter

Mix and sift dry ingredients. Blend condensed milk and water thoroughly. Add with egg to dry ingredients, beat hard. Add butter. Bake in a shallow, well-buttered pan in a hot oven.



CORNMEAL MUFFINS

1 cup flour	1 egg
1 cup cornmeal	$\frac{1}{3}$ cup Eagle Brand Milk
3 teaspoons baking powder	1 cup water
$\frac{1}{2}$ teaspoon salt	2 tablespoons molasses
4 tablespoons melted shortening	

Sift together the dry ingredients. Add the liquid ingredients, which have been mixed together, and the melted shortening. Half fill well-greased muffin tins and bake in a moderate oven (400°F.) about 20 minutes. This makes twelve medium-sized muffins.

APPLE JOHNNY CAKE

1 cup flour	$\frac{1}{4}$ cup Eagle Brand Milk
$\frac{3}{4}$ cup yellow cornmeal	$\frac{1}{4}$ cup water
$\frac{1}{2}$ teaspoon salt	1 egg, beaten slightly
3 teaspoons baking powder	1 cup apples, cut in small, thin pieces
2 tablespoons melted butter	

Mix and sift dry ingredients. Dilute condensed milk with water, blend well, combine with egg, add to dry ingredients, beat well. Stir in apples and melted butter, bake in a shallow, well-greased pan in a moderate oven.

WAFFLES

1 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup water
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup St. Charles Evaporated Milk
3 teaspoons baking powder	2 eggs
$\frac{1}{4}$ cup Eagle Brand Milk	1 tablespoon butter

Sift together the flour, salt, and baking powder. Add gradually the condensed milk, water and evaporated milk, which have been stirred together smooth, then egg yolks and melted fat. Fold in egg whites which have been beaten stiff and bake at once on a hot waffle iron.

GRIDDLE CAKES

1 egg	1 $\frac{1}{2}$ cups water
1 tablespoon melted shortening	1 $\frac{1}{2}$ cups flour
$\frac{1}{4}$ cup Eagle Brand Milk	2 $\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ teaspoon salt	

Beat egg, add melted shortening, condensed milk and water, mix thoroughly. Sift dry ingredients, and add to first mixture, stirring constantly. Bake on a heated griddle, using a tablespoon of mixture for each griddle cake.

DOUGHNUTS

1 egg	2 cups flour
2 tablespoons shortening	2 teaspoons baking powder
$\frac{1}{4}$ cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup water	$\frac{1}{8}$ teaspoon nutmeg

Beat egg. Melt shortening and add to egg with condensed milk and water, which have been mixed together. Mix and sift dry ingredients, add to first mixture, and work to a soft dough. Roll out on a slightly floured board to $\frac{1}{2}$ inch thickness. Cut with doughnut cutter, and drop carefully into deep fat, hot enough to brown a piece of bread in one minute. As soon as the doughnuts rise to the top of fat, turn them over with fork, so that the entire surface will be evenly browned. Fry about 3 minutes, remove from fat, and drain on brown paper. Sprinkle with confectioner's sugar.

APPLE FRITTERS

$\frac{5}{8}$ cup Eagle Brand Milk	3 teaspoons baking powder
$\frac{1}{4}$ cup water	$\frac{1}{2}$ teaspoon salt
2 eggs	1 tablespoon melted butter
2 cups flour	2 large mellow apples

Mix condensed milk and water. Mix and sift dry ingredients. To well-beaten eggs, add dry ingredients and milk mixture alternately. Fold in melted butter. Peel, core and cut apples in round slices. Drop apple rings in batter, take out each piece separately with a fork and see that each piece is well covered with batter. Fry in deep hot fat until crust is brown and the apples soft. Remove from fat and drain on brown paper.

JOLLY BOYS

2 cups graham flour	1 egg
4 teaspoons baking powder	$\frac{3}{4}$ cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup water
1 tablespoon melted butter	

Mix and sift dry ingredients. Beat eggs, add condensed milk and water well blended, and mix well. Melt butter, add to liquid mixture. Gradually add this liquid to the dry ingredients, and blend thoroughly. Drop mixture from a teaspoon into hot deep fat. Cook until a golden brown and thoroughly done.

UPSIDE DOWN CAKE

1 egg	2 cups flour
$\frac{1}{4}$ cup shortening	4 teaspoons baking powder
$\frac{1}{2}$ cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup water	3 apples

Beat egg until light and add melted shortening. Mix condensed milk and water, and add to first mixture alternately with dry ingredients which have been mixed and sifted together. Line bottom of buttered pan with apples, cut into eighths. Sprinkle with one tablespoon sugar mixed with $\frac{1}{4}$ teaspoon each of salt and nutmeg. Pour mixture over apples and bake 35 minutes in a moderate oven (350°F.). When turned out on dish for serving, apples will be on top.

CINNAMON TOAST

2 eggs	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup Eagle Brand Milk	Slices stale bread
$\frac{1}{2}$ cup water	Cinnamon

Slightly beat eggs, add condensed milk and water, mixed well, and salt. Dip slices of bread in mixture. Remove immediately and brown on a hot, well-greased griddle or frying pan. Sprinkle cinnamon over each slice.

Cakes

LAYER CAKE

1 $\frac{1}{4}$ cups sugar	1 cup water
$\frac{3}{4}$ cup butter or butter substitute	$\frac{1}{2}$ teaspoon salt
2 eggs	3 cups flour
$\frac{1}{2}$ cup Eagle Brand Milk	4 teaspoons baking powder

Cream together sugar and butter; add eggs slightly beaten, then add alternately the milk and water which have been blended together, and the salt, flour, and baking powder which have been sifted together. Bake in three 9-inch layer cake pans in hot oven (400°F.) about 12 minutes. Cover each layer and the top and sides of the cake with Chocolate Frosting.

FLUFFY LOAF CAKE

1 cup sugar	$\frac{2}{3}$ cup water
$\frac{1}{2}$ cup butter	2 cups flour
1 egg	4 teaspoons baking powder
$\frac{1}{4}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt

Cream together sugar and butter. Add eggs slightly beaten. Add alternately the condensed milk and water, which have been blended together, and dry ingredients which have been sifted together. Bake in a loaf pan or in a pan 9 inches square, in a moderate oven (375°F.) for 40 minutes. Ice with orange or chocolate icing.

WHITE CAKE

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
1 cup granulated sugar	$\frac{1}{4}$ cup Eagle Brand Milk
2 cups flour	$\frac{1}{4}$ cup water
3 teaspoons baking powder	1 teaspoon vanilla
	3 egg whites

Cream butter until light and fluffy. Add sugar gradually, beating well. Sift dry ingredients and add alternately with the condensed milk and water which have been blended together. Add the vanilla and fold in the egg whites which have been beaten until very light. Bake in an 8-inch tube pan or a 9-inch square pan in moderate oven (350°F.) for about 35 minutes.

DEVIL'S FOOD (FUDGE CAKE)

2 eggs	1 cup water
$\frac{3}{4}$ cup melted butter	2 cups flour
3 squares unsweetened chocolate	3 teaspoons baking powder
1 cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon salt

Beat egg yolks until thick, add melted butter and melted chocolate. Mix and sift dry ingredients and add to first mixture alternately with condensed milk and water, which have been blended. Beat egg whites until dry, and fold into mixture. Turn into two buttered layer cake tins and bake in a moderate oven (350°F.) for about a half hour. Between layers and on top put Condensed Milk Chocolate Frosting.

DATE CAKE

$\frac{2}{3}$ cup butter	1 teaspoon cinnamon
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon nutmeg
3 eggs	1 teaspoon salt
$3\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup Eagle Brand Milk
5 teaspoons baking powder	$\frac{2}{3}$ cup water
	$1\frac{1}{2}$ cups dates stoned and chopped

Cream butter and sugar thoroughly. Add well-beaten eggs. To this mixture, add gradually the dry ingredients, which have been sifted together, and the condensed milk and water. Add dates and mix well. Bake in a greased tube or loaf pan in moderate oven (350°F.) for 50 or 60 minutes.

CHEESELESS CHEESE CAKE

4 eggs	$1\frac{1}{2}$ cups Eagle Brand Milk
$1\frac{1}{2}$ teaspoons cornstarch	3 tablespoons lemon juice
	6 slices zwieback grated

Beat egg yolks. Add cornstarch, condensed milk, and lemon juice, beating each one in thoroughly before adding another. Fold in the stiffly-beaten egg whites. Sprinkle a buttered pan with half the zwieback crumbs. Pour in mixture and sprinkle with balance of crumbs. Bake in moderate oven (325°F.) for about 30 minutes.



*GRAHAM CRACKER CAKE

1 tablespoon butter	1 scant teaspoon baking powder
1 cup Eagle Brand Milk	$\frac{1}{8}$ teaspoon salt
1 egg	$\frac{1}{2}$ teaspoon vanilla
1 cup finely rolled graham crackers	$\frac{1}{2}$ cup chopped nut meats

Melt butter, add to condensed milk, then add well-beaten egg yolk. Roll graham crackers until fine and add with baking powder and salt to first mixture. Mix well. Add vanilla and nut meats. Lastly, fold in stiffly-beaten egg white. Turn into well-greased baking dish or cup cake pan. Bake in moderate oven (350°F.) about 25 minutes or until well set. Serve plain or with whipped cream, Caramel Sauce, or Foamy Sauce.

***BROWNIES**

2 squares unsweetened chocolate
 1 cup Eagle Brand Milk

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup chopped nut meats

Melt chocolate in double boiler. Add condensed milk to melted chocolate and stir until well blended. Remove from fire, add salt, vanilla and nut meats. Spread $\frac{1}{2}$ inch thick on pan which has been very well greased and floured. Place rather low in very hot oven (450°F.) for 10 minutes, as strong crust is required to form bottom crust. Lower heat to moderate (350°F.) and bake 10 minutes longer. Remove from oven and cut in squares, then return to slow oven (300°F.) for 10 minutes. (Entire baking time, 30 minutes.) As Brownies are still soft, take from oven and remove carefully from pan with spatula or broad-bladed knife.

COCONUT TOASTS

Plain or sponge cake

Eagle Brand Milk
 Shredded coconut

Cut cake in squares or fancy shapes. Roll each piece in condensed milk, then in coconut. Put on skewer or long fork and toast over flame.

COCONUT MACAROONS NO. 1

$\frac{1}{4}$ cup Eagle Brand Milk

1 cup shredded coconut

Mix condensed milk and coconut together, and drop by teaspoonfuls on buttered pan, about 1 inch apart. Bake in moderate oven until a delicate brown. ($\frac{1}{2}$ teaspoon vanilla may be added.)

***COCONUT MACAROONS NO. 2**

$\frac{1}{4}$ cup Eagle Brand Milk

1 cup shredded coconut

$\frac{1}{2}$ teaspoon vanilla
 1 egg white, stiffly beaten

Mix condensed milk and coconut. Add vanilla. Fold in egg white. Drop by teaspoonfuls on a well-buttered pan. Bake until lightly browned in a moderate oven.

GRAPE-NUTS MACAROONS

1 cup Grape-Nuts

1 cup shredded coconut

Shake of salt
 $\frac{3}{8}$ cup Eagle Brand Milk

Stir Grape-Nuts, coconut and salt together. Add condensed milk gradually, stirring in lightly with a fork until all the milk has been added. With a spatula or knife, shape mixture in a teaspoon and push off onto a greased pan. Bake in a moderate oven (375°F.) about 10 minutes, or until a delicate brown. Makes thirty macaroons.

SUGAR COOKIES

$\frac{1}{2}$ cup melted butter

$\frac{1}{2}$ cup Eagle Brand Milk

1 tablespoon water

1 egg
 2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt

1 cup flour

Mix melted butter, water and condensed milk together and add egg well beaten. Mix and sift baking powder, salt and flour together and add to first mixture. Roll and cut with round or triangular cookie cutter. Sprinkle with sugar, coconut or currants just before placing in the oven. Bake in a hot oven (400°F.).

JELLY JUMBLES

Make up dough according to the Sugar Cookie recipe. Divide dough into two equal portions. Roll out half of the dough about $\frac{1}{8}$ inch thick and cut with cookie cutter. Roll and cut the other half with a doughnut

cutter of the same size. On the centre of each whole cookie, put a small portion of jelly. Moisten edges of cookie with water. Place on top one of the rings which have been cut with the doughnut cutter. Press edges of pieces together and bake as sugar cookies.

NUT AND OATMEAL COOKIES

½ cup butter	½ cup chopped nut meats
5 tablespoons Eagle Brand Milk	1½ cups flour
1 egg	½ teaspoon salt
5 tablespoons water	½ teaspoon soda
1¾ cups rolled oats	¾ teaspoon cinnamon
½ cup raisins	½ teaspoon clove
	½ teaspoon allspice

Melt butter and add to condensed milk. Add egg well beaten, water, rolled oats, raisins, and nut meats. To this mixture add flour which has been sifted with remaining ingredients. Drop by teaspoonfuls onto buttered sheet or dripping pan one inch apart and bake in a moderate oven 15 minutes.

CONDENSED MILK FAIRY GINGERBREAD

½ cup butter	¾ cup water
¾ cup brown sugar	1¾ cups flour
3 tablespoons Eagle Brand Milk	2 teaspoons ground ginger

Cream butter and sugar thoroughly. Mix condensed milk and water and add slowly to butter and sugar mixture, stirring constantly. Add sifted flour and ginger and stir well. Spread very thinly with a broad, long-bladed knife or spatula on a buttered, inverted dripping pan. Bake in a moderate oven. Cut in squares before removing from pan. Watch carefully and turn pan frequently during baking, so that all may be evenly cooked. If mixture around edge of pan is cooked before that in the centre, pan should be removed from oven and the cooked part taken off, the remainder returned to oven to finish baking.

Candies

PENUCHI

2 cups brown sugar	½ cup water
½ cup Eagle Brand Milk	½ cup chopped nut meats

Stir sugar, condensed milk and water over a low flame until sugar is dissolved. Increase heat slightly and boil, stirring occasionally, until mixture makes a soft ball when tested in cold water (235°). Remove from fire and beat until mixture just holds its shape, then add nuts and pour immediately into buttered pan. When cold, cut into squares.

*CHOCOLATE PECAN SLICES

2 squares unsweetened chocolate	1½ cups Eagle Brand Milk
	Pecan nut meats

Melt chocolate in double boiler; add condensed milk and stir over *boiling* water five minutes until mixture thickens. Cool for five minutes. Drop large tablespoonfuls of chocolate mixture into halved or chopped pecans and work nut meats into mass. Form into roll. Let stand for 3 hours in ice box and cut in slices.

CHOCOLATE TRUFFLES

$\frac{1}{2}$ pound sweet chocolate $\frac{1}{2}$ cup Eagle Brand Milk

Melt chocolate in double boiler. Remove from fire and add condensed milk while stirring constantly. When mixture thickens, drop from teaspoon onto buttered sheet or plate. Half nuts may be placed on the top of each truffle, or they may be rolled in finely-chopped nut meats or shredded coconut.

CHOCOLATE CARAMELS

1 cup Eagle Brand Milk $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup water $\frac{1}{4}$ cup corn syrup
 3 squares unsweetened chocolate 3 tablespoons butter

Mix ingredients together and gradually bring to boiling point while stirring constantly. Cook over slow flame and stir occasionally until mixture reaches 235°F. or makes firm ball when tested in cold water. Remove from fire and pour into slightly buttered pan. When cold, cut in squares with sharp knife.

CHOCOLATE NUT BALLS

2 squares unsweetened chocolate $1\frac{1}{2}$ cups Eagle Brand Milk
Nut meats, chopped

Melt chocolate in double boiler, add condensed milk and stir over boiling water five minutes until mixture thickens. Cool for five minutes. Drop teaspoonful into finely chopped nut meats. Roll until well covered with nuts. Let stand in ice box for two hours. A drop or two of oil of peppermint may be added to part of the mixture to give variety.

*MARSHMALLOW FUDGE BALLS

2 squares unsweetened chocolate Marshmallows, halved
 $1\frac{1}{2}$ cups Eagle Brand Milk Nut meats, chopped

Melt chocolate in double boiler. Add condensed milk, and stir mixture over boiling water five minutes until it thickens. Drop pieces of marshmallow into mixture and lift out covered with chocolate. Drop into finely chopped nut meats, rolling until well covered.

COCONUT SLICES

2 squares unsweetened chocolate 1 cup Eagle Brand Milk
 $\frac{3}{4}$ cup shredded coconut

Melt chocolate in double boiler. Add condensed milk and stir over boiling water until mixture thickens. Remove from fire. Work coconut well into mixture and put in a deep square mold. Let stand in ice-box a few hours and cut in slices.

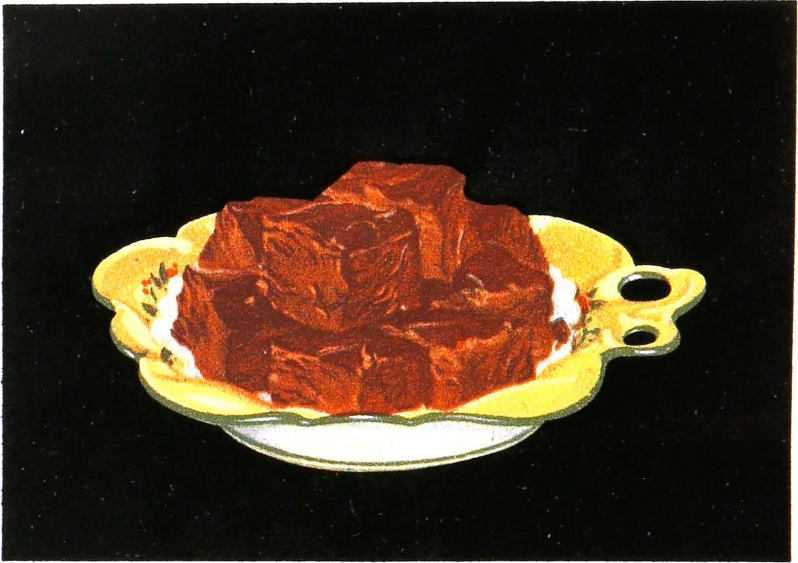
CONDENSED MILK CREAMY FONDANT

$1\frac{1}{4}$ cups sifted confectioner's sugar $\frac{1}{4}$ cup Eagle Brand Milk
 $\frac{1}{2}$ teaspoon vanilla

Blend confectioner's sugar gradually into condensed milk, using fork. Add flavoring and continue mixing until smooth and creamy.

FONDANT VARIATIONS

Use fondant plain between halved nut meats or as a stuffing for dates. Or form into small balls and roll in chopped nuts, grated coconut, grated chocolate, chopped candied fruits, etc. For other variations, flavor fondant with oil of peppermint, oil of wintergreen or other desired flavor, tint with artificial coloring and form into round flat creams.



CHOCOLATE FUDGE

$\frac{1}{2}$ cup Eagle Brand Milk	2 squares unsweetened chocolate
1 cup granulated sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup chopped nuts	

Mix condensed milk, sugar, chocolate and water and stir over a low flame until sugar is dissolved. Increase heat and boil until mixture makes a soft ball when tested in cold water (235°F.), stirring constantly. Remove from stove and beat until mixture holds its shape, add nuts and pour into a slightly buttered pan. When cool cut into squares.

CONDENSED MILK CHOCOLATE FONDANT

2 squares unsweetened chocolate

1 $\frac{1}{2}$ cups Eagle Brand Milk

Melt chocolate in double boiler having lower part $\frac{2}{3}$ full of boiling water. Add condensed milk and stir over boiling water until mixture thickens, about 3 minutes. Let stand in ice-box for 3 hours.

Caramel Dishes



CARAMEL PUDDING (*see next page*)

*CARAMEL PUDDING

Place unopened can of Eagle Brand Milk in a kettle of boiling water and keep at boiling point for two and a half hours, being careful to keep can covered with water. Remove from water and chill thoroughly. At serving time, remove top of can, cutting along the side so that the contents may be removed whole. Place on a serving dish, garnish with broken nut meats and whipped cream. To serve individually, cut in slices, garnish with nut meats and whipped cream—or use plain unsweetened cream, with or without garnish.

NOTE: Many uses will be found for this delicious caramel dainty. For convenience and to save fuel, caramelize two or three cans at one time and keep in ice-box for quick use.

CARAMEL WITH FRUIT

Many fresh, canned and dried fruits lend themselves to use with this caramel. Pineapple slices are especially pleasing. Fruit juices combine with caramel to make excellent sauces to be used with cottage pudding, ice cream, etc.

CARAMEL PUDDING WITH WHIPPED EVAPORATED MILK

1 can Eagle Brand Milk (caramelized) ¼ cup St. Charles Evaporated Milk
 ⅛ teaspoon salt

Thoroughly chill evaporated milk and beat with Dover egg-beater until stiff. (Cracked ice around bowl hastens thickening.) Gradually add caramelized milk and salt, and beat until thoroughly mixed. Chill in ice-box and serve in sherbet glasses lined with split lady fingers. (2 stiffly beaten egg whites may be substituted for evaporated milk.)

CARAMEL DELIGHT

1 can Eagle Brand Milk (caramelized) 3 bananas
 1 dozen graham crackers Whipped cream

Place a slice of caramelized milk on a graham cracker. Add a layer of thin banana slices. Cover with another graham cracker and add another thin layer of banana. Serve with whipped cream.

CARAMEL TOAST

1 can Eagle Brand Milk (caramelized) Butter-thin wafers

Spread caramelized milk on butter-thins and toast in oven under a flame.

*CARAMEL TARTS

1 can Eagle Brand Milk (caramelized)
 6 individual pastry shells

Put caramelized milk into baked tart shells and serve cold, covered with meringue or whipped cream.

*CARAMEL NUT BALLS

1 can Eagle Brand Milk (caramelized)
 Nut meats, finely chopped

Drop small pieces of caramelized milk into nut meats and roll until well covered. Let stand in ice-box a few hours.

Custards

SOFT CUSTARD

$\frac{1}{2}$ cup Eagle Brand Milk
 $1\frac{1}{2}$ cups hot water
 2 whole eggs
 $\frac{1}{8}$ teaspoon salt
 1 teaspoon vanilla or desired flavor

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten eggs and then set top part of double boiler over the hot water. Keep water well below boiling point (about 200°F.) and custard at 180°F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring, chill.

SOFT COFFEE CUSTARD

Use recipe for Soft Custard, substituting $\frac{3}{4}$ cup strong coffee for same quantity of hot water.

SOFT PEACH CUSTARD

Use recipe for Soft Custard. Arrange alternate layers of lady fingers or stale sponge cake and sliced peaches in glass dish and cover with custard. Chill.

SOFT ORANGE OR BANANA CUSTARD

Use recipe for Soft Custard. Arrange slices of oranges or bananas in glass dish. Cover with custard. Chill. Serve with or without whipped cream.

FLOATING ISLAND

$\frac{1}{2}$ cup Eagle Brand Milk
 $1\frac{1}{2}$ cups boiling water
 2 egg whites
 2 egg yolks
 $\frac{1}{8}$ teaspoon salt
 1 teaspoon vanilla or desired flavor
 4 tablespoons granulated sugar

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten egg yolks and then set top part of double boiler over hot water. Keep water well below boiling point (about 200°F.) and custard at 180°F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring. Chill. Serve in sherbet glasses with spoonful of meringue floating on top. Meringue is made by beating together egg whites and sugar.

UNCOOKED CUSTARD

1 egg
 1 cup Eagle Brand Milk
 2 tablespoons lemon juice
 3 tablespoons water

Into beaten egg yolk, stir condensed milk. Add lemon juice and stir. Mixture will thicken. Add water and fold in stiffly-beaten egg white. Serve on any fresh fruit such as bananas, oranges or berries.



*BAKED CUSTARD

$\frac{3}{4}$ cup Eagle Brand Milk	3 eggs, slightly beaten
$2\frac{1}{4}$ cups hot water	$\frac{1}{4}$ teaspoon salt
Grating of nutmeg	

Dilute condensed milk with hot water, and pour gradually over beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan of hot water and bake in a slow oven (325°F.) about 20 minutes, or until custard is set. A knife-blade inserted will come out clean when custard is done.

CORNSTARCH CUSTARD

$\frac{3}{4}$ cup Eagle Brand Milk	4 tablespoons cornstarch
$1\frac{1}{4}$ cups hot water	2 eggs
$\frac{1}{8}$ teaspoon salt	1 teaspoon vanilla

Dilute condensed milk with hot water and bring to the scalding point in double boiler. Add salt and cornstarch blended to a smooth paste with $\frac{1}{2}$ cup cold water; stir constantly until mixture thickens. Continue cooking for 15 minutes, stirring occasionally. Add the beaten egg yolks, diluting them with a little of the hot mixture. Cook for 5 minutes, add the egg whites beaten stiff, and the flavoring. Serve either hot or cold.

BAKED PEACH CUSTARD

3 large, well-ripened peaches	$1\frac{1}{2}$ cups hot water
$\frac{1}{2}$ cup sugar	2 eggs, slightly beaten
$\frac{1}{2}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
Grating of nutmeg	

Place peeled halves of peaches in a baking dish or in individual custard cups, and fill each half with sugar. Bake for 15 minutes in a moderate oven (350°F.). Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour this mixture over baked peaches. Sprinkle with nutmeg. Place dish in a pan of hot water, and bake for about 10 additional minutes, lowering temperature of oven to 300°F. A knife-blade inserted will come out clean when custard is done. Serve either hot or cold. (If canned peaches are used, they need not be cooked before the milk mixture is poured over them.)

BAKED ORANGE CUSTARD

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon salt
$2\frac{1}{2}$ cups hot water	4 tablespoons orange juice
3 eggs, well-beaten	Grated rind of 1 lemon
$\frac{1}{4}$ teaspoon orange extract	

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt, orange juice, rind and extract. Pour in baking dish, place in pan of hot water and bake in slow oven (325°F.) about 30 minutes, or until custard is set. A knife-blade inserted will come out clean when custard is done.

ANGEL CUSTARD

$\frac{1}{4}$ cup Eagle Brand Milk	$\frac{1}{8}$ teaspoon salt
$1\frac{1}{4}$ cups boiling water	3 egg whites
$\frac{1}{2}$ teaspoon vanilla	

Mix condensed milk and water thoroughly and add salt. Beat egg whites very slightly, using a fork. Pour milk and water over beaten egg whites, add vanilla. Turn into custard cups, set in pan of hot water and bake in slow oven (325°F.) until firm. A knife-blade inserted will come out clean when custard is done.

BAKED CARAMEL CUSTARD

$\frac{1}{2}$ cup Eagle Brand Milk	2 eggs, slightly beaten
$1\frac{1}{2}$ cups boiling water	$\frac{1}{4}$ teaspoon salt
2 tablespoons caramel sauce	

Dilute condensed milk with boiling water and pour gradually over beaten eggs. Add salt and caramel sauce. Pour in baking pan or in custard cups. Place in pan of hot water and bake in slow oven (325°F.) about 20 minutes or until custard is set. A knife-blade inserted will come out clean when custard is done.

Caramel Sauce: Put $\frac{1}{4}$ cup sugar in frying pan and stir constantly over flame until melted to a syrup of light brown color. Add $\frac{1}{4}$ cup boiling water and boil two minutes.

Dainty Pastries

The following fillings may be used in the making of French Pastries:

FRENCH PASTRIES

Banana.....	See page 49
Caramel.....	See page 22
Chocolate.....	See page 30
Apricot	See page 49

VARIOUS FORMS OF PASTRIES

Cream Puff Shells
 Eclairs
 Tarts (Pastry Shells)
 Neapolitans. (These may be made either of pastry or cake, arranged sandwich style in four or five layers, with any desired filling between.)

COMBINATIONS

Cream Puff Shells—all fillings
 Eclairs—all fillings
 Tarts—all fillings
 Neapolitans—pastry with chocolate and caramel filling
 Chocolate cake with chocolate filling—chocolate frosting
 White cake with chocolate or caramel filling and frosting

GARNISHES FOR PASTRY

Candied cherries, nut meats, colored sugars, coconut.

*FROSTING DECORATION

The Chocolate Frosting may be used with pastry tube to decorate cakes, cookies, pastries and candies, such as, cream wafers and Easter eggs. It may be used to make the faces on small candy and fruit figures.

Drinks (HOT & COLD)

*ICED CHOCOLATE

2 squares unsweetened chocolate
1½ cups Eagle Brand Milk

6 cups boiling water
Few grains salt

Melt chocolate in double boiler. Add condensed milk and salt, and stir until mixture thickens. Gradually stir in boiling water. Remove from fire and set aside to cool. At serving time, pour over cracked ice.

HOT COCOA (Made in the cup)

2½ tablespoons Eagle Brand Milk
1½ teaspoons cocoa (level)

Few grains salt
¾ cup boiling water

Measure condensed milk by pouring from can into the spoon. Thoroughly mix milk, cocoa and salt in cup in which cocoa is to be served. Add boiling water and blend well before serving.

HOT COFFEE

Put one or two teaspoons of Eagle Brand Milk (according to taste) into the empty coffee cup. Then pour in the hot coffee, stirring to blend. This both creams-and-sugars the coffee.

ICED COFFEE

Make the coffee by your favorite method, using six heaping tablespoons of coffee to two pints of water. Strain the coffee and add three-fourths of a cupful of Eagle Brand Milk. Then chill and serve.

HOT TEA

Cream-and-sugar tea with Eagle Brand Milk, using the same method as for hot coffee. The exact quantity of condensed milk required is a matter of taste.

CONDENSED MILK ORANGEADE

2 tablespoons Eagle Brand Milk

¾ cup orange juice

Measure condensed milk by pouring from can into spoon. Stir milk and orange juice together until well blended. Serve ice cold.

CONDENSED MILK LEMONADE

2 tablespoons Eagle Brand Milk

¾ cup cold water
1 tablespoon lemon juice

Measure condensed milk by pouring from can into spoon. Stir milk and water together. Add lemon juice and mix well. Serve ice cold.

CONDENSED MILK GINGER ALE

2 tablespoons Eagle Brand Milk

¾ cup ginger ale

Measure condensed milk by pouring from can into spoon. Blend milk and ginger ale. Serve ice cold.



*HOT CHOCOLATE

2 squares unsweetened chocolate
1½ cups Eagle Brand Milk

8 cups boiling water
Few grains salt

Melt chocolate in double boiler. Add condensed milk and salt, stir until mixture thickens, then gradually stir in boiling water.

CONDENSED MILK EGG-NOG

2 tablespoons Eagle Brand Milk
 $\frac{2}{3}$ cup water

1 egg
 Nutmeg

Measure condensed milk by pouring from can into spoon. Blend milk and water, and add well-beaten egg. Beat with Dover egg-beater. Sprinkle nutmeg on top.

CHOCOLATE MALTED MILK EGG-NOG

2 tablespoons Eagle Brand Milk
 1 egg

$\frac{2}{3}$ cup cold water
 Nutmeg

1½ teaspoons Borden's Chocolate Malted Milk

Measure condensed milk by pouring from can into spoon. Blend thoroughly condensed milk, well-beaten egg and malted milk. Add water and beat with Dover egg-beater. Sprinkle nutmeg on top.

Frostings



ORANGE-LEMON FROSTING (*see next page*)

***ORANGE-LEMON FROSTING**

$\frac{1}{2}$ cup Eagle Brand Milk	1 tablespoon grated lemon rind
$1\frac{1}{2}$ tablespoons lemon juice	1 tablespoon grated orange rind
$\frac{1}{2}$ tablespoon orange juice	3 cups confectioner's sugar (sifted)

Stir lemon juice with condensed milk. Mixture will thicken. Add orange juice, lemon rind, orange rind and sugar gradually. Cool cake before spreading frosting.

WHITE FROSTING

$\frac{1}{2}$ cup Eagle Brand Milk	$1\frac{1}{2}$ teaspoons vanilla
$1\frac{1}{8}$ cups confectioner's sugar (sifted)	

Stir sugar gradually into condensed milk, then add vanilla. Cool cake before spreading frosting.

ORANGE FROSTING

$\frac{1}{2}$ cup Eagle Brand Milk	2 tablespoons orange rind (grated)
2 tablespoons orange juice	$3\frac{1}{4}$ cups confectioner's sugar (sifted)

Stir together condensed milk, orange rind and orange juice. Add sugar gradually. Cool cake before spreading frosting.

HOLIDAY FROSTING

$\frac{1}{2}$ cup cranberries	$\frac{1}{4}$ cup Eagle Brand Milk
$\frac{1}{4}$ cup boiling water	3 cups confectioner's sugar (sifted)

Wash cranberries and boil in water a few minutes until tender. Remove from stove. To the condensed milk, add 3 tablespoons of strained cranberry mixture. Add confectioner's sugar. Cool cake before spreading frosting.

COCONUT FROSTING, NO. 1

$\frac{1}{2}$ cup Eagle Brand Milk	1 cup shredded or moist coconut
2 tablespoons lemon juice	$2\frac{1}{2}$ cups confectioner's sugar (sifted)

Stir together condensed milk and lemon juice. Add coconut. Add finely-sifted sugar gradually. Spread frosting on cake which has been cooled. Sprinkle top with coconut. (If desired, a little grated lemon rind may be added with the sugar.)

COCONUT FROSTING, NO. 2

$\frac{1}{2}$ cup Eagle Brand Milk	$2\frac{1}{2}$ cups confectioner's sugar (sifted)
1 cup shredded or moist coconut	2 teaspoons vanilla

Stir together condensed milk and coconut. Add gradually finely-sifted sugar; add vanilla. Cool cake before spreading frosting. Sprinkle top with more coconut.

MAPLE NUT FROSTING

$\frac{1}{2}$ cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon mapleine
$1\frac{1}{8}$ cups confectioner's sugar	3 tablespoons finely-chopped nut meats

Sift sugar and mix well with condensed milk. Add flavoring and nut meats. One tablespoon of nuts may be saved out and sprinkled over the top of cake.

***CHOCOLATE FROSTING**

3 squares unsweetened chocolate	$1\frac{1}{4}$ cups Eagle Brand Milk
	1 tablespoon water

Melt chocolate in double boiler and add condensed milk, stirring over *boiling* water 5 minutes until it thickens. Add water. Cool cake before spreading frosting. (4 squares of chocolate may be used if bitter-sweet icing is desired.)

CHOCOLATE MARSHMALLOW FROSTING

2 squares unsweetened chocolate
8 marshmallows, quartered

1½ cups Eagle Brand Milk

Melt chocolate in double boiler. Add condensed milk, stirring over boiling water 5 minutes until it thickens. Add quartered marshmallows, stirring until they begin to blend but are not fully dissolved. This may be spread on cake while cake is hot or after cake is cool.

GINGER FROSTING

(For Tea Cakes and Cookies)

¼ cup Eagle Brand Milk
½ tablespoon lemon juice

1 cup confectioner's sugar (sifted)
½ teaspoon ground ginger
½ cup candied ginger, cut fine

Into condensed milk, stir lemon juice. Mixture will thicken. Add sugar gradually, ground ginger and ¼ cup of candied ginger. After cakes are iced, dot with remaining pieces of ginger.

TOP MIXTURE

(For Coffee Cake or Buns)

¼ cup Eagle Brand Milk
1½ cups brown sugar

½ cup currants or nuts
1 teaspoon cinnamon

Blend ingredients in order given. Spread before or after baking.

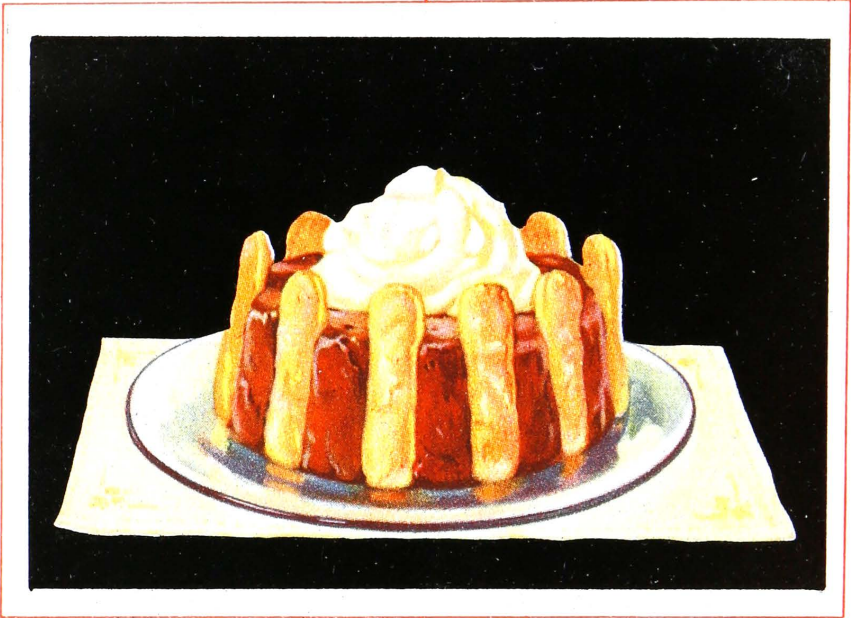
Ice Box Cakes

APRICOT ICE BOX CAKE

1 tablespoon gelatin
¾ cup hot apricot juice
1½ cups Eagle Brand Milk

3 tablespoons lemon juice
1¼ cups apricot pulp
6 lady fingers

Soak gelatin in ¼ cup cold water and dissolve in hot apricot juice. Cool and when mixture begins to thicken beat with Dover egg-beater until frothy. Stir condensed milk and lemon juice together. Add apricot pulp and fold in whipped gelatin mixture. Line a mold with split lady fingers, placing round side out. Fill centre with apricot mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.



*CHOCOLATE ICE BOX CAKE

2 squares unsweetened chocolate	1 egg
1½ cups Eagle Brand Milk	6 lady fingers

Melt chocolate in double boiler, having lower part of boiler two-thirds full of boiling water. Add condensed milk, and stir for three to five minutes until it thickens. Add beaten egg yolk, diluted with a little of the hot mixture, and cook for few minutes. Remove from fire and let cool for few minutes. Fold in stiffly beaten egg white. Line the bottom and sides of a mold first with waxed paper and then with split lady fingers, placing the round side out. Fill the centre with the pudding mixture and cover with lady fingers. Set on ice for eight or more hours. Turn out on serving plate and serve with cream or custard sauce.

CHERRY ICE BOX CAKE

1 tablespoon gelatin	$\frac{3}{4}$ cup maraschino cherries
1 cup boiling water	6 tablespoons maraschino cherry juice
3 tablespoons lemon juice	6 lady fingers
1 $\frac{1}{4}$ cups Eagle Brand Milk	

Soak gelatin in $\frac{1}{4}$ cup cold water and dissolve in 1 cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg-beater until frothy. Stir together lemon juice and condensed milk and add cherries, cut in small pieces, and cherry juice. Fold this mixture into beaten gelatin. Return to ice box until it begins to set. Line mold with split lady fingers, placing round side out. Fill centre with cherry mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.

STRAWBERRY ICE BOX CAKE

1 tablespoon gelatin	1 $\frac{1}{4}$ cups Eagle Brand Milk
$\frac{3}{4}$ cup boiling water	1 $\frac{1}{2}$ cups crushed strawberries
2 tablespoons lemon juice	6 lady fingers

Soak gelatin in $\frac{1}{4}$ cup cold water and dissolve in $\frac{1}{2}$ cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg-beater until frothy. Stir together lemon juice and condensed milk and add crushed strawberries. Fold this mixture into beaten gelatin. Return to refrigerator until it begins to set. Line a mold with split lady fingers placing round side out. Fill centre with strawberry mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.

BANANA ICE BOX CAKE

1 tablespoon gelatin	1 $\frac{1}{4}$ cups Eagle Brand Milk
1 cup boiling water	1 $\frac{1}{4}$ cups mashed bananas
3 tablespoons lemon juice	6 lady fingers

Soak gelatin in $\frac{1}{4}$ cup cold water, and dissolve in 1 cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg-beater until frothy. Stir together lemon juice and condensed milk and add bananas which have been well mashed with a fork. Fold this mixture into beaten gelatin. Return to ice box until it begins to set. Line a mold with split lady fingers, placing round side out. Fill centre with banana mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.

PEPPERMINT ICE BOX CAKE

1 tablespoon gelatin	$\frac{3}{4}$ cup crushed peppermint stick candy
1 cup boiling water	
1 $\frac{1}{4}$ cups Eagle Brand Milk	

Soak gelatin in $\frac{1}{4}$ cup cold water, and dissolve in 1 cup boiling water. Cool, and when mixture begins to thicken, beat until light. Fold in condensed milk and crushed peppermint sticks, turn into mold and chill. When set, remove from mold onto a serving dish.

Ice Cream—Sherbets

VANILLA ICE CREAM

1½ cups Eagle Brand Milk
2 cups St. Charles Evaporated Milk

1 cup cold water
1 tablespoon vanilla

Blend together thoroughly the condensed milk, evaporated milk, water, and vanilla. Freeze. Pack in ice and salt for one hour or more after freezing.

*MAPLE NUT ICE CREAM

1½ cups Eagle Brand Milk
2 cups St. Charles Evaporated Milk

1 cup water
1½ tablespoons mapleine
½ cup nut meats, finely chopped

Blend together thoroughly condensed milk, evaporated milk, water and flavoring. Freeze. Add nut meats when mixture begins to thicken. Pack in ice and salt for one hour or more after freezing.

PEPPERMINT STICK ICE CREAM

1½ cups Eagle Brand Milk
2 cups St. Charles Evaporated Milk

1 cup cold water
1 cup peppermint stick candy

Blend together thoroughly the condensed milk, evaporated milk and water. Freeze. Add finely crushed peppermint sticks when mixture is partly frozen. Pack in ice and salt for one hour or more after freezing.

FRESH PEACH ICE CREAM

2 cups peach pulp
Sugar to taste
1½ cups Eagle Brand Milk

1 cup St. Charles Evaporated Milk
1 tablespoon lemon juice
1 cup cold water

To the mashed fruit add the sugar and allow to stand for a few minutes until the sugar has dissolved. Blend the condensed milk, evaporated milk and water together thoroughly. Add the fruit and lemon juice. Freeze. Pack in ice and salt for one hour or more after freezing.

FRESH RASPBERRY ICE CREAM

1½ cups Eagle Brand Milk
1 cup St. Charles Evaporated Milk

1 cup cold water
2 cups fresh raspberries (crushed)
1 tablespoon lemon juice

Blend together thoroughly condensed milk, evaporated milk, and water. Add berries and lemon juice. Freeze. Pack in ice and salt for one hour or more after freezing.

FRESH STRAWBERRY ICE CREAM

1 quart ripe strawberries (crushed)
Sugar to taste

1½ cups Eagle Brand Milk
1 cup St. Charles Evaporated Milk
1 cup cold water

To the mashed berries add the sugar and allow to stand for a few minutes until the sugar is dissolved. Blend condensed milk, evaporated milk and water together thoroughly. Add the berries. Freeze. Pack in ice and salt for one hour or more after freezing.

PINEAPPLE SHERBET

1 cup crushed pineapple
1½ cups orange juice

2 tablespoons lemon juice
¾ cup Eagle Brand Milk

Into the crushed pineapple stir the fruit juices, then the condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing.

*ORANGE SHERBET

2 cups orange juice
¼ cup lemon juice

1 teaspoon grated orange rind
1½ cups Eagle Brand Milk

Blend the fruit juices and orange rind thoroughly with condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing.

RASPBERRY SHERBET

3 cups fresh raspberries (2 cups crushed or
canned)
1 cup orange juice

2 tablespoons lemon juice
½ teaspoon grated orange rind
1½ cups Eagle Brand Milk

Rub berries through strainer and stir in orange and lemon juice and orange rind. Add condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing. (If sweetened canned fruit is used, a little more lemon juice may be added.)

APRICOT SHERBET

1½ cups Eagle Brand Milk
1¾ cups apricots, mashed or cut in pieces

1½ cups apricot juice
6 tablespoons lemon juice
½ cup water

Into condensed milk, stir apricot pulp, juice, lemon juice and water. Freeze. Pack in ice and salt for an hour or more after freezing.

FROZEN AMBROSIA

1½ cups Eagle Brand Milk
2 cups St. Charles Evaporated Milk
¾ cup orange juice

¾ cup water
3 oranges, cut in pieces
3 bananas, cut in pieces
½ cup coconut

Mix thoroughly condensed milk, evaporated milk, orange juice and water. Freeze. Add fruit and coconut when mixture is partly frozen. Pack in ice and salt and let stand for an hour after freezing.

VARIATIONS

The recipes given here will suggest many other delicious frozen desserts. For instance, you may use the Vanilla Ice Cream recipe as a basic recipe, varying the flavoring as you wish, and adding any of the following: Chopped nuts (walnuts, almonds, pecans, pistachio nuts, peanuts). Chopped candied fruits. Crystallized ginger, cut fine. Raisins. Maraschino cherries. Grape-Nuts. Crumbled macarons. Another tempting variation is to mold vanilla ice cream and just before serving roll in chopped nut meats, shredded coconut or grated sweet chocolate.



*CHOCOLATE ICE CREAM

2 squares unsweetened chocolate	1 cup cold water
$1\frac{1}{3}$ cups Eagle Brand Milk	2 cups St. Charles Evaporated Milk

Melt chocolate in double boiler, having lower part $\frac{2}{3}$ full of boiling water. Stir in the condensed milk and continue stirring over hot water for few minutes until mixture thickens. Add gradually water and evaporated milk, cool, and freeze in two-quart freezer. Pack in ice and salt for one hour or more after freezing.

LAMB MENAGÈRE

½ cup Eagle Brand Milk	¼ teaspoon white pepper
2 tablespoons hot water	1 tablespoon chopped onion
2 cups cold lamb, minced	2 tablespoons chopped green peppers
1 teaspoon salt (scant)	2 tablespoons bread crumbs
1 tablespoon butter	

Mix condensed milk with water and stir into minced lamb. Add salt, pepper, chopped onion and green peppers. Put into buttered ramekins. Melt butter, mix with bread crumbs and sprinkle over meat. Bake in moderate oven (350°F.) for about 20 minutes or until well browned.

SHERRY PINEAPPLE RINGS

Sliced canned pineapple
Eagle Brand Milk
Stale macaroon or bread crumbs

Dry slices of pineapple with soft napkin or tea towel. Dip in condensed milk and roll in stale crumbs. Broil on top side under moderate fire until golden brown. When rolled in macaroon crumbs, fill centre with foamy sauce or tart jelly and serve as dessert. When bread crumbs are used, serve with fowl or ham.

SAVORY SANDWICH SPREAD

½ cup Eagle Brand Milk	4 tablespoons chopped pimento pepper
2 tablespoons vinegar	½ cup finely-chopped celery
½ teaspoon mustard	½ cup chopped green pepper
½ teaspoon salt	1 tablespoon scraped onion
2 cups chopped boiled ham	

Into the condensed milk, stir the vinegar, then the mustard and salt. Add other ingredients, and use as filling for sandwiches on rye or wheat bread.

DATE AND NUT SANDWICH SPREAD

4 tablespoons Eagle Brand Milk	½ cup dates, stoned and chopped
2 teaspoons lemon juice	¼ cup finely-chopped nut meats

Stir condensed milk and lemon juice together with fork. Mixture will thicken. Add dates and nut meats and mix well. May be spread on either white or whole-wheat bread.

CHOCOLATE SANDWICH

2 squares unsweetened chocolate	1 cup Eagle Brand Milk
Butter-thin wafers	

Melt chocolate in double boiler. Add condensed milk and stir over hot water until mixture thickens. Spread between butter-thins.

PEANUT BUTTER SANDWICH

3½ tablespoons Eagle Brand Milk	1½ tablespoons water
4 tablespoons peanut butter	Salt
Butter-thin wafers	

Stir together condensed milk and peanut butter. Add water and salt. Spread between two butter-thins.

CHOCOLATE TOAST

2 squares unsweetened chocolate	1 cup Eagle Brand Milk
Butter-thin wafers	

Melt chocolate in double boiler. Add condensed milk and stir over hot water until mixture thickens. Spread on butter-thins and toast in oven under a flame.

PEANUT BUTTER TOAST

3 $\frac{1}{4}$ tablespoons Eagle Brand Milk	1 $\frac{1}{2}$ tablespoons water
4 tablespoons peanut butter	Salt
	Butter-thin wafers

Stir together condensed milk and peanut butter. Add water and salt. Spread on butter-thins and brown in oven under a flame.

Pies, Tarts, etc.

PIE CRUST

Pinch salt	3 rounding tablespoons (scant
1 cup flour	half cup) shortening
	$\frac{3}{4}$ tablespoon ice water

Add salt to flour and work shortening in lightly. Cut in with knife just enough of the ice water to make mixture stick together. Roll on slightly floured board. (In mixing and rolling handle as little as possible to insure flaky crust.)

*CUSTARD PIE

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{8}$ teaspoon salt
2 $\frac{1}{4}$ cups hot water	Pastry
3 eggs, well beaten	Grating of nutmeg

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour mixture into pastry-lined pie plate. Sprinkle with nutmeg, bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

COCONUT CUSTARD PIE

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
2 $\frac{1}{4}$ cups hot water	Pastry
3 eggs, well beaten	$\frac{1}{2}$ cup moist or shredded coconut

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour mixture into pastry-lined pie plate. Sprinkle coconut over top of pie and bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

ORANGE CUSTARD PIE

$\frac{3}{4}$ cup Eagle Brand Milk	4 tablespoons orange juice
2 $\frac{1}{2}$ cups hot water	Grated rind of 1 lemon
3 eggs, well beaten	$\frac{1}{4}$ teaspoon orange extract
$\frac{1}{8}$ teaspoon salt	Pastry

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt, orange juice, rind and extract. Pour mixture into pastry-lined pie plate and bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.



LEMON PIE

$\frac{3}{4}$ cup Eagle Brand Milk	1 tablespoon grated lemon rind
$1\frac{1}{4}$ cups hot water	2 egg yolks
$\frac{1}{8}$ teaspoon salt	Baked pastry shell
$\frac{1}{3}$ cup flour	2 egg whites
Juice of 2 lemons (4 tablespoons lemon juice)	3 tablespoons granulated sugar

Dilute condensed milk with hot water. Bring to scalding point in double boiler. Add salt and flour blended to a smooth paste with $\frac{1}{2}$ cup cold water. Stir constantly until mixture thickens. Add lemon juice and rind. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks diluting them with a little of the hot mixture. Cool and pour into baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300°F.) until meringue is firm and slightly brown.

CREAM PIE

$\frac{3}{4}$ cup Eagle Brand Milk
 $1\frac{1}{4}$ cups hot water
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup flour
 2 egg yolks
 1 teaspoon vanilla

Baked pastry shell
 2 egg whites
 3 tablespoons granulated sugar

Dilute milk with hot water. Bring to the scalding point in a double boiler. Add salt and flour blended to a smooth paste with $\frac{1}{2}$ cup cold water. Stir constantly until mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks, diluting them with a little of the hot mixture. Cook for five minutes and add the vanilla. Cool and pour into baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300°F.) until the meringue is firm and slightly brown.

COCONUT CREAM PIE

$\frac{3}{4}$ cup Eagle Brand Milk
 $1\frac{1}{4}$ cups hot water
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup flour
 2 egg yolks
 1 cup shredded coconut (preferably moist)

Baked pastry shell
 2 egg whites
 3 tablespoons granulated sugar

Dilute milk with hot water. Bring to the scalding point in a double boiler. Add salt and flour blended to a smooth paste with $\frac{1}{2}$ cup cold water. Stir constantly until the mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks diluting them with a little of the hot mixture. Cook for five minutes and add the coconut. Cool and pour into a baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300°F.) until the meringue is firm and slightly brown.

*CHOCOLATE PIE

2 squares unsweetened chocolate
 $1\frac{1}{4}$ cups Eagle Brand Milk
 $1\frac{1}{4}$ cups hot water
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup flour
 2 egg yolks
 1 teaspoon vanilla
 Baked pastry shell

2 egg whites
 3 tablespoons granulated sugar

Melt chocolate in double boiler. Add condensed milk and stir for a few minutes. Add hot water. Add salt and flour blended to a smooth paste with $\frac{1}{2}$ cup cold water. Stir constantly until mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add beaten egg yolks diluting them with a little of the hot mixture. Cook for five minutes and add vanilla. Cool and pour into a baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300°F.) until the meringue is firm and slightly brown.

PUMPKIN PIE

1 cup steamed strained pumpkin	2 teaspoons cinnamon
$\frac{1}{2}$ teaspoon salt	3 eggs
$\frac{1}{2}$ teaspoon ginger	1 cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon cloves	1 cup water

Unbaked pie crust

Mix ingredients in the order given; pour into pan lined with unbaked pie crust. Bake in a hot oven (450°F.) for about ten minutes, then reduce the temperature to moderate (350°F.) and bake for about thirty-five additional minutes, or until the filling has set.

SWEET POTATO PIE

1 cup mashed cooked sweet potatoes	2 teaspoons cinnamon
$\frac{1}{2}$ teaspoon salt	3 eggs
$\frac{1}{2}$ teaspoon ginger	1 cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon cloves	1 cup water

Unbaked pie crust

Mix ingredients in the order given; pour into pan lined with unbaked pie crust. Bake in a hot oven (450°F.) for about ten minutes, then reduce the temperature to moderate (350°F.) and bake for about thirty-five additional minutes, or until the filling has set.

FRESH PEACH TART

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{4}$ cups hot water	$\frac{1}{2}$ teaspoon almond or vanilla extract
$\frac{1}{4}$ cup flour	4 peaches, peeled and halved
2 eggs	8 pastry shells (baked)

3 tablespoons confectioner's sugar

Dilute condensed milk with water and bring to scalding point in double boiler. Add flour which has been stirred smooth with $\frac{1}{4}$ cup cold water. Cook for fifteen minutes, then add beaten egg yolks diluted with a little of the hot mixture, and the salt. Cook for five minutes; allow to cool; add the flavoring. Place a heaping tablespoon of the mixture in each pastry shell. Cover with a half peach, then with a meringue made with the egg whites and the confectioner's sugar. Bake in a moderate oven (300°F.) until the meringue is slightly brown. (One egg may be used in place of two and canned fresh coconut may then be heaped on the tart instead of meringue.)

STRAWBERRY SHORTCAKE

4 tablespoons shortening	4 teaspoons baking powder
2 cups flour	$\frac{1}{2}$ cup Eagle Brand Milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup water

Work the shortening thoroughly into the flour, salt and baking powder, which have been sifted together. Add condensed milk and water, and stir lightly with a fork. Toss on a floured board and divide into two parts. Roll each part to a diameter of eight inches. Place one circle in a baking pan and spread with soft butter. Cover with the other circle and bake in a hot oven (450°F.) for about 15 minutes. Split and fill with sauce made by mixing well 1 cup condensed milk and 2 cups crushed strawberries. Top of cake may be covered with same mixture or garnished with whole berries.

Puddings

BREAD PUDDING

1 cup Eagle Brand Milk	2 eggs
3 cups hot water	1 tablespoon melted butter
2 cups sifted soft bread crumbs	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla, or grated rind 1 lemon	

Dilute condensed milk with hot water, stirring until well blended. Bring to scalding point in double boiler, add sifted or rolled bread crumbs and let stand until cool. Stir in eggs slightly beaten, butter, salt and flavoring. Pour into a buttered baking dish, set in a pan of water, and bake about 45 minutes in a rather slow oven (350°F.). Serve with plain cream or fruit sauce.

CHOCOLATE BREAD PUDDING

2 squares unsweetened chocolate	2 eggs
1 cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
2 $\frac{1}{2}$ cups hot water	1 teaspoon vanilla
2 cups finely-diced bread	

Melt chocolate in double boiler. Add condensed milk and stir for a few minutes until it thickens. Add hot water and egg yolks which have been diluted with a little of the hot mixture. Add salt, vanilla and bread. Pour into buttered pudding dish, set in pan of hot water and bake in moderate oven (345°F.) for about 30 minutes. Cover with meringue made by beating 3 tablespoons sugar into stiffly beaten egg whites; return to oven (300°F.) until the meringue is delicately brown. Serve cold. One whole egg may be used for the pudding, the meringue omitted and the pudding served with cream or custard sauce.

ORANGE BREAD PUDDING

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
2 cups hot water	1 cup orange juice
2 eggs	Grated rind of one orange
2 cups finely-diced bread	

To the condensed milk, add hot water, and bring to the scalding point. Add egg yolks, salt, orange juice and rind; pour over bread and pour the mixture into buttered pudding dish. Bake in a moderate oven (350°F.) for about 30 minutes. Cover with meringue made by beating 3 tablespoons sugar into stiffly beaten egg whites. Return to oven (300°F.) until the meringue is delicately brown. Served cold. The whole eggs may be added to the pudding, the meringue omitted and the pudding served with cream or custard sauce.

QUEEN OF PUDDINGS

1 cup Eagle Brand Milk	2 eggs
3 cups hot water	$\frac{3}{4}$ teaspoon salt
2 cups sifted soft bread crumbs	1 teaspoon vanilla or grated rind of
1 tablespoon melted butter	1 lemon

Jelly or fruit preserve

Dilute condensed milk with hot water, stirring until well blended. Bring to scalding point in double boiler, add bread crumbs and let stand until cool. Stir in 2 egg yolks slightly beaten, butter, salt and flavoring. Pour into buttered baking dish, set in pan of water and bake about 45 minutes in a rather slow oven (350°F.). When pudding is cool, spread with currant jelly or any tart fruit preserve. Cover with meringue made by beating together egg whites and 3 tablespoons sugar, brown slightly in upper part of slow oven (250° to 300°F.). Serve hot or cold.

Chocolate Puddings

*FRENCH CHOCOLATE PUDDING

3 squares unsweetened chocolate	1½ cups Eagle Brand Milk
3 egg whites	

Melt chocolate in double boiler and add condensed milk. Stir over *boiling* water for five minutes until it thickens. Remove from fire and let cool for about 5 minutes. Fold in stiffly beaten whites of eggs. Serve in sherbet glasses lined with lady fingers, or serve with plain cream.

CHOCOLATE PUDDING WITH WHIPPED EVAPORATED MILK

2 squares unsweetened chocolate	$\frac{3}{8}$ cup St. Charles Evaporated Milk
1½ cups Eagle Brand Milk	Pinch of salt

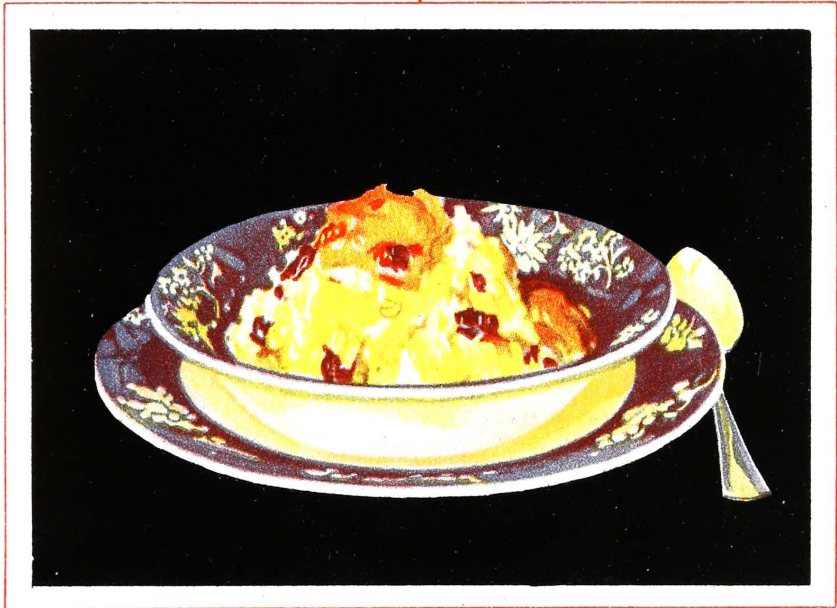
Melt chocolate in double boiler, add condensed milk, and cook five minutes, stirring constantly. Let thickened mixture cool for a couple of minutes. Whip chilled evaporated milk. If bowl is set in ice, process is hastened. Add chocolate mixture gradually, continuing beating with Dover egg-beater until thoroughly blended. Add salt. This should be chilled in ice box for at least an hour before serving, to set. May be served in sherbet glasses with cream.

CHOCOLATE BAVARIAN CREAM

1 square unsweetened chocolate	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup Eagle Brand Milk	1½ tablespoons gelatin
1½ cups hot water	$\frac{1}{2}$ teaspoon vanilla

Melt chocolate in double boiler, add condensed milk and cook few minutes. Mixture will thicken. Add hot water and salt. Soak gelatin in $\frac{1}{4}$ cup cold water for five minutes. Pour hot mixture over gelatin, stirring until thoroughly dissolved. Add vanilla. Let stand in cool place until firm. Beat with Dover egg-beater for five minutes. Pour into mold, let stand an hour in ice box. Serve with whipped cream.

Rice Puddings



CREAM RICE PUDDING

$\frac{1}{2}$ cup rice
 $2\frac{1}{2}$ cups water
1 teaspoon salt

$\frac{3}{4}$ cup Eagle Brand Milk
2 eggs
 $\frac{1}{2}$ cup raisins

Wash rice thoroughly and cook in double boiler with water and salt until rice is tender and the water absorbed. Add condensed milk, beaten eggs and raisins, and continue cooking for fifteen minutes. Serve hot or cold.

APRICOT IN RICE BORDER

½ cup rice	¾ cup Eagle Brand Milk
¾ teaspoon salt	2 eggs
Outside rind of 1 lemon, thinly cut	½ teaspoon lemon extract
2½ cups water	1 can apricots, or equivalent quantity of freshly cooked apricots

Wash rice thoroughly. Cook rice, salt, and lemon rind with water in double boiler until rice is tender. Add condensed milk and continue cooking until liquid is practically absorbed. Remove lemon rind and stir in beaten eggs. Cook slowly five minutes in double boiler. Add lemon extract. Pour into ring mold, let stand until cold and firm. Unmold into serving dish; fill centre with apricots. Boil juice from can to thick syrup; cool, and pour over rice.

PINEAPPLE RICE MOLD

½ cup rice	1½ tablespoons gelatin
2½ cups hot water	1 cup grated pineapple
1 teaspoon salt	1 tablespoon lemon juice
¾ cup Eagle Brand Milk	1 tablespoon grated lemon rind

Wash rice thoroughly, and cook in double boiler with hot water until rice is tender and water absorbed. Add salt, condensed milk, and gelatin which has been soaked in one-half cup cold water. Cool. When mixture begins to stiffen, add pineapple, lemon juice and grated rind. Pour into ring mold or pudding dish. Chill, turn out, and serve with cream or custard sauce.

RICE AND APPLE PUDDING

½ cup rice	2 eggs
1 cup Eagle Brand Milk	1 tablespoon butter
2½ cups hot water	4 tart apples
½ teaspoon salt	Sprinkling of cinnamon
Rind of ½ lemon, thinly peeled	3 tablespoons sugar

Wash rice thoroughly, cover with cold water, soak one hour, drain. Mix condensed milk with 2½ cups hot water, add rice, salt, and lemon rind. Cook in double boiler until rice is tender and milk nearly absorbed. Remove lemon rind, stir in egg yolks and butter. Cook slowly five minutes longer. Peel apples, cut in quarters and place in saucepan. Add just enough water to cover and simmer gently without cover until tender but not broken. Remove carefully from liquid and place in a buttered baking dish. Sprinkle with cinnamon. Pour rice mixture over apples, bake twenty minutes in moderate oven (325°F.), cover top with meringue made of stiffly beaten egg whites and sugar, and brown lightly in upper part of slow oven (300°F.). Serve cold.

Tapioca Puddings

CREAM TAPIOCA PUDDING

¾ cup Eagle Brand Milk	¼ teaspoon salt
2¼ cups hot water	2 eggs beaten separately
4 tablespoons minute tapioca	1 teaspoon vanilla or any preferred flavoring

Dilute condensed milk with hot water, blending well. Bring to scalding point in double boiler. Stir in tapioca and cook about one-half hour. Add

salt to beaten egg yolks. Pour over them gradually the hot tapioca, stirring constantly. Return to double boiler and cook three minutes longer. Pour slowly over the beaten egg whites, folding in gently; flavor and chill.

COCONUT CREAM TAPIOCA

Use Tapioca Cream Pudding recipe adding 1 cup shredded or moist coconut and vanilla when egg whites are folded in. Chill and serve with or without cream.

BANANA TAPIOCA CREAM

Use Tapioca Cream Pudding recipe adding vanilla and 4 sliced bananas when egg whites are folded in. Chill and serve with or without cream.

RASPBERRY TAPIOCA CREAM

Use Tapioca Cream Pudding recipe adding vanilla and 1 pint fresh raspberries when egg whites are folded in. Chill and serve with or without cream.

PINEAPPLE TAPIOCA

$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
$2\frac{1}{2}$ cups hot water	1 cup grated or crushed pineapple
3 tablespoons minute tapioca	1 tablespoon lemon juice
	2 egg whites

Blend condensed milk and water and heat in double boiler to the scalding point. Add tapioca and salt and cook for fifteen minutes; add pineapple and lemon juice and heat for five minutes. Remove from fire and fold in stiffly beaten egg whites. Chill and serve with cream or with custard sauce.

PRUNE TAPIOCA WITH CUSTARD SAUCE

1 cup prune pulp	$\frac{1}{2}$ cup minute tapioca
$\frac{3}{4}$ cup Eagle Brand Milk	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{4}$ cups hot water	2 egg whites
1 cup prune juice	Juice and grated rind of $\frac{1}{2}$ lemon
	$\frac{1}{4}$ teaspoon cinnamon

Soak prunes overnight in cold water or one hour in hot water, and cook until tender. Dilute condensed milk with hot water, stirring to blend well. Add prune juice, tapioca and salt. Cook mixture in double boiler 30 minutes. Pour the hot pudding over stiffly beaten egg whites, folding in slowly. Add finely mashed prune pulp, lemon and cinnamon; chill. Serve with cream or custard sauce.

Miscellaneous Puddings

*MARSHMALLOW ICE BOX LOAF

$\frac{1}{2}$ pound marshmallows, quartered	$\frac{1}{2}$ cup nut meats, chopped
$\frac{1}{4}$ cup boiling water	$\frac{1}{2}$ cup dates, chopped
$\frac{1}{2}$ cup Eagle Brand Milk	$2\frac{1}{2}$ cups graham cracker crumbs

Cut up marshmallows in bowl and pour boiling water over them. Mix, add condensed milk, chopped nut meats and dates, and blend. Add graham cracker crumbs, kneading in well. Form into roll or loaf about 6 inches long and 3 inches deep, and place in deep mold. Let ripen 12 hours before serving. Serve in slices with or without whipped cream. Loaf will keep moist several days.



ORANGE BAVARIAN CREAM

1 tablespoon gelatin
 1 cup Eagle Brand Milk
 1 tablespoon lemon juice

1 cup orange juice
 Grated rind of 1 orange
 $\frac{1}{2}$ cup whipping cream

Soak gelatin in $\frac{1}{4}$ cup cold water and dissolve over hot water. Add condensed milk, fruit juices and grated rind of orange and stir until well blended. Set in pan of ice water and stir until mixture just begins to thicken. Fold in cream, whipped stiff. Turn into a mold, and chill. When set unmold on a serving dish and garnish with candied cherries and chopped nuts.

GRAPE-NUTS MARSHMALLOW LOAF

Use recipe for Marshmallow Ice Box Loaf, page 47, using $1\frac{1}{4}$ cups Grape-Nuts, powdered in meat grinder, instead of graham cracker crumbs. Stir $\frac{3}{4}$ cups powdered Grape-Nuts into marshmallow and hot water mixture. Add remaining $\frac{1}{2}$ cup after all other ingredients are in.

APRICOT CREAM

$1\frac{1}{2}$ cups Eagle Brand Milk
3 tablespoons lemon juice

$\frac{3}{4}$ cup apricot juice
 $1\frac{1}{4}$ cups apricot pulp

Apricots should be prepared ahead of time. Soak and cook them in the usual way, but use no sugar. Make the pudding as follows: Stir the lemon juice into the condensed milk. As you stir, mixture will thicken. Add apricot juice and apricot pulp, mixing thoroughly. Heap into sherbet glasses and set aside in ice box to chill. Sherbet glasses may be lined with lady fingers if you prefer.

BANANA CREAM

$1\frac{1}{2}$ cups Eagle Brand Milk
4 tablespoons lemon juice

$1\frac{1}{4}$ cups mashed banana
 $\frac{1}{2}$ cup cold water

Mix condensed milk and lemon juice. Mash banana with fork, add to milk mixture and blend thoroughly. Add water.

SPANISH CREAM

$\frac{3}{8}$ cup Eagle Brand Milk
2 cups hot water

2 tablespoons gelatin
 $\frac{1}{4}$ teaspoon salt
2 tablespoons lemon juice

Mix condensed milk with the hot water, and heat to scalding point. Add gelatin soaked in 1 cup cold water. Add salt. Cool until mixture begins to stiffen. Add lemon juice and pour into large or into individual molds. When firm, unmold and serve with whipped cream or with custard sauce.

FRUITED SPANISH CREAM

Use Spanish Cream recipe. When lemon juice is added, stir in also 2 cups mixed fruit cut in pieces, and pour into large or individual molds. When firm, unmold and serve with whipped cream or with custard sauce.

CABINET PUDDING

1 tablespoon gelatin
1 cup Eagle Brand Milk
2 cups hot water
2 egg yolks, beaten slightly
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon almond extract

1 teaspoon vanilla
1 cup candied fruit and angelica,
finely cut
 $\frac{1}{4}$ cup shredded almonds
 $\frac{1}{4}$ pound lady fingers
 $\frac{1}{4}$ pound macaroons

Put gelatin into $\frac{1}{4}$ cup cold water. While it is softening, dilute condensed milk with 2 cups hot water, stirring thoroughly, and bring to scalding point in double boiler. Pour slowly over egg yolks, stirring to mix well. Return to stove, add salt, and cook, stirring constantly until mixture coats spoon. Add gelatin, stir until dissolved, strain, cool slightly and flavor. Place mold in pan of ice water. Cover bottom with layer of fruit and almonds, then with custard mixture added carefully by spoonfuls. Let set 5 minutes, add layer of lady fingers, then layer of macaroons. Cover with layer of custard and repeat. Chill. Serve cold with garnish of candied cherries.

CHRISTMAS PUDDING (FRUIT PUDDING)

$\frac{3}{8}$ cup Eagle Brand Milk	1 tablespoon lemon juice
1 cup hot water	1 teaspoon cinnamon
1 cup hot coffee	$\frac{1}{2}$ teaspoon cloves
2 tablespoons gelatin	$1\frac{1}{2}$ cups raisins
$\frac{1}{4}$ teaspoon salt	1 cup chopped dates

Blend together condensed milk, hot water and coffee, and heat to scalding point. Add gelatin soaked in $\frac{1}{2}$ cup cold water, and salt. Cool until it begins to stiffen. Add lemon juice, spices, raisins and dates. Pour into large or individual molds. When firm, unmold and serve with custard sauce or foamy sauce.

COTTAGE PUDDING

1 cup sugar	4 teaspoons baking powder
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon salt
1 egg	$\frac{1}{2}$ cup Eagle Brand Milk
$2\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup water
	1 teaspoon vanilla

Cream together sugar and butter. Add beaten egg. Sift dry ingredients and add them alternately with the milk and water which have been mixed together. Add vanilla and bake in a pan about 8 by 12 inches, in a moderate oven (375°F.) for about 30 minutes.

PEACH COBLER

1 cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ cup Eagle Brand Milk
1 egg	$\frac{1}{2}$ cup water
$2\frac{1}{2}$ cups flour	6 ripe peaches, sliced
4 teaspoons baking powder	1 teaspoon vanilla

Cream together sugar and butter. Add beaten egg, then add alternately the dry ingredients which have been sifted together, and condensed milk and water which have been mixed together. Stir in sliced peaches. Add vanilla and bake in pan about 8 by 12 inches in a moderate oven (375°F.) for about 30 minutes.

DATE PUDDING

$\frac{1}{2}$ cup Eagle Brand Milk	2 eggs
$1\frac{1}{2}$ cups hot water	$\frac{3}{4}$ teaspoon salt
1 cup Grape-Nuts	1 teaspoon cinnamon
$\frac{1}{2}$ cup dry bread crumbs	$\frac{1}{2}$ teaspoon almond extract
$\frac{1}{4}$ cup brown sugar	1 teaspoon vanilla
1 teaspoon baking powder	1 cup dates
	$\frac{1}{2}$ cup pecan meats

Dilute condensed milk with water, bring to scalding point in double boiler. Pour over Grape-Nuts and bread crumbs. Let stand 15 minutes. Beat well with fork to make light. Stir in sugar, baking powder, beaten eggs, salt and flavorings. Add dates and nuts each cut in quarters. Pour into buttered pan, set in pan of hot water and bake in moderate oven (325°F.) about half hour, or until mixture does not stick to testing straw.

Salad Dressings

*CONDENSED MILK MAYONNAISE, NO. 2

1 egg yolk	$\frac{1}{4}$ teaspoon salt
$\frac{3}{8}$ cup Eagle Brand Milk	$\frac{1}{4}$ cup pure cider vinegar
1 teaspoon dry mustard	$\frac{1}{4}$ cup salad oil
Few grains cayenne	

Beat egg thoroughly and add the other ingredients in the order listed, stirring with fork or beating with Dover egg-beater. (This dressing will carry an additional cup of oil if this flavor is particularly liked.)

FRUIT SALAD MAYONNAISE

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following:

$\frac{1}{2}$ cup of orange or grapefruit juice

CHILI MAYONNAISE

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following:

$\frac{1}{2}$ cup chili sauce

THOUSAND ISLAND DRESSING

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following ingredients:

2 teaspoons lemon juice	$\frac{3}{8}$ cup chili sauce
$\frac{1}{2}$ teaspoon salt	6 pimento olives, minced
1 tablespoon green pepper, minced	

RUSSIAN DRESSING

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following:

5 tablespoons chili sauce	1 teaspoon chopped chives
1 tablespoon lemon juice	

CREAM MAYONNAISE

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following:

$\frac{1}{2}$ cup cream whipped

SPANISH DRESSING

Use recipe for Condensed Milk Mayonnaise, No. 2. When ready to serve add:

2 pimento peppers, minced	$\frac{1}{2}$ cup tomato catsup
2 tablespoons onion or little garlic, chopped	

SAVORY MAYONNAISE

Use recipe for Condensed Milk Mayonnaise, No. 2. Just before serving blend in the following:

$\frac{1}{4}$ cup Sweet or India Relish



CONDENSED MILK MAYONNAISE, NO. 1

1 egg	1 teaspoon salt
1 $\frac{1}{3}$ cups Eagle Brand Milk	$\frac{1}{2}$ cup pure cider vinegar
2 teaspoons dry mustard	$\frac{1}{2}$ cup salad oil
Few grains cayenne	

Beat egg thoroughly. Add other ingredients in order listed, stirring with fork or beating with Dover egg-beater. (Two additional cups of oil may be beaten in if the flavor of oil is liked.)

SALAD DRESSING

(Requires no oil)

1 egg yolk	1 teaspoon mustard
1½ cups Eagle Brand Milk	1 teaspoon salt
	½ cup pure cider vinegar

Beat egg yolk thoroughly. Add other ingredients in the order listed, beating each one in thoroughly before adding another. Allow to stand a few minutes until it stiffens.

SALAD DRESSING

(Requires no oil or egg)

1½ cups Eagle Brand Milk	½ cup pure cider vinegar
1 teaspoon salt	1 teaspoon mustard

Into condensed milk beat vinegar with Dover egg-beater. Beat in seasonings. Allow to stand a few minutes until it stiffens.

Sauces

FOAMY SAUCE

¾ cup Eagle Brand Milk	½ teaspoon grated lemon rind
1 tablespoon lemon juice	½ cup St. Charles Evaporated Milk

To condensed milk, add lemon juice and grated rind. Mixture will thicken. Whip chilled evaporated milk with Dover egg-beater in chilled bowl. (Bowl may be set in cracked ice while whipping to hasten process.) When stiff, add milk mixture, and continue beating until thoroughly mixed. Keep in cool place until ready to serve. Sauce is best made not more than one hour before serving.

SOFT CUSTARD SAUCE

½ cup Eagle Brand Milk	⅛ teaspoon salt
1½ cups boiling water	2 whole eggs
	1 teaspoon vanilla

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten eggs and then set top part of double boiler over the hot water. Keep water well below boiling point (about 200°F.) and custard at 180°F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring, chill.

CHOCOLATE SAUCE

2 squares unsweetened chocolate	½ teaspoon salt
1½ cups Eagle Brand Milk	½ to 1 cup hot water

Melt chocolate in double boiler. Add condensed milk and stir over boiling water five minutes until mixture thickens. Add salt and ½ cup or more of hot water depending on consistency desired.

CHOCOLATE MINT SAUCE

Use recipe for Chocolate Sauce and add few drops of oil of peppermint just before setting aside to cool.

CHOCOLATE FOAMY SAUCE

$\frac{1}{2}$ square unsweetened chocolate
 $\frac{1}{4}$ cup Eagle Brand Milk

$\frac{1}{2}$ cup St. Charles Evaporated Milk
 $\frac{1}{2}$ teaspoon vanilla

Melt chocolate in double boiler. Add condensed milk and stir until it begins to thicken (about one minute). Remove from fire and cool slightly. Whip chilled evaporated milk with Dover egg-beater in a cold bowl. (Bowl may be set in cracked ice while whipping to hasten process.) When stiff, add chocolate mixture and continue beating until thoroughly mixed. Add vanilla. Keep cool until ready to serve. Sauce can be made up an hour before serving.

MAPLE NUT SAUCE

1 cup Eagle Brand Milk

2 tablespoons finely chopped nut meats
 $\frac{1}{2}$ teaspoon mapleine

Mix together condensed milk, mapleine and nut meats.

*CARMEL-PINEAPPLE SAUCE

$\frac{1}{4}$ can caramelized Eagle Brand Milk
 $\frac{1}{4}$ cup pineapple juice

To the caramelized milk, page 22, add the pineapple juice and beat with Dover egg-beater. More or less fruit juice may be used as desired.

*HARD SAUCE

$1\frac{1}{4}$ to $1\frac{1}{2}$ cups confectioner's sugar, sifted
 $\frac{1}{4}$ cup Eagle Brand Milk

$\frac{1}{2}$ teaspoon vanilla
 Cinnamon

Mix half the confectioner's sugar and condensed milk with a fork. Add vanilla. Then add enough of the remaining sugar to make it the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving.

SAVORY SAUCE

Use recipe for Condensed Milk Mayonnaise, No. 2, on page 51. Just before serving blend in $\frac{2}{3}$ cup Sweet or India Relish. Use for meat or fish.

Vegetable Dishes

BEETS IN SOUR SAUCE

$\frac{1}{2}$ cup Eagle Brand Milk
 $\frac{2}{3}$ cup hot water
 2 tablespoons flour

$\frac{1}{4}$ cup vinegar
 $\frac{1}{2}$ teaspoon salt
 1 pint cooked beets

Blend the condensed milk and hot water and heat in a double boiler to the scalding point. Add the flour, stirred smooth, with $\frac{1}{4}$ cup of cold water. Cook for ten minutes or until it thickens. Add vinegar and salt. Pour sauce over hot chopped beets and serve.

COLE SLAW

$\frac{1}{2}$ cup Eagle Brand Milk
 $\frac{1}{2}$ cup vinegar
 1 teaspoon salt

$\frac{1}{4}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon white pepper
 About 3 cups cabbage, cut fine

To condensed milk, gradually add vinegar with which salt, paprika and pepper have been mixed. Stir until thoroughly blended. Soak cabbage at least an hour in ice water to make crisp. Dry and cut fine. Mix with dressing when ready to serve. Finely chopped green pepper may be added if flavor is liked.

CREAMED ONIONS

$\frac{1}{2}$ cup Eagle Brand Milk
 $\frac{2}{3}$ cup hot water

1 tablespoon flour
 1 teaspoon salt
 1 pint onions (boiled)

Blend the condensed milk and water and heat in a double boiler to the scalding point. Add the flour and salt, which have been stirred smooth with two tablespoons of cold water. Cook for ten minutes or until it thickens. Add onions and serve.

*FLUFFY SWEET POTATOES

1 quart mashed sweet potatoes
 $\frac{1}{2}$ cup Eagle Brand Milk
 $\frac{1}{2}$ cup water

1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 2 eggs

To the mashed sweet potatoes, add the condensed milk, water, seasonings and egg yolks. Fold in the stiffly beaten whites of eggs. Bake in a moderate oven (375°F.) for about thirty minutes.

LIMA BEAN SOUFFLÉ

$\frac{1}{2}$ cup Eagle Brand Milk
 $\frac{1}{2}$ cup water
 2 cups cooked lima beans
 $\frac{1}{4}$ cup chopped green pepper

2 tablespoons pimento pepper chopped
 1 tablespoon chopped onion
 1 teaspoon salt
 2 eggs beaten

Blend together thoroughly all the ingredients. Pour into a buttered baking dish and bake in a moderate oven (350°F.) for about twenty-five minutes. Serve as an entree or as the main course of a light dinner.



*SPANISH CORN PUDDING

½ cup Eagle Brand Milk	1 tablespoon chopped onion
1 can (2½ cups) green corn	1 teaspoon salt
¼ cup chopped green pepper	2 eggs, beaten
2 tablespoons pimento	pepper chopped

Blend together thoroughly all the ingredients. Pour into a buttered baking dish and bake in a moderate oven (350°F.) for about 25 minutes. Serve as an entree or as the main course of a light dinner.

ADVANTAGES OF EAGLE BRAND CONDENSED MILK IN COOKING

*Eagle Brand Condensed Milk is
two ingredients in one*

THE first thing to learn about Eagle Brand Condensed Milk is that it isn't just plain "canned milk." It is *two ingredients in one*—pure, fresh, full-cream country milk, smoothly blended with finest sugar. This makes it the ideal milk for all dishes that require the two ingredients in their making—puddings, custards, cakes, candies, fillings, frostings, ice creams, sauces, hot breads, salad dressings, etc. But we'll talk about all these uses more fully a little later on—together with one other very special use that will mean a great economy for you. (See "Cream and Sugar your Coffee with Eagle Brand Milk," on page 59 of this book.)

*Eagle Brand Condensed Milk is
more nourishing and more digestible*

Milk as it comes from the cow is 87% water. Condensed Milk is milk with most of this water removed, leaving the percentage of butter fat more than twice as high. That's why this form of milk gives such creamy richness to your cooking. And of course the sugar gives additional food and energy value, making Eagle Brand Condensed Milk an extremely nourishing food in itself.

And not only has it a higher food value than ordinary milk, but it is much more digestible as well. That is because the condensing process breaks up the hard indigestible casein of the milk and makes it easier to assimilate. Yet it does not destroy the important vitamins that mean so much to our health. They are all present in Eagle Brand Condensed Milk as in fluid milk. Striking proof of the health value of this form of milk is the fact that Eagle Brand Condensed Milk has been, for many years, the most widely used special baby food in the world. It is also recommended by physicians and diet experts as an aid in preventing and overcoming malnutrition in older children.

*Eagle Brand Condensed Milk is
easier to cook with*

Easier in so many ways! To begin with, you have the two ingredients—milk and sugar—already blended, far more perfectly than they could be blended by any home method. This super-smooth, creamy mixture is always uniform in richness and sweetness, assuring perfect results in the finished dish, without fear of variation in consistency or flavor.

Then there's another thing that makes Eagle Brand Milk easier to cook with—the most important thing of all in many dishes. It is this: The water has already been removed from Sweetened Condensed Milk—*cooked* out before you get it. You do not have to go through another long, slow process of cooking and thickening when you want to make certain puddings, sauces, icings, candies, ice creams, salad dressings, etc.

Eagle Brand Milk is already so creamily rich, thick and smooth that it works "like magic" in such dishes. You simply cannot imagine the saving in time and trouble and the *sure* results you get, until you yourself have tested this milk for such purposes.

Take the group of frostings, for instance, that appears on pages 30 and 31—or the salad dressings on pages 51 and 52—or the candies on pages 18 to 21. These are "specialty" recipes, only recently originated—but you would be surprised to know how many women are discarding their old recipes in favor of these remarkable new rules. Then again, take the baked custards, pages 24 and 25, and the custard pies, page 39. The use of Sweetened Condensed Milk does so much to give perfect results in these favorite "standbys"—assuring even the novice of a firm, tender, uncurdled custard that the most experienced cook would be proud to produce.

These are just a few illustrations of the fact that Eagle Brand Milk makes cooking easier and better. With each new recipe you try you will have additional proof.

*Eagle Brand Condensed Milk is
more economical and convenient*

The economy of cooking with Eagle Brand Milk comes from two things. First, the fact that the double richness of this form of milk permits you to decrease the amount of butter, eggs and sugar in many recipes. Second, the fact that there is never any waste with Sweetened Condensed Milk. You buy it in sealed, sterilized cans and store it on your pantry shelf until you need it. And no matter how long it stays there, you find it fresh, clean and pure when you open it.

But that's not all! *After* you open it, it keeps fresh for days—even without ice! You can use half the can today for a pudding—then, throughout the week, use a few teaspoonfuls each day for coffee—and find the last drop in the can as perfect in quality as the first.

Is that economy and convenience? Thousands of thrifty women say "Yes! It certainly is!"



*Cream and Sugar your Coffee
with Eagle Brand Milk*

IF you like coffee richly creamed, try Eagle Brand Milk in your morning cup tomorrow. You'll be amazed and delighted at the rich mellow flavor, the golden color and smooth heavy body that this milk gives. And remember—you are getting this deliciousness at *half the price* of cream and sugar!

Millions of people use Sweetened Condensed Milk for coffee every day. Ask a confirmed user how he likes it. He'll tell you, nine chances out of ten, that he actually prefers coffee creamed in this way, because of the distinctive mellow flavor the Eagle Brand Milk gives.

Make a test yourself. Cream and sugar your coffee with Sweetened Condensed Milk for one week. Compare the flavor—count the cost—and then see if you, too, don't decide to continue this enjoyable and economical habit! Incidentally, coffee served with Sweetened Condensed Milk is more digestible than coffee served with cream and sugar. This, of course, is due to the greater digestibility of this form of milk, which has already been explained in the first part of this book.

In using Eagle Brand Milk for coffee, follow the directions given on page 27. It may take a few experiments to determine just what quantity of Sweetened Condensed Milk should go in the cup, to give you the exact sweetness and flavor you desire. Once determined upon, however, you can always be confident that this quantity will give exactly the same results—for Sweetened Condensed Milk, unlike some cream, never varies in richness, and it has always the same degree of sweetness.

Tea, also, is delicious when creamed and sugared with Eagle Brand Milk. And cocoa made with this milk according to the recipe on

page 27, has an unusually rich and tempting flavor, as well as very high food value.

(We suggest that the simplest and most attractive way to serve Eagle Brand Milk for coffee is from a container with a lid. A jam or marmalade jar answers the purpose very well.)

The Borden Brands of Sweetened Condensed Milk

The process of manufacturing Sweetened Condensed Milk was invented by Gail Borden more than seventy years ago. His invention revolutionized the milk industry of the world—making it possible for everyone everywhere to have a pure wholesome milk supply, free from danger of contamination or spoilage.

The first brand of Sweetened Condensed Milk to be put upon the market was Borden's Eagle Brand. It remains today the very finest grade that can be purchased—exceptionally rich in butter fat and energizing elements, and always absolutely uniform.

Then there are four other Borden brands of Sweetened Condensed Milk—Reindeer, Gold Seal, Silver Cow, Purity—called collectively the Household Brands. These are put up under different brand names to meet local demands in different sections, but all are of fine Borden quality, bearing the Borden name and guarantee. Wherever you are, just ask for Borden's Condensed Milk. The Household Brands are slightly less rich than Eagle Brand and are packed in slightly smaller cans.

Eagle Brand Sweetened Condensed Milk as a Food for Children

Although Eagle Brand is used in enormous quantities for cooking and for coffee, its widest use is for the feeding of infants and children. During the 70 years it has been on the market, untold millions of babies have been fed on this milk—fine, full-cream cow's milk, modified with refined sugar in a way that makes it exceptionally easy to digest. Eagle Brand ranks next to mother's milk in digestibility. In the baby's stomach it forms small, soft curds, very different from the large tough curds formed by ordinary cow's milk.

Eagle Brand is highly nourishing. The sugar it contains supplies carbohydrates, required by all infants, while the milk supplies bone and tissue-building materials and growth-promoting vitamins—the same elements supplied by certified or pasteurized milk. Remember, too, the convenience and ease of using Eagle Brand. It is always uniform, always easy to obtain, always fresh and pure, even in the hottest weather.

The Borden Co. Limited will be glad to send you the two booklets—"Baby's Welfare" and "The Best Baby." These books contain practical feeding information.

For older children, Eagle Brand is invaluable in preventing and overcoming malnutrition. Experience proves that it is a wonderful body builder, improving weight, blood count and bone condition. Serve it, properly diluted, as a between-meal drink for growing children. Use it also as a delicious spread on bread or crackers—poured over cereals or fruit—made up into custards, puddings and other simple dishes.

Valuable information and advice on the feeding of older children will be found in "A Home Course in Child Health," published by the Borden Company. This course, together with the reference book "Child Health—A Hand Book for Mothers" will be sent free by the Borden Company upon request. In writing for booklets, address THE BORDEN CO. LIMITED, 140 St. Paul Street, West, Montreal, Canada.



Other Borden Milks and their uses

In addition to the different brands of Sweetened Condensed Milk, the Borden Company manufactures St. Charles Evaporated Milk, Malted Milk, and Chocolate Flavor Malted Milk.

Borden's St. Charles Evaporated Milk is an *unsweetened* milk which should not be confused with Sweetened Condensed Milk. They are entirely separate and distinct products—sweetened Condensed Milk to be used when a cooking recipe calls for both milk and sugar—Evaporated Milk to be used in recipes that call for milk and no sugar.

Borden's Malted Milk is a combination, in powdered form, of pure, full-cream milk with high grade barley malt and wheat flour. Because of its deliciousness and nutritive value, Malted Milk is very desirable for every day use, in the home. It may be used to sprinkle on cereals or fruits, and in cooking as an ingredient for soups, desserts, cakes, cookies and candies. As a beverage it is very popular. Malted Milk drinks, both hot and cold, may easily be made in tempting variety for home use.

Borden's Chocolate Flavor Malted Milk has all the fine qualities of plain Malted Milk, plus a rich chocolate flavor. The blend of flavors brought about by the Borden process of manufacture is especially smooth and delicious. For drinks and desserts, Chocolate Flavor Malted Milk will be found a delightful and very convenient product.

Send for the "St. Charles Evaporated Milk Recipe Book"

The Borden Company, upon request, will gladly mail you a copy of this recipe book, featuring the use of Evaporated Milk. Practical, useful recipes—all just as tempting as the recipes for Eagle Brand Condensed Milk contained in the present booklet.

If you wish to secure a copy of the "St. Charles Recipe Book" write THE BORDEN CO. LIMITED, 140 St. Paul St. West, Montreal, Canada.

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