

# Magic Recipes

**QUICKER, EASIER;  
SURER TO SUCCEED**



Old-fashioned ice cream made  
a new-fashioned way! ... See  
page 4



Creamy lemon filling made  
without cooking! ... See page 17



# WHAT DOES IT MEAN ...cooking by magic?

A few years ago, the Borden Kitchen started experimenting with short-cut recipes—fudge frostings you could make in five minutes, “cookless” pie fillings, fast-mix cookies. Food experts were astonished and called them “magic recipes.” Read on—you’ll see why!



**EASY**—Even a ten-year-old can make many of the delicious things shown in this magic cook book, and have success, straight off!



**QUICK**—Magic recipes are marvelous in emergencies! The clock may say there isn't time, but there IS—with this magic cook book to help!



**THRILLING**—Every chocolate frosting can be a miracle of deep-swirled lusciousness, every lemon filling creamy-perfect—with magic!



**FAILURE-PROOF**—Home Economics experts are passing these recipes on to their classes—because they're so easy, and so sure!

# If you skip this page you may fail with these recipes!

Every recipe in this book of magic calls for sweetened condensed milk . . . “Isn’t that the same as evaporated milk?” someone asks. . . NO! Evaporated milk won’t —can’t—succeed in the recipes in this book. You *must* use sweetened condensed milk . . . Be sure you understand the difference.

## SWEETENED CONDENSED MILK



- comes in a squatty can.
- has sugar in it—is a blend of milk and sugar, and tastes sweet.



- is thick and heavy. You have to remove the whole top of the can to pour it out.

## EVAPORATED MILK



- comes in a slim can.
- is unsweetened—it's milk and milk alone.



- is thin enough to pour from the can through tiny punctures in the lid.

**To make sure that you get sweetened condensed milk—  
remember that name EAGLE BRAND Magic Milk**



# The Best ICE CREAMS

an automatic refrigerator ever made!

## VANILLA ICE CREAM

(Automatic Refrigerator Method)

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup water
- $1\frac{1}{2}$  teaspoons vanilla
- 1 cup whipping cream

Blend Eagle Brand Magic Milk, water, and vanilla thoroughly. Chill. Whip cream to custard-like\* consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

*\*Please note that you don't whip the cream stiff—just to a foamy, fluffy thickness.*

ONLY  
3 INGREDIENTS!

ONLY  
1 CUP CREAM!

NO COOKING!

ONLY  
1 STIRRING!

YET IT'S FREE OF  
ICE SPLINTERS!

CREAMY-  
SMOOTH!

**Note: 1 Can of Eagle Brand Makes 2 Batches of Ice Cream**





# No starchy taste! No splinters!

## Inexpensive enough to serve often!

### COFFEE ICE CREAM

(Automatic Refrigerator Method).

Proceed as for Vanilla Ice Cream, using strong black coffee in place of water. Decrease vanilla to  $\frac{1}{2}$  teaspoon. Serves 6.

### MAPLE NUT ICE CREAM

(Automatic Refrigerator Method)

Proceed as for Vanilla Ice Cream, using 2 teaspoons mapleine in place of vanilla. After mixture has frozen to a mush and has been beaten, fold in  $\frac{1}{4}$  cup chopped walnut meats. Serves 6.

### ORANGE ICE CREAM

(Automatic Refrigerator Method)

Proceed as for Vanilla Ice Cream, using orange juice instead of water, and  $\frac{1}{2}$  teaspoon grated orange rind in place of vanilla. Serves 6.

### TUTTI-FRUTTI ICE CREAM

(Automatic Refrigerator Method)

Proceed as for Vanilla Ice Cream. After mixture has frozen to a mush and has been beaten, fold in  $\frac{1}{4}$  cup finely chopped maraschino cherries and  $\frac{1}{4}$  cup seeded raisins, finely chopped. Serves 6.

### CHOCOLATE ICE CREAM

(Automatic Refrigerator Method).

- 1 square unsweetened chocolate
- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{2}{3}$  cup water
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{2}$  cup whipping cream

Melt chocolate in top of double

boiler. Add Eagle Brand Magic Milk and stir over rapidly boiling water for 5 minutes until mixture thickens. Add water and mix well. Chill thoroughly. Add vanilla. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

### FRESH STRAWBERRY ICE CREAM

(Automatic Refrigerator Method)

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup water
- 1 cup strawberries
- $\frac{1}{4}$  cup confectioners' (4X) sugar
- 1 cup whipping cream

Blend Eagle Brand Magic Milk and water thoroughly. Add strawberries which have been crushed and sweetened with sugar. (The average strawberries require about  $\frac{1}{4}$  cup sugar). Chill. Whip cream to custard-like consistency, and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

### FRESH PEACH ICE CREAM

(Automatic Refrigerator Method)

1 cup crushed fresh peaches may be used in place of strawberries.

*Evaporated Milk, scalded 4 minutes and thoroughly chilled may be whipped and substituted for cream in these recipes. Where evaporated milk is used a large quantity of flavoring may be dictated by individual taste.*



## WINTER FRUIT ICE CREAM

(Automatic Refrigerator Method)

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup fruit pulp\*
- $\frac{1}{2}$  cup fruit juice
- $\frac{1}{4}$  teaspoon vanilla
- 1 cup whipping cream

Blend together Eagle Brand Magic Milk, fruit pulp, fruit juice and vanilla. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Pour mixture into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

\*NOTE: Any of the following dried fruits may be used: apricots, prunes, dates, or figs. To prepare fruit pulp, cook fruit in water until tender. Do not sweeten. Drain off juice and force fruit through a coarse sieve.

## FRESH BERRY SHERBET

(Automatic Refrigerator Method)

- 1  $\frac{1}{2}$  cups fresh strawberries or raspberries
- $\frac{1}{3}$  cup sugar
- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- 2 tablespoons lemon juice
- 2 egg whites, stiffly beaten

Combine berries and sugar and allow to stand about 15 minutes. Crush berries and force through sieve. Blend Eagle Brand Magic Milk, lemon juice and berries. Chill. Fold in stiffly beaten egg whites. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not

melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

## BUTTER PECAN SHERBET

(Automatic Refrigerator Method)

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- 2 tablespoons melted butter
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{8}$  teaspoon salt
- 2 egg whites
- $\frac{1}{2}$  cup pecans

Blend Eagle Brand Magic Milk and melted butter thoroughly. Add water, vanilla and salt. Chill. Beat egg whites until stiff and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

## PINEAPPLE SHERBET

(Automatic Refrigerator Method)

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- 2 tablespoons lemon juice
- 2 tablespoons melted butter
- $\frac{1}{2}$  cup pineapple juice
- 1 cup crushed pineapple
- 2 egg whites

Blend Eagle Brand Magic Milk, lemon juice, melted butter and pineapple juice thoroughly. Add crushed pineapple. Chill. Beat egg whites until stiff and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.



# Magic Milk makes perfect FREEZER ICE CREAMS!

## CHOCOLATE ICE CREAM

(Freezer Method)

2 squares unsweetened chocolate

1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Magic Milk

1 cup cold water

2 cups thin cream or Borden's  
Evaporated Milk

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, and stir over rapidly boiling water for 5 minutes until mixture thickens. Gradually add water and thin cream or evaporated milk. Blend thoroughly. Cool and freeze in 2-quart freezer. Remove dasher. Pack in ice

and salt for 1 hour or more after freezing. Makes 1  $\frac{1}{4}$  quarts.

## VANILLA ICE CREAM

(Freezer Method)

1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Magic Milk

2 cups thin cream

1 cup cold water

1 tablespoon vanilla

Blend Eagle Brand Magic Milk, thin cream, cold water and vanilla thoroughly. Freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1  $\frac{1}{4}$  quarts.

## FRESH STRAWBERRY ICE CREAM

(Freezer Method)

1 quart ripe strawberries, crushed (Sugar to taste)

1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk

1 cup thin cream or Borden's Evaporated Milk

1 cup cold water

To ripe crushed strawberries add sugar to taste and allow to stand for a few minutes until the sugar is dissolved. Blend Eagle Brand Magic Milk, thin cream or evaporated milk and cold water. Add strawberries. Freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1  $\frac{1}{2}$  quarts.





# SAUCES made in a twinkling!



## BUTTERLESS HARD SAUCE

- 1  $\frac{1}{4}$  to 1  $\frac{1}{2}$  cups sifted confectioners' (4X) sugar
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{4}$  cup Eagle Brand Magic Milk Cinnamon

Mix half the sifted confectioners' sugar with Eagle Brand Magic Milk. Add vanilla. Then add enough of the remaining confectioners' sugar to make the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving. Makes about 1  $\frac{1}{2}$  cups.

## ORANGE CUSTARD SAUCE

- 2 tablespoons cornstarch
- $\frac{3}{4}$  cup cold water
- Dash of salt
- 1 egg yolk, beaten
- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup orange juice
- 2 tablespoons lemon juice
- Rind of 1 orange
- Rind of  $\frac{1}{4}$  lemon

Cook cornstarch and water together until clear. Cook in double boiler over boiling water 5 minutes longer. Add slowly to egg yolk, beating vigorously. Add Eagle Brand Magic Milk, blending well. When partially cooled, add fruit juices and rinds. Makes 1  $\frac{1}{2}$  cups.

## CHOCOLATE SAUCE

- 2 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  to 1 cup hot water.

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and stir over rapidly boiling water 5 minutes until mixture thickens. Add salt and hot water, amount depending on the consistency desired. Makes 2 or 2  $\frac{1}{2}$  cups.

## MAGIC FRUIT CREAM SAUCE

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{4}$  cup lemon juice
- 1 teaspoon grated lemon rind
- 1 cup fruit\*

Thoroughly blend Eagle Brand Magic Milk, lemon juice and grated lemon rind. Stir until mixture thickens. Add fruit. Makes about 2 cups. May be thinned with water to any desired consistency.

\*Use any of the following:

- 1 cup drained, crushed pineapple
- 1 cup sliced strawberries
- 1 cup fresh raspberries
- 2 bananas, cut in small cubes

## HOT FUDGE SAUCE

- 3 squares unsweetened chocolate
- 1 cup water
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup sugar
- Dash of salt

Cook chocolate and water in top of double boiler over direct heat 3 minutes until chocolate is melted, stirring constantly. Beat with rotary egg beater until blended. Add Eagle Brand Magic Milk, sugar and salt. Cook over boiling water until thick and smooth. Serve hot over ice cream, pudding or cake. Makes 1  $\frac{1}{2}$  cups sauce.



# SALAD DRESSINGS!

## MAGIC MAYONNAISE

- $\frac{2}{3}$  cup Eagle Brand Magic Milk
- $\frac{1}{4}$  cup vinegar or lemon juice
- $\frac{1}{4}$  cup salad oil or melted butter
- 1 egg yolk
- $\frac{1}{2}$  teaspoon salt
- Few grains cayenne
- 1 teaspoon dry mustard

Place ingredients in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Makes  $1\frac{1}{4}$  cups.

**MAGIC**—Made in a few stirs—  
no curdling!

The Mayonnaise recipe given above will carry an additional cup of oil if this flavor is particularly liked. The vinegar may also be increased up to  $\frac{1}{2}$  cup.

To double recipe: The recipe may be doubled by using one whole egg in place of the egg yolk and doubling all other ingredients. This will make  $2\frac{1}{2}$  cups of mayonnaise.

## COTTAGE CHEESE SALAD DRESSING

- |  |                                    |
|--|------------------------------------|
| $\frac{2}{3}$ cup Eagle Brand Magic Milk | $\frac{3}{4}$ teaspoon dry mustard |
| $\frac{1}{2}$ cup vinegar                | $\frac{1}{2}$ teaspoon paprika     |
| $\frac{1}{2}$ teaspoon salt              | $\frac{1}{2}$ cup cottage cheese   |

Blend thoroughly Eagle Brand Magic Milk, vinegar, salt, mustard and paprika. Force cottage cheese through sieve and add to mixture, beating until smooth. (1 package, 3 ounces, Borden's Cream Cheese may be used in place of cottage cheese.) If thicker consistency is desired, place in refrigerator to chill before serving. Serve on fruit salad or salad greens. Makes  $1\frac{2}{3}$  cups.



# Work a few miracles with . . . .



## BAKED CUSTARD

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

Blend Eagle Brand Magic Milk with hot water and pour gradually over slightly beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan filled with hot water to depth of custard. Bake in slow oven ( $325^{\circ}$  F.) about 40 minutes or until custard is set. A knife blade inserted will come out clean when custard is done. Serves 6.

## CREAM CARAMEL PUDDING

Beat 1 can caramelized Eagle Brand Magic Milk (see below) until smooth and creamy. Fold in  $\frac{1}{4}$  cup heavy cream which has been whipped and  $\frac{1}{2}$  teaspoon vanilla. Pile in sherbet glasses. Makes 2 cups. Serves 4.

## HOW TO CARAMELIZE EAGLE BRAND MAGIC MILK

Place one or more unopened cans of Eagle Brand Magic Milk in a kettle of boiling water and keep at boiling point for three hours. CAUTION! Be sure to keep can covered with water. Allow to cool. Keeps indefinitely on pantry shelf.

Remove from can as follows:

Warm can by immersing in hot water about 1 minute. Punch a hole in bottom of can, remove top with can-opener, cutting along the side, just below top edge, starting at seam. Loosen caramel from sides of can with a table knife dipped in hot water. Turn on to plate. Cut in slices with knife dipped in hot water.

## BAKED PEACH CUSTARD

$\frac{3}{4}$  cup Eagle Brand Magic Milk  
 $2\frac{1}{4}$  cups hot water  
3 eggs  
 $\frac{1}{4}$  teaspoon salt  
8 halves of canned peaches  
Nutmeg

Blend Eagle Brand Magic Milk with hot water and pour gradually over slightly beaten eggs. Add salt. Place halves of peaches in buttered baking dish. Pour Eagle Brand mixture over top of peaches; sprinkle with nutmeg. Place in a pan filled with hot water to depth of custard. Bake in slow oven ( $325^{\circ}$  F.) about 40 minutes or until custard is set. A knife blade inserted will come out clean when custard is done. Serves 8.

## BAKED COCONUT CUSTARD

Proceed as in recipe for Baked Custard adding 1 cup shredded coconut.

## BAKED NUT CUSTARD

Proceed as in recipe for Baked Custard adding  $\frac{1}{2}$  cup chopped nut meats.



# .. CUSTARDS and PUDDINGS

## CREAM RICE PUDDING

- $\frac{1}{2}$  cup rice
- 1 quart boiling water
- $1\frac{1}{2}$  teaspoons salt
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup raisins (optional)
- 1 egg, slightly beaten

Wash rice thoroughly and place in top of double boiler with water and salt. Cover and cook over boiling water about 40 minutes or until rice is tender. Add Eagle Brand Magic Milk and raisins. Pour over egg, stirring vigorously. Return to double boiler and cook 15 minutes longer. Serve hot or cold. Serves 6.

## FRUITED RICE PUDDING

Proceed as for Cream Rice Pudding adding any of the following after the pudding has been cooked:

- 1 cup drained, crushed pineapple
- 1 cup sliced strawberries
- 1 cup fresh raspberries

## BREAD PUDDING

- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 3 cups hot water
- 2 cups finely diced bread or sifted soft bread crumbs
- 2 eggs
- 1 tablespoon melted butter
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon vanilla or grated rind of 1 lemon

Blend Eagle Brand Magic Milk with hot water; pour over bread and let stand until cool. Stir in slightly beaten eggs, melted butter, salt and vanilla or grated lemon rind. Pour into buttered baking dish, set in pan of hot water. Bake in moderate oven (350° F.) about 1 hour. Serve with plain cream or fruit sauce. Serves 8.

## COCONUT BREAD PUDDING

Proceed as for Bread Pudding, adding 1 cup shredded coconut.

**Takes only 5 minutes cooking!**



## FLUFFY CHOCOLATE PUDDING

- 2 squares unsweetened chocolate
  - $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
  - $\frac{1}{3}$  cup water      2 egg whites
- Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and stir over rapidly boiling water 5 minutes until mixture thickens. Remove from fire and add water. Let cool for about 5 minutes. Fold in stiffly-beaten egg whites. Place in sherbet glasses. Chill. Serves 6.





# MAGIC

## SIX-WAY COOKIES

1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Magic Milk

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

Any one of the six ingredients  
listed below:

- (1) 2 cups raisins
- (2) 2 cups corn flakes
- (3) 3 cups shredded coconut
- (4) 2 cups bran flakes
- (5) 1 cup nut meats, chopped
- (6) 2 cups chopped dates

Thoroughly blend Eagle Brand Magic Milk, peanut butter and any one of the six ingredients listed above. Drop by spoonfuls on buttered baking sheet. Bake in moderately hot oven (375° F.) 15 minutes or until brown. Remove from pan at once. Makes about 30.



# A Ten-Year-Old can make cookies with MAGIC!

## CHOCOLATE NUT COOKIES

- 3 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup chopped walnut meats

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and stir until well blended. Add chopped walnut meats. Drop mixture by spoonfuls on buttered baking sheet. Bake in moderate oven (350° F.) 15 minutes. Remove from pan at once. Place on wire cake cooler to become crisp. Makes 36.

## COCONUT MACAROONS

- $\frac{1}{2}$  cup Eagle Brand Magic Milk
- 2 cups shredded coconut
- 1 teaspoon vanilla (optional)

Mix Eagle Brand Magic Milk and shredded coconut together. Add vanilla, if desired. Drop by spoonfuls on buttered baking sheet, about 1 inch apart. Bake in moderate oven (350° F.) 10 minutes or until a delicate brown. Remove from pan at once. Makes 24.

## FRUITED COCONUT MACAROONS

Proceed as for Coconut Macaroons substituting 1 cup finely chopped dates, dried prunes or dried apricots for 1 cup coconut.

## NUT MACAROONS

Proceed as for Coconut Macaroons substituting 1 cup coarsely chopped peanuts for 1 cup of coconut.

## PRALINE COOKIES

- 2 tablespoons butter
- $\frac{1}{2}$  can Eagle Brand Magic Milk (caramelized, see page 10)
- 1 egg, well beaten
- $\frac{1}{4}$  cup sifted flour
- 1 cup pecans, coarsely chopped
- $\frac{1}{2}$  teaspoon mapleine (optional)

Cream butter, add caramelized Eagle Brand Magic Milk which has been allowed to stand at room temperature until softened; slightly beaten egg and flour. Blend thoroughly. Add pecans. Drop by spoonfuls on buttered baking sheet, (several inches apart, as these spread greatly in baking). Let stand a few minutes to spread. Bake in moderate oven (350° F.) about 17 minutes or until a delicate brown. Remove from pan at once. Place on wire cake cooler to become crisp. Makes about 24.

## OLD FASHIONED SUGAR COOKIES

- $\frac{1}{2}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup melted butter or other shortening
- 1 teaspoon vanilla
- 1 egg, well beaten
- 2  $\frac{1}{2}$  cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt

Combine Eagle Brand Magic Milk, melted butter, vanilla and well beaten egg. Sift flour once, measure, add baking powder and salt and sift again. Add dry ingredients gradually to first mixture to form a stiff dough. Chill. Roll  $\frac{1}{8}$  inch thick on slightly floured board. Cut with floured cookie cutter. Sprinkle with sugar, coconut or currants. Place on buttered baking sheet. Bake in hot oven (400° F.) 10 minutes or until brown. Makes about 30.



# TEA SPECIALTIES

## MAGIC CHOCOLATE T-SQUARES

- 2 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 1  $\frac{1}{2}$  cups sifted cake flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 6 tablespoons butter or other shortening
- 1 cup sugar
- $\frac{1}{2}$  teaspoon vanilla
- 2 eggs, well beaten
- $\frac{1}{2}$  cup milk

Melt chocolate. Add Eagle Brand Magic Milk and mix well. Sift flour, baking powder and salt together three times. Cream butter. Add sugar and cream together until light and fluffy. Add vanilla and beaten eggs. Beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until well blended. Line two well-greased 8-inch square pans with wax paper. Grease wax paper well, and pour chocolate mixture in bottom of each pan. Pour cake batter over this carefully. Bake in moderate oven (350° F.) 25 minutes or until done. Cut in squares about 1  $\frac{1}{2}$  inches on a side.

## ORANGE TEA FINGERS

Slice day-old white bread about  $\frac{1}{2}$  inch thick, or use sliced bread. Trim off crusts. Cut in strips. Spread the strips with Eagle Brand Magic Milk. Sprinkle lightly with grated orange rind. Place on buttered baking sheet. Bake in moderate oven (350° F.) 20 minutes, or until slightly dried. Remove from pan at once. Serve warm with tea.

## ORANGE DATE FINGERS

Proceed as for Orange Tea Fingers, adding finely chopped dates and orange rind to taste to Eagle Brand Magic Milk.



## COFFEE CAKE

- 2 cups sifted flour
- 2  $\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 6 tablespoons butter or other shortening
- 1 egg
- $\frac{1}{2}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup water
- 2 tablespoons melted butter
- 4 tablespoons sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon

Sift flour once, measure. Add baking powder and salt and sift again. Cut in butter. Blend egg, which has been well beaten, Eagle Brand Magic Milk and water and add to flour mixture. Turn into well buttered 8-inch square pan. Brush with melted butter. Combine flour, sugar and cinnamon and sprinkle over top. Bake in moderately hot oven (400° F.) 25 minutes or until done.



# Hot and cold

## BEVERAGE SECRETS

### HOT COCOA

*(Made in the Cup)*

2½ tablespoons Eagle  
Brand Magic Milk

1½ teaspoons cocoa

Few grains salt

¾ cup boiling water

Thoroughly blend Eagle Brand Magic Milk, cocoa and a few grains salt in the cup in which the cocoa is to be served. Add boiling water and blend well before serving.



### COFFEE

For coffee lovers—Try a cup of coffee “creamed” and sweetened with Eagle Brand Magic Milk. Just stir in enough Magic Milk to suit the taste, and see coffee-black change to rich, golden, creamy brown.

### ICED CHOCOLATE

Proceed as for Hot Chocolate using 6 cups of boiling water, cool and pour over cracked ice. Serves 9.

### HOT CHOCOLATE

2 squares unsweetened chocolate

1⅓ cups (1 can) Eagle Brand  
Magic Milk

8 cups boiling water

Few grains salt

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and boiling water gradually. Add a few grains of salt. Serves 9.

### FRESH FRUIT REFRIGERATOR CAKE

1⅓ cups (1 can) Eagle Brand Magic Milk

¼ cup lemon juice

1 cup quartered cherries, whole raspberries or sliced strawberries

24 vanilla wafers

Blend together Eagle Brand Magic Milk and lemon juice. Add prepared fruit. Line narrow, oblong pan or spring form cake pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating in this way until fruit mixture is used; finishing with layer of wafers. Chill in refrigerator 6 hours or longer. To serve, turn out on small platter and carefully remove wax paper. Top may be decorated with fruit. Cut in slices and serve plain or with whipped cream. Serves 8.



# Hard to make good pies?

## Not these PIES!

### MAGIC CHOCOLATE PIE

2 squares unsweetened chocolate  
1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Magic Milk  
 $\frac{1}{2}$  cup water  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla  
Baked pie shell (8-inch)

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, stirring over rapidly boiling water 5 minutes or until mixture thickens. Remove from fire. Add water and salt. Stir until thoroughly blended. When cool, add vanilla. Pour into baked pie shell. Garnish with whipped cream if desired. Chill.

### BANANA CARAMEL PIE

$\frac{1}{2}$  can Eagle Brand Magic Milk  
(caramelized, see page 10)  
2 tablespoons hot water  
3 large bananas  
1 cup whipping cream  
1 baked pie shell (8 inch)

Blend caramelized Eagle Brand Magic Milk with hot water, beating until smooth. Cool. Pour into baked pie shell. One hour before serving slice bananas on top of caramel and cover with whipped cream. Chill.

### CARAMEL PECAN TARTS

Proceed as for Banana Caramel Pie, using  $\frac{1}{2}$  cup chopped pecans in place of bananas. Fill 6 small baked tart shells with mixture and top with whipped cream.

### FRUIT CREAM PIE

1  $\frac{1}{3}$  cups (1 can) Eagle Brand  
Magic Milk  
 $\frac{1}{4}$  cup lemon juice  
1 cup fruit\*  
 $\frac{1}{2}$  cup whipping cream  
2 tablespoons confectioners'  
(4X) sugar  
Baked pie shell (9 inch)

Blend together Eagle Brand Magic Milk and lemon juice. Stir until mixture thickens. Fold in prepared fruit. Pour into baked pie shell. Cover with whipped cream sweetened with confectioners' sugar. Chill before serving.

\*Use any one of the following fruits:


1 cup fresh raspberries  
1 cup sliced fresh strawberries  
1 cup sliced peaches or apricots  
2 medium sized bananas, cut in small pieces

### CUSTARD PIE

$\frac{3}{4}$  cup Eagle Brand Magic Milk  
2  $\frac{1}{4}$  cups hot water  
3 eggs  
 $\frac{1}{2}$  teaspoon salt  
Grating of nutmeg  
Unbaked pie crust (9 inch)

Blend Eagle Brand Magic Milk with hot water and pour gradually over well-beaten eggs. Add salt. Pour mixture into unbaked pie crust. Sprinkle with nutmeg. Bake in hot oven (400° F.) for 10 minutes, then reduce to slow oven (300° F.) and bake 40 minutes longer, or until custard is set and crust done. A knife blade inserted will come out clean when custard is done.





## MAGIC

Perfect lemon filling  
without cooking!

### MAGIC LEMON MERINGUE PIE

1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic  
Milk

$\frac{1}{2}$  cup lemon juice

Grated rind of 1 lemon or

$\frac{1}{4}$  teaspoon lemon extract

2 eggs, separated

2 tablespoons granulated sugar

Baked pie shell (8-inch)

Blend together Eagle Brand Magic Milk, lemon juice, grated lemon rind or lemon extract and egg yolks. Pour into baked pie shell. Cover with meringue, made by beating egg whites until stiff and adding sugar. Bake in moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

## Try this new and easy crust!

### VANILLA WAFER PIE CRUST

Roll enough vanilla wafers to make 1 cup of crumbs. Mix thoroughly with 5 tablespoons melted butter. Cover bottom and sides of 9-inch pie pan, pressing firmly into place. Pour in filling as usual.



# MAGIC!

**5-Minute Chocolate Frosting!**  
**Never too runny—Never too**  
**thin—Never too grainy**

## FIVE MINUTE CHOCOLATE FROSTING

- 2 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 1 tablespoon water

Melt chocolate in double boiler. Add Eagle Brand, stir over rapidly boiling water 5 minutes until it thickens. Add water. Cool. Spread on cold cake. Makes enough to cover tops and sides of 2 (9-inch) layers or top and sides of loaf cake or 24 cup cakes. Use three squares of chocolate for a strong chocolate frosting and four squares for bittersweet.

## BUTTER FROSTING

- 2 tablespoons butter
- $\frac{1}{4}$  cup Eagle Brand Magic Milk
- 1  $\frac{1}{2}$  cups sifted confectioners' (4X) sugar
- $\frac{1}{2}$  teaspoon vanilla

Cream butter and Eagle Brand Magic Milk thoroughly. Add gradually the sifted confectioners' sugar and beat until the frosting is smooth, creamy and light in color. Other flavors than vanilla may be used. This frosting may be tinted any color by the addition of a speck of food coloring. Pale tints are most attractive. Spread on cold cake. Makes enough frosting to cover tops of 2 (9-inch) layers or top and sides of loaf cake, or about 18 cup cakes.

## FRUIT CREAM FILLING

- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{4}$  cup lemon juice
- 1 cup fruit\*

Blend Eagle Brand Magic Milk and lemon juice. Stir until mixture thickens. Fold in fruit. Use as a filling for plain cake or Washington pie, dusting top of cake with confectioners' (4X) sugar. Spread between cold layers. Makes enough filling for 3 (9-inch) layers.

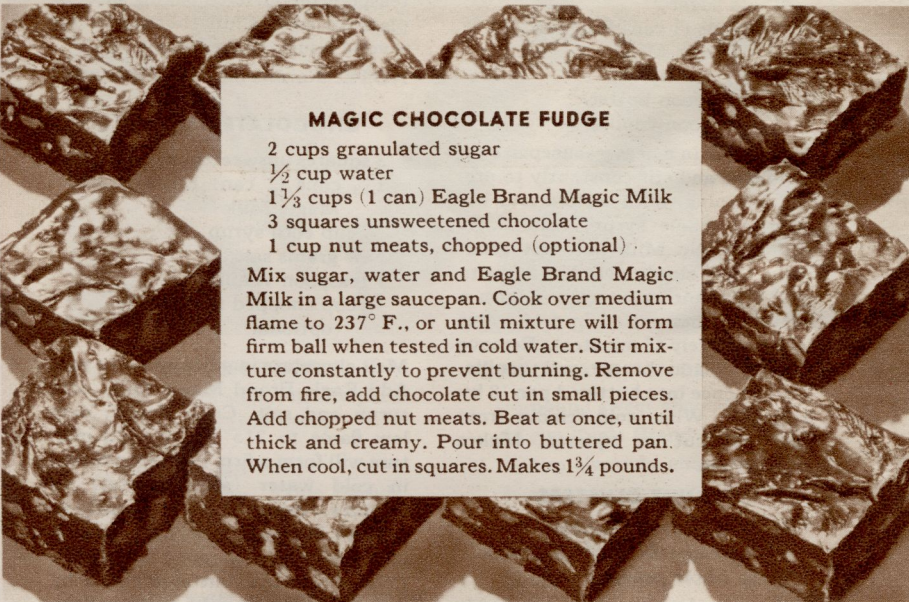
\*Use any one of the following fruits:

- 1 cup fresh raspberries
- 1 cup sliced fresh strawberries
- 1 cup crushed fresh peaches, drained
- 1 cup crushed pineapple, drained
- 1 cup stewed apricots, sieved and drained



# Let's make CANDY!

Creamier, smoother, better fudge!



## MAGIC CHOCOLATE FUDGE

- 2 cups granulated sugar
- $\frac{1}{2}$  cup water
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 3 squares unsweetened chocolate
- 1 cup nut meats, chopped (optional)

Mix sugar, water and Eagle Brand Magic Milk in a large saucepan. Cook over medium flame to  $237^{\circ}$  F., or until mixture will form firm ball when tested in cold water. Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces. Add chopped nut meats. Beat at once, until thick and creamy. Pour into buttered pan. When cool, cut in squares. Makes  $1\frac{3}{4}$  pounds.

## SHORT-CUT FUDGE

- 3 squares unsweetened chocolate
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $1\frac{1}{2}$  tablespoons butter
- 1 tablespoon vanilla
- 2 cups (9 ounces) confectioners' (4X) sugar
- $\frac{1}{2}$  cup chopped peanuts
- $\frac{1}{2}$  cup ( $\frac{1}{4}$  pound) chopped pitted dates

Melt chocolate in double boiler. Add Eagle Brand Magic Milk and stir over boiling water 5 minutes, until it thickens. Remove from fire, add butter and vanilla. Sift sugar. (This will measure about  $2\frac{1}{3}$  cups after sifting). Work into chocolate mixture. Fold in chopped dates and peanuts. Scrape mixture into buttered pan, smoothing out. Place in refrigerator until thoroughly chilled. Cut into squares for serving.

## PENUCHI

- 2 cups brown sugar, firmly packed
- $\frac{1}{2}$  cup water
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 1 tablespoon butter
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{2}$  cup chopped nut meats (optional)

Mix brown sugar, water and Eagle Brand Magic Milk in a heavy saucepan. Cook over medium flame to  $230^{\circ}$  F. or until mixture will form firm ball when tested in cold water. Stir mixture constantly to prevent burning. Remove from fire, add butter, vanilla and chopped nut meats. Beat at once, until thick and creamy. Pour into buttered pan. When cool, cut in squares. Makes  $1\frac{3}{4}$  pounds.



# There's luck in these . . .

## VANILLA CARAMELS

- 1 cup sugar
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- Few grains salt
- 1 tablespoon butter
- $\frac{1}{2}$  teaspoon vanilla

Place sugar in a heavy saucepan over low flame and stir constantly to prevent burning, until melted and the color of maple syrup. Add Eagle Brand Magic Milk and salt gradually. Cook slowly over low flame to 215° F., or until mixture will form a firm ball when tested in cold water (approximately 15 minutes). Remove from fire, add butter and vanilla. Pour at once into buttered pan (8 by 8 inches). When cold remove from pan and cut in squares. Makes 1  $\frac{1}{4}$  pounds.

## PEANUT CLUSTERS

- $\frac{1}{2}$  pound sweet chocolate
- $\frac{1}{2}$  cup Eagle Brand Magic Milk
- 1 cup whole peanuts

Melt chocolate in top of double boiler. Remove from fire and add Eagle Brand Magic Milk and pea-

nuts, mixing thoroughly. Drop from teaspoon on buttered baking sheet or plate to cool. Chill thoroughly for several hours. Makes about 36.

NOTE: Raisins may be substituted.

## CHOCOLATE CARAMELS

- 3 squares unsweetened chocolate
- 1  $\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup corn syrup
- Few grains salt
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup chopped nuts meats (optional)

Melt chocolate in a heavy sauce pan. Add Eagle Brand Magic Milk, corn syrup and salt. Cook slowly, over low flame to 215° F., or until mixture will form a firm ball when tested in cold water (approximately 20 minutes). Stir mixture constantly to prevent burning. Remove from fire, add vanilla and chopped nut meats. Pour at once into buttered pan (8 by 8 inches). When cold remove from pan and cut in squares. Makes 1  $\frac{1}{4}$  pounds.

## No Cooking! No "Ripening" Overnight!



## MAGIC QUICK FONDANT

- $\frac{1}{4}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  teaspoon vanilla
- 1  $\frac{2}{3}$  cups sifted confectioners' (4X) sugar

Blend Eagle Brand Magic Milk and vanilla. Add sifted confectioners' sugar gradually. 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, shredded coconut, grated chocolate, chopped candied fruits or flavor variously and form into round flat creams.



# ... Magic Candy Recipes!



## ENGLISH TOFFEE

- 2 cups brown sugar, firmly packed
- 3 tablespoons corn syrup
- $\frac{1}{2}$  cup water
- $\frac{1}{8}$  teaspoon salt
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- 4 tablespoons butter
- 1 teaspoon vanilla or rum flavoring

Mix brown sugar, corn syrup, water, salt, Eagle Brand Magic Milk and butter together in heavy sauce pan. Cook slowly over low heat to  $237^{\circ}$  F., stirring constantly or until mixture forms firm ball when tested in cold water. (About 45 minutes.) Remove from fire and add vanilla. Pour into buttered pan (8 by 11 inches). When cold cut in squares. Roll in powdered sugar to prevent stickiness. Makes  $1\frac{1}{2}$  pounds.

## CHOCOLATE TAFFY

- 2 squares unsweetened chocolate
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup corn syrup

Melt chocolate in a heavy sauce pan. Add Eagle Brand Magic Milk and corn syrup. Stir over low heat until hard ball forms when tested in cold water. (Approximately 25 minutes). Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces. Makes  $\frac{3}{4}$  pound.

## CHOCOLATE ALMOND SQUARES

- $\frac{1}{2}$  pound sweet chocolate
- $\frac{1}{2}$  cup Eagle Brand Magic Milk
- $\frac{1}{2}$  cup almonds, chopped
- $\frac{1}{4}$  teaspoon almond extract
- $1\frac{1}{3}$  cups (1 can) Eagle Brand Magic Milk
- $\frac{1}{2}$  cup molasses
- Few grains salt

Melt sweet chocolate in top of double boiler. Remove from fire and add  $\frac{1}{2}$  cup Eagle Brand Magic Milk, chopped almonds and extract. Stir until mixture thickens. Spread half of mixture in thin sheet on buttered pan (8 by 8 inches). Keep remaining half over hot water, while preparing the following: Cook together in a heavy sauce-pan, 1 can of Eagle Brand Magic Milk, molasses and salt. Stir over low heat until hard ball forms when tested in cold water. Cool for about 10 minutes. Pat out on layer of chocolate mixture given above. Cover with remaining chocolate mixture. When cold remove from pan and cut in small squares. Makes  $1\frac{1}{2}$  pounds.

**NOTE:** Molasses mixture is cooled to lukewarm before spreading on chocolate layer. This is done so that chocolate will not melt.



## YOU named it Magic Milk!

For years, Eagle Brand Sweetened Condensed Milk has been performing marvelous tricks in cooking. Women seeing these for the first time exclaimed enthusiastically and said, "It's Magic!" So we took a tip from the women themselves and called it "Magic Milk."

### If you have Eagle Brand Magic Milk left over —

If the recipe you make up doesn't use a full can ( $1\frac{1}{3}$  cups) of Eagle Brand, you can make grand things with what remains. For instance, after you've made Baked Custard for Saturday's dessert, there'll still be enough Eagle Brand left to make Butterless Hard Sauce or Butter Frosting and Orange Tea Fingers or Hot Cocoa made in the cup for Sunday! See the recipes marked with arrows in the index for especially good uses of left-over Eagle Brand.

### Children love it spread on bread

Just plain bread spread with Eagle Brand will make a child who's come in hungry go out happy. And (this is for your ears alone) what a fine way to get some extra milk into Junior's diet without his knowing it!

### How to keep Magic Milk

No refrigeration is necessary. Keep several cans on hand. Eagle Brand keeps indefinitely in the unopened can. Even after Eagle Brand is opened, it keeps much longer than fresh milk or cream. Leave it right in the can, and it will be all right.

### How to measure Eagle Brand

Pour it from the can into a measuring cup or spoon and allow the milk to level itself. However, if a full can of Eagle Brand is called for, it saves work to pour it direct from the can.



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Mayonnaise in a few stirs —  
and no curdling!...See page 9



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