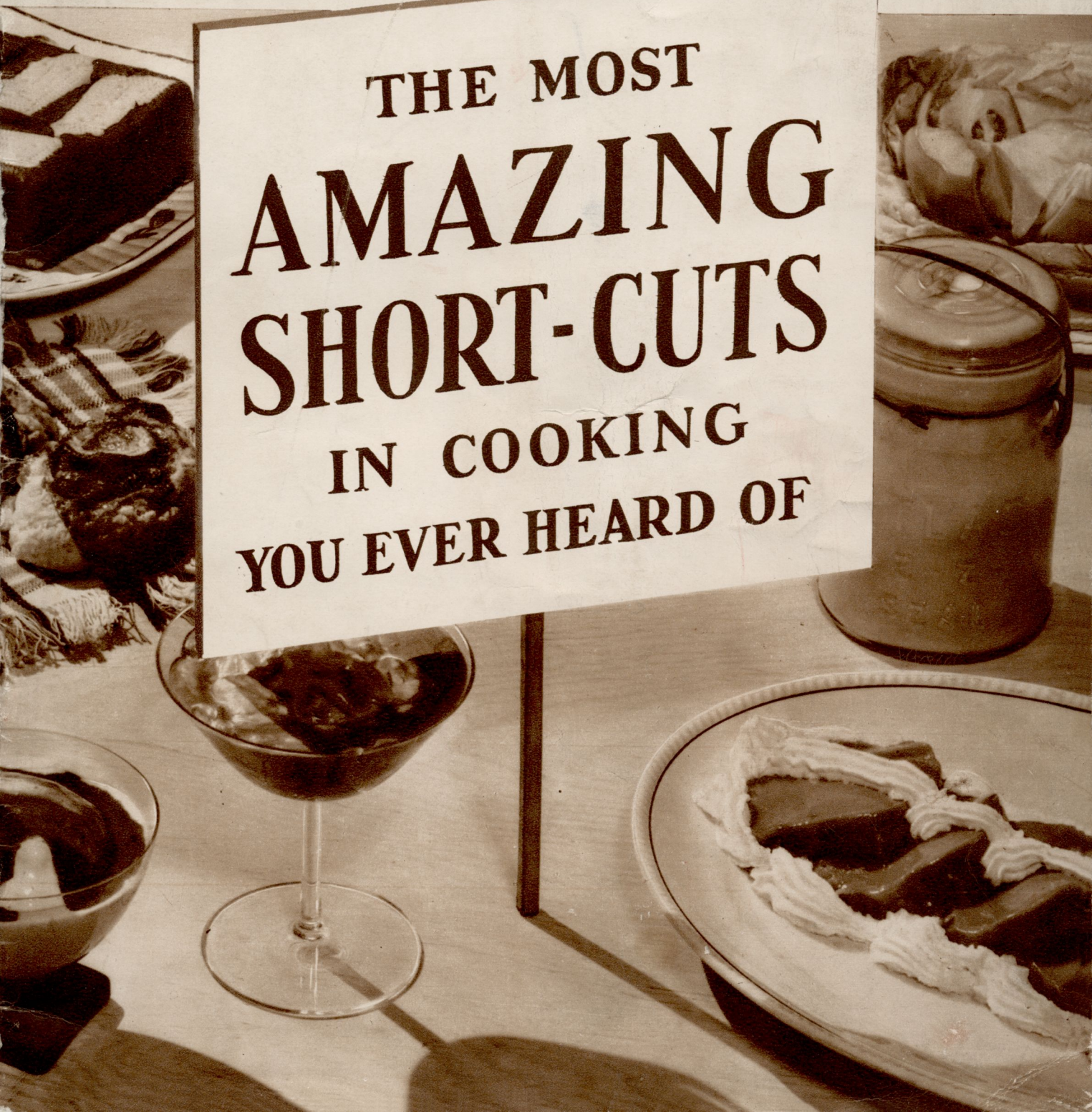


MAGIC!

THE MOST
AMAZING
SHORT-CUTS
IN COOKING
YOU EVER HEARD OF





This is no ordinary cook book!

It will startle you...amaze you...delight you with a whole new kind of cooking.

As you read through these recipes, you'll exclaim, "Impossible! Cooking can't be so easy as that!" And these recipes *do* sound impossibly quick, amazingly easy. But try them! See for yourself—they *work*!

It's no wonder that magazine editors are devoting pages to them! It's no wonder women everywhere are throwing out old, tedious recipes and substituting these quick, easy, failure-proof new ones!

Housewives have made dozens of magic discoveries all by themselves!

Before this cook book was published, over 38,000 women had sent us over 81,000 recipes—clever discoveries of their very own. From these, we culled the most marvelous. You'll find these magic discoveries all through this cook book.



You won't believe it . . .

THIS WOMAN CAN MAKE A LEMON
PIE—FILLING AND CRUST—**WITHOUT**
GOING NEAR A STOVE. AND IT'S
DELICIOUS!

THE MAGIC RECIPE IS ON PAGE 26
(MAGIC LEMON CREAM PIE)



THIS MAN
IS MIXING UP
A MAYONNAISE!

YES, ACTUALLY, EVEN
A MAN CAN MAKE THIS
MAYONNAISE. FOR YOU JUST
SHAKE THE INGREDIENTS
TOGETHER! THIS NEW
METHOD MAKES THE OLD,
TEDIOUS DROP-BY-DROP
WAY SO OUT OF DATE!

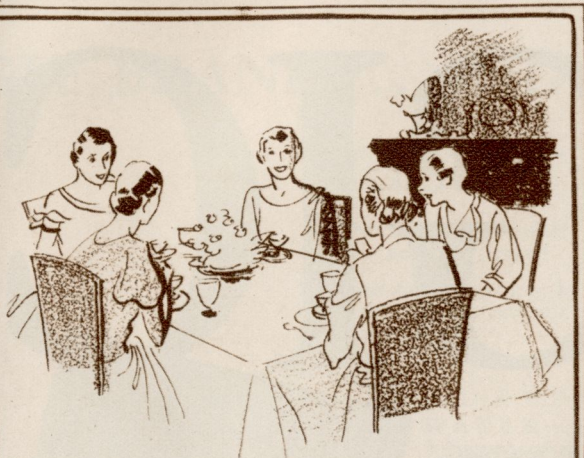
THE MAGIC RECIPE IS ON
PAGE 14
(MAGIC MAYONNAISE)



THIS
SEVEN-YEAR-OLD
MIXES TWO INGREDIENTS—
JUST TWO—AND MAKES THE BEST
MACAROONS YOU EVER TASTED!

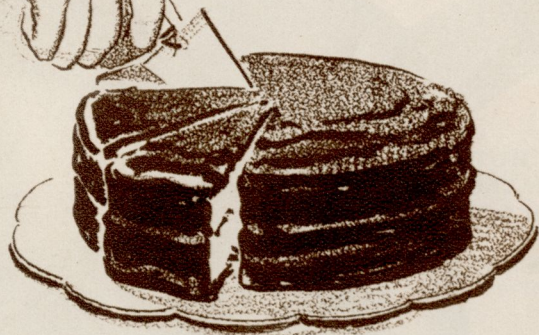
THE MAGIC RECIPE IS ON PAGE 28
(COCONUT MACAROONS)

till you see it, but . . .



THIS CLEVER HOUSEWIFE BOILS
AN UNOPENED CAN—COOLS IT—
AND TAKES OUT A FINISHED
CARAMEL PUDDING!
A DELICIOUS PARTY DESSERT!

THE MAGIC RECIPE IS ON PAGE 16
(MAGIC CARAMEL PUDDING)



THIS PERFECT CHOCOLATE FROSTING WAS MADE
BY A BRIDE WHO'D NEVER MADE A FROSTING BEFORE.
SHE COOKED IT ONLY FIVE MINUTES. SHE
DIDN'T HAVE TO TEST IT IN COLD WATER.
YET IT'S BEAUTIFULLY SMOOTH. NO LUMPS.
NOT A BIT GRAINY. NOT A BIT TOO THICK OR TOO THIN.

THE MAGIC RECIPE IS ON PAGE 30
(CHOCOLATE FROSTING)

What makes all this magic possible?

Every recipe in this book owes its magic to one ingredient . . . Eagle Brand.

Eagle Brand Sweetened Condensed Milk. A blend of milk and sugar that's been cooked and cooked and cooked down till it's creamy and thick and wonderfully smooth.

When you open a can of Eagle Brand, most of the cooking has already been done for you!

That's why Eagle Brand shortens the making of all sorts of good things, amazingly.

Pie fillings and frostings and puddings thicken up in no time, thanks to Eagle Brand.

Salad dressings blend without a chance of curdling.

Custards cook without turning watery.

Thanks to these failure-proof, fool-proof Eagle Brand recipes, even beginner-cooks can succeed with difficult dishes.

You'll love these new, modern, speedy ways to good things.

*"But don't—
don't make the
mistake I made!"*



"I used evaporated milk in one of these recipes, instead of sweetened condensed milk!

"Did the magic work? No. I had a dismal failure.

"You see, evaporated milk is *not* the same as sweetened condensed milk.

"Be sure to get sweetened condensed milk. And the best way to be sure is to remember that name—Eagle Brand."

*Here's magic
trick No. 1*

MAGIC!



ADD HOT WATER—
IT'S A CREAMY-
SMOOTH SAUCE!
(See *Chocolate Sauce*,
page 19).



WITH MORE HOT
WATER—IT MAKES
PERFECT HOT
CHOCOLATE.
(See *Hot Chocolate*
page 35).



Only with Sweetened Condensed Milk can you
work this magic in cooking. Be SURE that's the
kind you get. See inside back cover.

MELT 2 SQUARES UNSWEETENED CHOCOLATE
IN A DOUBLE BOILER... ADD 1 1/3 CUPS (1 CAN)
EAGLE BRAND... AND COOK FOR 5 MINUTES

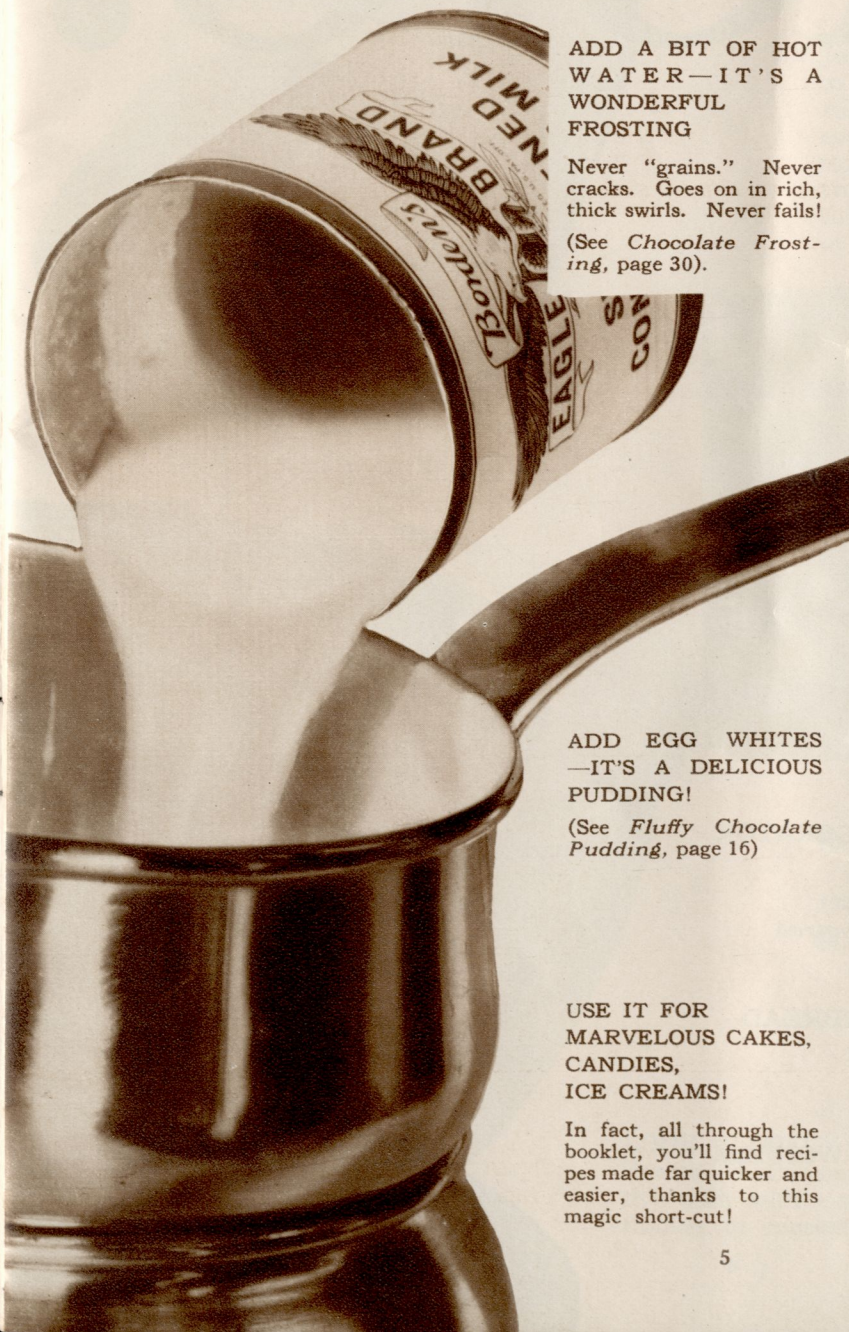
RESULT:

The smoothest, creamiest chocolate
mixture you ever knew!

In a half hour's cooking, by the ordi-
nary method, you couldn't rival this!
Now let's use it!

ADD A BIT OF HOT
WATER—IT'S A
WONDERFUL
FROSTING

Never "grains." Never
cracks. Goes on in rich,
thick swirls. Never fails!
(See *Chocolate Frost-
ing*, page 30).



ADD EGG WHITES
—IT'S A DELICIOUS
PUDDING!

(See *Fluffy Chocolate
Pudding*, page 16)



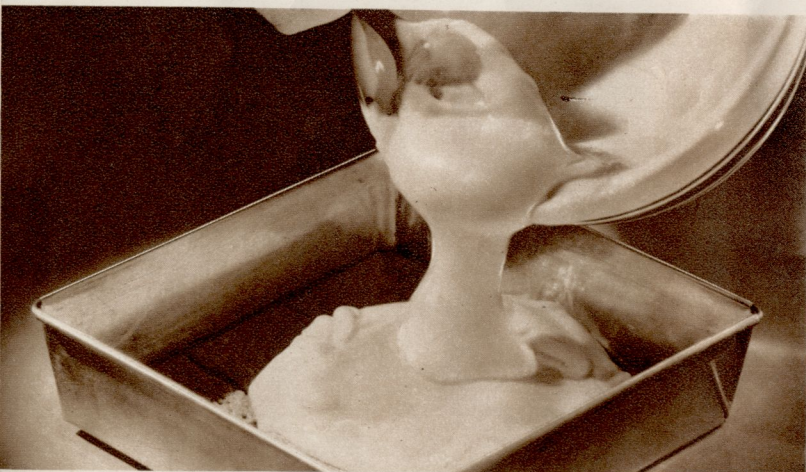
USE IT FOR
MARVELOUS CAKES,
CANDIES,
ICE CREAMS!

In fact, all through the
booklet, you'll find reci-
pes made far quicker and
easier, thanks to this
magic short-cut!



*And look at this
magic trick!*

MAGIC!



- USE IT IN THE EASIEST REFRIGERATOR CAKE YOU EVER KNEW!

(See *Peanut Brittle Refrigerator Dessert*, page 20).
You'll always be having refrigerator cake, once you've tried this delicious discovery!

- USE IT IN A FILLING FOR GINGERBREAD—IT'S PERFECT! AND SO EASY!

(See *Gingerbread Filling*, page 31).

- USE IT IN A PUDDING THAT'S A WONDER . . . NO COOKING!

(See *Bakeless Pudding*, page 16).

ADD LEMON JUICE TO EAGLE BRAND—AND GET A RICH, CREAMY LEMON MIXTURE (WITHOUT COOKING!) THAT IS WONDERFULLY SMOOTH, DELICIOUS! THE WAY TO A DOZEN NEW SHORT-CUT DISHES!



It's miraculous to see! Just add lemon juice to Eagle Brand, and stir. And before your eyes, you see the mixture "thicken up" as though you'd been cooking and stirring it in the double boiler for

at least a half hour! Thanks to the "magic" of this lemon mixture, you can take wonderful short-cuts in all sorts of cooking! See the dozens of other recipes based on this "magic" throughout the booklet.



- USE IT "AS IS"—IT'S A MARVELOUS LEMON SAUCE!

(See *Magic Lemon Cream Sauce*, page 19).

- USE IT TO MAKE A WONDERFUL LEMON PIE FILLING — WITHOUT COOKING.

(This recipe—MAGIC LEMON CREAM PIE as well as variations using coconut, prunes, apricots, bananas, peaches, berries—delicious recipes, all of them!—are on pages 26 and 27).

LOOK CLOSELY at the milk shown in the picture at the left. It's Sweetened Condensed Milk—heavy, thick, rich. Don't confuse this milk with evaporated milk, which is unsweetened and much thinner in consistency.

Here's another
magic trick!

MAGIC!



Housewives are amazed at this discovery! Magazine editors are loud in their praises. This famous recipe has made housewives all over America go back to serving home-made salad dressings. It's quick—it's easy—it costs less!



And now here's more news—this wonderful recipe is the basis of DOZENS of delicious salad dressings! Russian, Savory Chili, Thousand Island, and others! (See pages 14 and 15).



Please note that ALL these recipes call for SWEETENED CONDENSED MILK. Sure you know the difference? See inside back cover.



Goodbye forever to this old tedious drop-by-drop method—so slow, so apt to "go wrong." Make the new mayonnaise the wonderful new short-cut way!

NOW YOU CAN SHAKE UP A
MAYONNAISE! JUST PUT ALL
INGREDIENTS TOGETHER AND
SHAKE IT UP! . . .



Just put the following ingredients in a pint jar in the order listed, fasten top on jar tightly, then shake vigorously for two minutes.

INGREDIENTS

¼ cup vinegar or lemon juice
¼ cup salad oil or melted butter
⅔ cup Eagle Brand
Sweetened Condensed Milk
1 egg yolk (unbeaten)
½ teaspoon salt
Few grains cayenne
1 teaspoon dry mustard

The mixture will blend perfectly. Now chill. It'll be as smooth as the finest chef's mayonnaise. As tasty as the grand "cooked dressing" that Mother used to make.

If you like, you needn't use a jar—just stir ingredients together in a bowl. And remember—this marvelously easy dressing costs less and is failure-proof!

This dressing is perfect for fruit—or, with tang-y seasonings added, perfect for salads that require a more zestful dressing.

. IT ALWAYS WORKS!

. IT'S ALWAYS PERFECT!

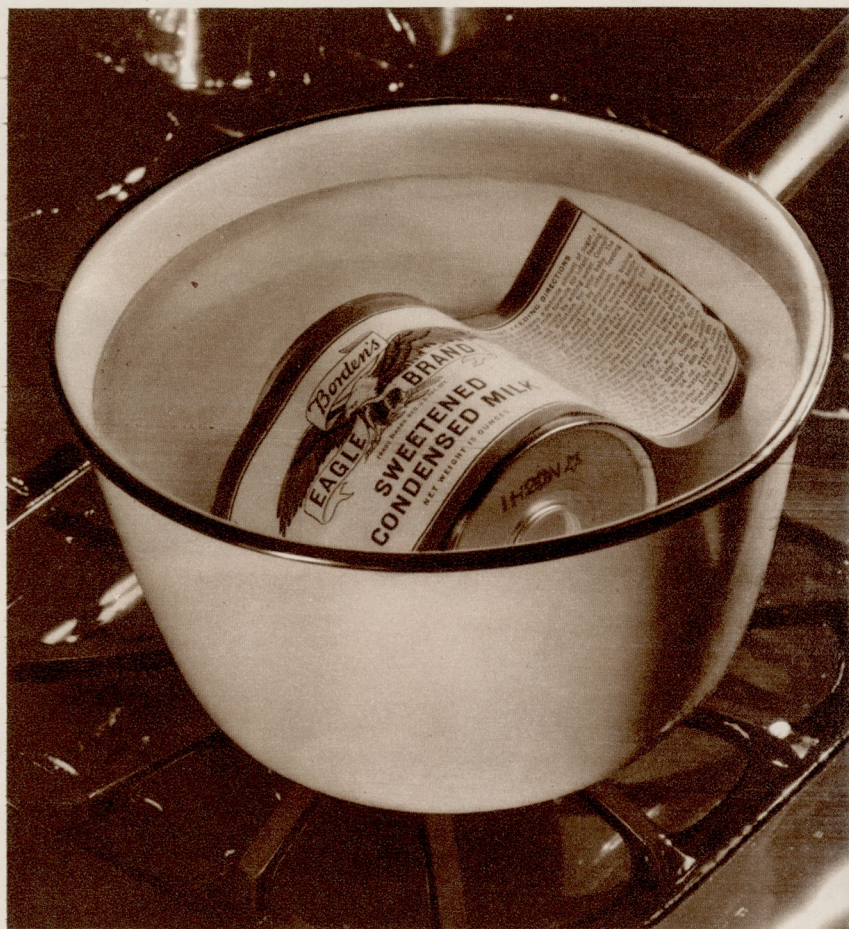
*Still another
magic trick!*

MAGIC!

Attractive garnishes for Caramel Pudding

Pile Caramelized Eagle Brand in sherbet glasses and top with whipped cream and nuts. Or serve with plain, unsweetened cream.

Or serve with fresh, canned, or dried fruits. Pineapple slices are especially pleasing. Fruit juices combine with Caramelized Eagle Brand to make excellent sauces for Cottage Pudding or Ice Cream.



To remove Caramel Pudding from can, for slicing, see Magic Caramel Pudding (page 16).

There are two kinds of canned milk—both good for cooking. But only ONE kind can be used in these recipes. See inside back cover to be sure.

A WONDERFUL CARAMEL PUDDING THAT “MAKES ITSELF”! JUST ONE INGREDIENT—EAGLE BRAND! MADE WITHOUT OPENING THE CAN!

And see all the other
good things this won-
derful “pudding” makes!

HERE'S HOW:

1. Place can of Eagle Brand Sweetened Con-
densed Milk in kettle of boiling water, and
keep at boiling point for three hours.

CAUTION—BE SURE THAT CAN IS
KEPT COVERED WITH WATER.

2. Remove from water and chill thoroughly.
Open can and serve.



Many women “caramelize” Eagle
Brand several cans at a time, and
keep them (unopened) till needed.

Blend with hot coffee and pecan
nuts for a “different” dessert (see
Café Nut Caramel, page 16).

Or use it for marvelous little re-
frigerator cakes (see Individual Cara-
mel Refrigerator Cakes, page 20).

Or for a new frozen dessert, for
automatic refrigerators (see Choco-
late Caramel Mousse, page 24).

Or for a brand-new banana pie
(see Banana Caramel Pie, page 27).

Or use it for a delicious candy
(see Caramel Bon Bons, page 33).

Or as flavoring in a baked custard
(see Magic Caramel Custard, page
18).

Or use it with marshmallows in
an unusual new frosting (see Marsh-
mallow Caramel Frosting, page 31).

And here's magic
No. 5

MAGIC!

Graham cracker crumbs, coconut and egg-whites make Crumb Wafers (see page 28).

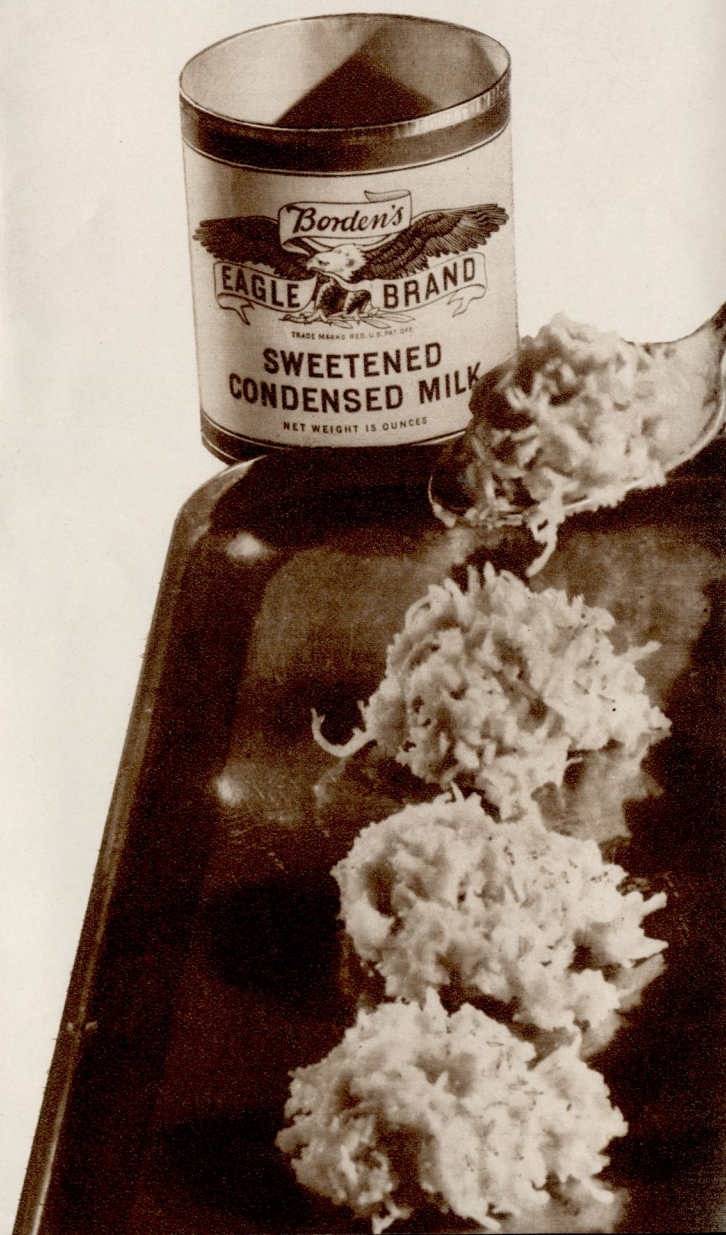
Graham cracker crumbs, peanut butter and Eagle Brand make Peanut Butter Hermits (see page 29).

Lots more magic! Listen! Turn to page 29 for a recipe that tells you how to turn bread into cake!

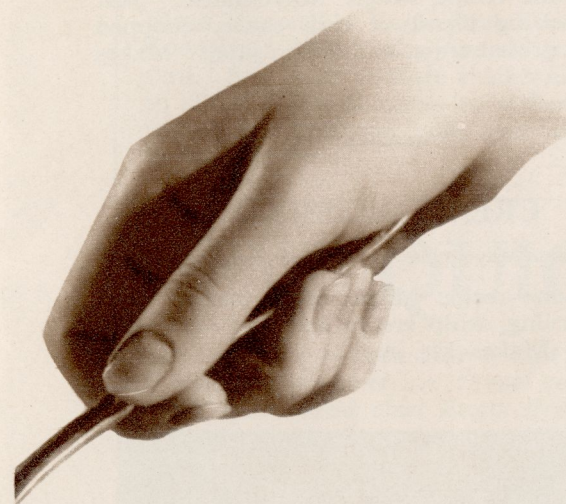
In fact, you ought to read the Cookie Section with extra care. It's full of wonders! Pages 28 and 29.

• • •

IMPORTANT—Note that the can of Eagle Brand shown here has been opened as a tomato can is opened. Know why? It is Sweetened Condensed Milk, which is so thick and heavy and rich, it can be poured only through a large opening. Do not confuse it with Evaporated Milk, which is unsweetened and thin enough to pour through a small opening.



MAKE AND BAKE COOKIES IN A FEW SHORT MINUTES! NO FLOUR NEEDED! NO BAKING POWDER! NO ROLLING THEM OUT WITH A ROLLING PIN! NO CUTTING THEM OUT WITH A COOKIE-CUTTER!



JUST BLEND EAGLE BRAND WITH CRUMBS — OR COCONUT — DROP BY SPOONFULS ON A BUTTERED BAKING SHEET, AND BAKE! . . .

Coconut and Eagle Brand make Coconut Macaroons (see page 28 for this, and for a delicious variation using pineapple).

Bread crumbs, nuts and Eagle Brand make Marathon Nut Cookies (see page 28).



SALAD DRESSING TROUBLES, GOOD-BYE!

THESE MAGIC SHORT-CUT DRESSINGS ARE
EASIER, QUICKER, AND SURE TO SUCCEED!

Remember the marvelous Magic Mayonnaise we spoke of on pages 8 and 9? Here it is again for your convenience. Remember it takes two minutes, instead of twenty! It's no trouble—you just shake it up! And it can't fail. Try it. Do!

And now, cast an eye at the other short-cut dressings told of here. Small daughter could make them—yet they'll win you a reputation for your wonderful salads!

MAGIC MAYONNAISE

(Two Minute Shaker Method)

- | | |
|---|---------------------------|
| ¼ cup vinegar or
lemon juice | 1 egg yolk
(unbeaten) |
| ¼ cup salad oil or
melted butter | ½ teaspoon salt |
| ⅔ cup Eagle Brand
Sweetened Condensed Milk | Few grains cayenne |
| | 1 teaspoon dry
mustard |

Place ingredients in a pint jar in the order listed. Fasten top on jar tightly and shake vigorously for two minutes. The mixture will blend perfectly. If thicker consistency is desired, place jar in refrigerator to chill before serving. (This mayonnaise may also be made by stirring ingredients together in a bowl.) Makes 1¼ cups.

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 2½ cups of mayonnaise.

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 ½ cup.

THOUSAND ISLAND DRESSING

- | | |
|------------------------------|--------------------------------------|
| 1 recipe Magic
Mayonnaise | ⅔ cup chili sauce |
| 2 teaspoons lemon juice | 6 stuffed olives, minced |
| ½ teaspoon salt | 1 tablespoon green
pepper, minced |

Prepare one recipe Magic Mayonnaise. Just before serving blend in lemon juice, salt, chili sauce, minced olives, and green pepper. Makes 2¼ cups.

SAVORY CHILI DRESSING

- | | |
|------------------------------|---|
| 1 recipe Magic
Mayonnaise | ½ cup chili sauce or
⅓ cup sweet or India relish |
|------------------------------|---|

Prepare one recipe Magic Mayonnaise. Just before serving blend in chili sauce or sweet or India relish. Makes 1¾ cups.

RUSSIAN DRESSING

- | | |
|------------------------------|--|
| 1 recipe Magic
Mayonnaise | 1 teaspoon chopped chives
or grated onion |
| 5 tablespoons chili sauce | 1 tablespoon lemon juice |

Prepare one recipe Magic Mayonnaise. Just before serving blend in chili sauce, chopped chives or grated onion and lemon juice. Makes 1¾ cups.

CREAM DRESSING

- | | |
|---------------------------|----------------------|
| 1 recipe Magic Mayonnaise | ½ cup whipping cream |
|---------------------------|----------------------|

Prepare one recipe Magic Mayonnaise. Just before serving, whip cream and fold into mayonnaise. Makes 1¾ cups.



Women everywhere are amazed when they see this magic for the first time. In a few minutes, the most "difficult" salad dressing is made!

For COLE SLAW and dozens of other salads *Tastes Like Mother's "Boiled" Dressing*

ECONOMY SALAD DRESSING

(Requires no oil or egg)

1½ cups (1 can) Eagle Brand Sweetened Condensed Milk
1 teaspoon salt

½ cup vinegar
1 teaspoon dry mustard

Blend thoroughly Eagle Brand Sweetened Condensed Milk, salt, vinegar and mustard. Stir until mixture thickens. Allow to stand a few minutes to stiffen. This makes an excellent cole slaw dressing. Makes 1¾ cups.



NEW QUICK BREADS THAT ARE REALLY QUICK!

Every recipe in this section is new! For until housewives sent in these recipes, we hadn't discovered that Eagle Brand could do these particular magic tricks. Doughnuts from just plain bread! Peanut Butter Loaf—amazingly easy to mix—and wonderfully good. But try them all—you'll love every one!

MIDGET DOUGHNUTS

White bread

Eagle Brand Sweetened Condensed Milk

Cut bread in one inch cubes. Roll in Eagle Brand Sweetened Condensed Milk. Fry in hot deep fat (360° F.-370° F.) one minute or until golden brown.

CHEESE STICKS

White or whole wheat bread

Borden's Grated American Cheese

Eagle Brand Sweetened Condensed Milk

Cut slices of bread (whole wheat may be used) ½-inch thick. Remove crusts. Cut in strips one inch wide and length of slice. Dip in Eagle Brand Sweetened Condensed Milk. Roll in grated cheese. Place in pan under low flame and brown delicately on all sides.

PEANUT BUTTER LOAF

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 cup peanut butter

1 cup Eagle Brand Sweetened Condensed Milk
2 eggs

Sift flour, baking powder and salt together. Work in peanut butter. Add Eagle Brand Sweetened Condensed Milk and well-beaten eggs. Mix only enough to blend ingredients.

Place in buttered loaf pan. Bake 40 minutes in a moderate oven (350° F.).

MAGIC DROP BISCUIT

1½ cups (1 can) Eagle Brand Sweetened Condensed Milk
¼ teaspoon vanilla
¼ teaspoon almond extract

Few grains salt
1 egg white
6 shredded wheat biscuit

Combine Eagle Brand Sweetened Condensed Milk, flavorings and salt and rolled shredded wheat biscuit, blending thoroughly. Fold in stiffly-beaten egg white. Chill. Drop by spoonfuls onto buttered baking sheet. Bake 25 minutes in moderate oven (350° F.). Makes 2 dozen biscuits.

TOASTED BISCUIT

Leftover biscuit

Cinnamon

Eagle Brand Sweetened Condensed Milk

Split cold biscuit and place in a baking pan. Spread each half generously with Eagle Brand Sweetened Condensed Milk. Sprinkle with cinnamon. Place in a hot oven (450° F.) for 10 minutes or until brown. Serve at breakfast or luncheon.

DATE PUFFS

½ cup Eagle Brand Sweetened Condensed Milk

½ pound pitted dates (1 cup)

2 cups soft, whole wheat bread crumbs
Cracker crumbs

Blend together Eagle Brand Sweetened Condensed Milk, finely-chopped dates and bread crumbs. Mix thoroughly. Form mixture into balls. Roll balls in cracker crumbs. Fry in hot deep fat (360° F.-370° F.) one minute. Drain. Makes one dozen.

SPEAKING OF SHORT CUTS . . .

TRY THESE PUDDINGS!

Now here's a section that is important enough to make a whole booklet in itself! For here you'll find (1) puddings so easy, they seem to make themselves! (2) puddings that are really your old favorites—more creamily delicious than ever!

Some of the marvelously quick ones make use of the magic tricks told of on pages 4 to 11—Chocolate and Lemon and Caramel Magic.

Some are made without cooking—yet they taste like elaborate affairs! The fact is, every one of these recipes has real news in it—so read them, try them all, they'll open your eyes!

MAGIC CARAMEL PUDDING

(Caramelized Eagle Brand)

Place one or more unopened cans of Eagle Brand Sweetened Condensed Milk in a kettle of boiling water and keep at boiling point for three hours, being careful to keep can well covered with water. Chill thoroughly. Remove from can as follows:

Warm can by immersing in hot water about one 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.

For serving suggestions see pages 10 and 11.

For use in pies, frostings, etc., Caramelized Eagle Brand is ready to use, as it comes from the can. Just follow instructions in caramel pie, frosting or other caramel recipes in this book.

NOTE: If a pressure cooker is used to caramelize the milk use 15 pounds pressure for 50 minutes.

CAFÉ NUT CARAMEL

1 can Eagle Brand Sweetened Condensed Milk (caramelized)	¼ cup hot coffee ½ cup pecan nut meats
--	--

Blend caramelized Eagle Brand Sweetened Condensed Milk (see Magic Caramel Pudding above), and hot coffee, beating until smooth. Chop pecan nut meats and add. Pour into sherbet glasses. Chill. May be garnished with whipped cream. Serves six.

BAKELESS PUDDING

(A recipe based on the magic lemon trick told of on pages 6 and 7).

1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk Juice of 1 lemon	1 ¼ cups graham cracker crumbs 2 eggs
--	---

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice and well-beaten eggs. Stir until thick. Add graham cracker crumbs. Place in sherbet glasses. May be garnished with whipped cream and nut meats. Serves six.

FLUFFY CHOCOLATE PUDDING

(This pudding makes use of that magic trick told of on pages 4 and 5).

2 squares unsweetened chocolate 1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk	½ cup water 2 egg whites
--	-----------------------------

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water five minutes until mixture thickens. Remove from fire and add water. Let cool about five minutes. Fold in stiffly-beaten egg whites. Chill. Serves six.

GRAPE DELIGHT

1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk 3 tablespoons lemon juice ¾ cup grape juice	1 cup vanilla wafer crumbs and 18 vanilla wafers (approx. ½ pound)
--	---

Blend thoroughly Eagle Brand Sweetened Condensed Milk, lemon juice and grape juice. Stir until mixture thickens. Place in six sherbet glasses alternate layers of grape mixture and crumbs, leaving topping of crumbs. Push three whole wafers into mixture around sides of each sherbet. Chill. Serves six.

CHOCOLATE CRUMB PUDDING

2 squares unsweetened chocolate 1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk	½ cup water ¾ cup fine dry bread crumbs Few grains salt
--	--

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water for five minutes until it thickens. Remove from fire and add water, blending thoroughly. Add fine dry bread crumbs and few grains of salt. Serve plain or with meringue. Serves six.

MODERN STEAMED PUDDING

2 eggs
1/2 cup Eagle Brand Sweetened Condensed Milk
1/2 cup bread crumbs
1 teaspoon baking powder
1/2 pound chopped, pitted dates (1 cup)
1/2 cup chopped nut meats

Blend together well-beaten eggs, Eagle Brand Sweetened Condensed Milk, bread crumbs, baking powder, finely cut dates and chopped nut meats. Place in double boiler and cook over boiling water for 30 minutes. Chill. Serve cold with whipped cream. Serves six.

PRUNE PUDDING

2 cups stewed prunes
1 cup Eagle Brand Sweetened Condensed Milk

Blend chopped stewed prunes and Eagle Brand Sweetened Condensed Milk. Pour into buttered baking dish. Bake 40 minutes in a moderately slow oven (325° F.). Serve with Magic Lemon Cream Sauce (page 19). Serves six.

CREAM RICE PUDDING

1/2 cup rice
3 cups water
1 teaspoon salt
3/4 cup Eagle Brand Sweetened Condensed Milk
1/2 cup raisins
2 eggs (optional)

Wash rice thoroughly and cook in double boiler with water and salt until rice is tender. Add Eagle Brand Sweetened Condensed Milk and raisins. Continue cooking 10 minutes. Serve hot or cold. Serves six.

NOTE: If eggs are used, add well-beaten eggs with Eagle Brand Sweetened Condensed Milk and raisins.

Modern Steamed Pudding

BREAD PUDDING

1 cup Eagle Brand Sweetened Condensed Milk
3 cups hot water
2 cups finely-diced bread or sifted soft bread crumbs
2 eggs
1 tablespoon melted butter
1/4 teaspoon salt
1 teaspoon vanilla or grated rind of 1 lemon

Blend Eagle Brand Sweetened Condensed Milk with hot water. Bring to scalding point in double boiler. Add finely-diced bread, or sifted soft bread crumbs and let stand until cool. Stir in eggs slightly beaten, melted butter, salt and vanilla or grated lemon rind. Pour into a buttered baking dish, set in a pan of water and bake 45 minutes in a moderate oven (350° F.). Serve with plain cream or fruit sauce. Serves eight.

APPLELICIOUS

1/4 pound vanilla wafers
3 large firm apples
1 cup Eagle Brand Sweetened Condensed Milk
1/2 cup water

Butter a baking dish and line with vanilla wafers. Cover with layer of peeled sliced apples, repeat until wafers and apples are all used. Blend Eagle Brand Sweetened Condensed Milk with water. Pour over the wafers and apples. Cover. Bake in a moderate oven (350° F.) 20 minutes. Uncover and bake 10 minutes longer. May be served with a pudding sauce. Serves eight.

Applelicious



THESE RECIPES TAKE THE "CUSS" OUT OF CUSTARDS

"A custard is never a sure thing until it is made," a famous chef once said. But that was before anyone had tried custards made with Eagle Brand!

For with Eagle Brand there's far less chance of wateriness . . . or curdling. Eagle Brand is sugar and milk, you know, "cooked down" till it's creamy-smooth. Because of this it blends smoothly with eggs, makes custard-making so much surer.

Serve Eagle Brand custards often . . . in all these tempting variations.

BAKED CUSTARD

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

Blend Eagle Brand Sweetened Condensed 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, and bake about 40 minutes in a slow oven (300° F.) or until custard is set. A knife blade inserted will come out clean when custard is done. Serves six.

BAKED COCONUT CUSTARD

Proceed as in recipe for Baked Custard adding $\frac{3}{4}$ to 1 cup shredded coconut.

COFFEE CUSTARD

Proceed as in recipe for Baked Custard substituting 1 cup hot black coffee for 1 cup hot water.

NUT CUSTARD

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

CHOCOLATE CUSTARD

Proceed as in recipe for Baked Custard, adding 1 $\frac{1}{2}$ squares unsweetened chocolate, melted.

MAGIC CARAMEL CUSTARD

Proceed as in recipe for Baked Custard using Eagle Brand Sweetened Condensed Milk which has been caramelized (see pages 10 and 11 for caramelizing method) instead of plain Eagle Brand.

ORANGE MERINGUE CUSTARD

1 $\frac{1}{8}$ cups (1 can) Eagle Brand Sweetened Condensed Milk 3 oranges	3 eggs 3 tablespoons granulated sugar
---	---

Blend Eagle Brand Sweetened Condensed Milk with diced pulp and juice of oranges. Add well-beaten egg yolks. Pour into buttered baking dish. Cover top with meringue made from stiffly-beaten egg whites and sugar. Bake 15 minutes, or until meringue is brown, in a moderately slow oven (325° F.). Serves six.

ANGEL CUSTARD

$\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk 1 $\frac{1}{4}$ cups boiling water	$\frac{1}{8}$ teaspoon salt 3 egg whites $\frac{1}{2}$ teaspoon almond extract
--	---

Blend Eagle Brand Sweetened Condensed Milk and boiling water thoroughly. Add salt. Beat egg whites very slightly, using a fork. Pour milk and water over beaten egg whites and add almond extract. Pour into custard cups, set in pan of hot water and bake about 30 minutes in a moderately slow oven (325° F.) until firm. A knife blade inserted will come out clean when custard is done. Serves six.



Custard—a fine "builder" for children and convalescents—a favorite dessert with every one. Try making custards the Eagle Brand way and you'll make them often.

SAUCES MADE IN A TWINKLING!

When a chef wants to make a simple dessert delicious and an elaborate dessert perfect—he tops it off with a wonderful sauce.

"Yes," perhaps you answer, "but most sauces take so much time, trouble!"

To which we answer—take a look at these! They're so easily concocted, a child can make them while you're doing something else. And they are what sauces should be—the perfect crown for a perfect dish!

MAGIC LEMON CREAM SAUCE

(Here's the magic told of on pages 6 and 7)

$\frac{2}{3}$ cup Eagle Brand
Sweetened
Condensed Milk

$\frac{1}{4}$ cup lemon juice
1 teaspoon grated
lemon rind

Blend thoroughly Eagle Brand Sweetened Condensed Milk, lemon juice and grated lemon rind. Stir until mixture thickens. Makes about one cup.

NOTE: May be thinned with water to any desired consistency.

CHOCOLATE SAUCE

2 squares unsweetened
chocolate
 $1\frac{1}{3}$ cups (1 can) Eagle Brand
Sweetened Condensed Milk

$\frac{1}{8}$ teaspoon
salt
 $\frac{1}{2}$ to 1 cup
hot water

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

To make *Chocolate Peppermint Sauce*: Add two or three drops of oil of peppermint to above recipe.

PEANUT BRITTLE SAUCE

$\frac{2}{3}$ cup Eagle Brand
Sweetened Condensed
Milk (caramelized)

$\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ pound peanut
brittle

Blend caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method) with hot water. Beat until smooth. Add crushed peanut brittle. Serve over ice cream or cake. Makes two cups.

BUTTERSCOTCH SAUCE

1 can Eagle Brand
Sweetened Condensed
Milk (caramelized)

$\frac{1}{2}$ cup dark corn syrup
 $\frac{1}{2}$ cup butter

Combine corn syrup and butter and bring to a boil. Remove from fire, add caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method). Beat until thoroughly blended.

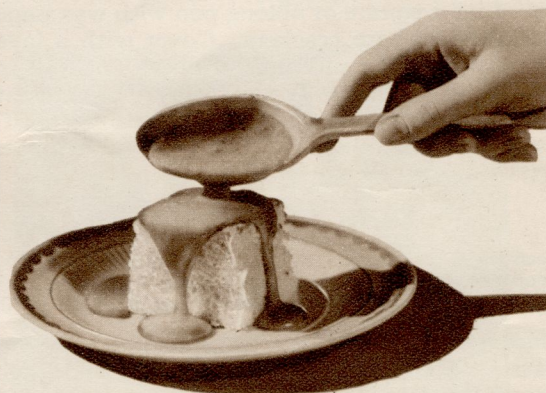
NOTE: This mixture will thicken upon standing. Blend with water to desired consistency.

No cooking! Yet here's a creamy-rich sauce they'll rave about!



PEANUT BUTTER SAUCE

(a) See how simple. Just beat an egg very light, fold into $\frac{2}{3}$ cup Eagle Brand Sweetened Condensed Milk.



(b) Then add 4 tablespoons peanut butter, and continue beating until thoroughly blended. You'll love it on cottage pudding, on ice cream, on many a dessert. Makes one cup.

BUTTERLESS HARD SAUCE

$1\frac{1}{4}$ to $1\frac{1}{2}$ cups sifted
finely powdered confec-
tioners' sugar
 $\frac{1}{2}$ teaspoon vanilla

$\frac{1}{4}$ cup Eagle Brand
Sweetened
Condensed Milk
Cinnamon

Mix half the sifted confectioners' sugar with Eagle Brand Sweetened Condensed 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.

Variations: Omit cinnamon and add three teaspoons cocoa, or one teaspoon powdered instant coffee, or tint to desired color.

WHO SAID REFRIGERATOR CAKES ARE HARD TO MAKE?

Usually, refrigerator cake is a dish that a hostess "puts on" for a special occasion. And they do look so festive that they lend a company air to things. But—since Eagle Brand helps you make refrigerator cakes with ease—why not serve them even when there isn't any company?

PEANUT BRITTLE REFRIGERATOR DESSERT

1 $\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk
3 tablespoons lemon juice
 $\frac{1}{2}$ cup ground peanut brittle
Graham crackers (approximately 18)

Stir Eagle Brand Sweetened Condensed Milk and lemon juice together until mixture thickens. Put peanut brittle through food chopper, using coarse knife. Fold in ground peanut brittle. Line a square or oblong pan with wax paper and then graham crackers. Cover with a layer of peanut brittle mixture. Repeat until all ingredients are used. Top with layer of crackers. Let ripen in refrigerator 12 hours or longer. To serve, unmold, slice and garnish with whipped cream. Serves eight.

PEACH DAINTY

1 can sliced peaches
1 cup peach juice
 $\frac{1}{4}$ cup orange juice
1 tablespoon lemon juice
 $\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk

Place sliced peaches in six individual sherbet glasses. Thoroughly blend fruit juices and Eagle Brand Sweetened Condensed Milk. Pour over peaches. Chill. Serves six.



French Refrigerator Cake



Individual Caramel Refrigerator Cakes

INDIVIDUAL CARAMEL REFRIGERATOR CAKES

1 can Eagle Brand Sweetened Condensed Milk (caramelized)
1 cup finely-chopped pecan nut meats
1 cup whipping cream
1 banana
32 vanilla wafers

Beat caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method) until smooth and creamy. Measure out one cup of caramelized Eagle Brand Sweetened Condensed Milk and blend with finely chopped nut meats. Spread prepared mixture on vanilla wafers. Pile four wafers on top of each other for each individual portion. Fold remaining caramelized Eagle Brand Sweetened Condensed Milk into whipped cream. Add banana which has been mashed with a silver fork. Blend thoroughly. Cover each portion with cream mixture. Place in refrigerator to chill. Serves eight.

DATE AND NUT ROLL

$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk	$\frac{1}{2}$ pound vanilla wafers
2 teaspoons water	$\frac{1}{2}$ pound chopped, pitted dates (1 cup)
	$\frac{1}{2}$ cup chopped walnut meats

Thoroughly blend Eagle Brand Sweetened Condensed Milk with water. Roll vanilla wafers to crumbs. Mix with finely cut dates and chopped walnut meats. Add Eagle Brand Sweetened Condensed Milk and knead mixture until well blended. Shape into a roll on a platter. Cover with wax paper. Chill in refrigerator for 24 hours or longer. To serve, cut in slices and garnish with hard sauce or whipped cream. Serves eight.

FRENCH REFRIGERATOR CAKE

2 squares unsweetened chocolate	$\frac{1}{2}$ cup water
$1\frac{1}{8}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	Vanilla wafers

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk and stir five minutes, until mixture thickens. Add water. Line oblong loaf pan with wax paper and cover bottom of pan with thin layer of chocolate. Then add layer of vanilla wafers. Repeat until chocolate mixture is all used. Top with layer of wafers. Let season in refrigerator for 24 hours. To serve, turn out on small platter and carefully remove wax paper. Cut in slices. May be garnished with whipped cream. Serves eight.

GRAHAM-MALLOW LOAF

$\frac{3}{4}$ pound (48) marshmallows	3 cups graham cracker crumbs
$\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk	1 cup crushed pineapple
1 cup pineapple juice	

Cut marshmallows in quarters. Add Eagle Brand Sweetened Condensed Milk and pineapple juice. Blend. Add graham cracker crumbs and crushed drained pineapple. Press firmly into loaf pan lined with wax paper. Place in refrigerator and let ripen five hours before serving. Serve in slices with whipped cream if desired and a maraschino cherry. Will keep moist several days in refrigerator. Serves eight.

ORANGE BAVARIAN CREAM

1 tablespoon granulated gelatin	1 tablespoon lemon juice
$\frac{1}{4}$ cup cold water	1 cup orange juice
1 cup Eagle Brand Sweetened Condensed Milk	Grated rind of 1 orange
	$\frac{1}{2}$ cup whipping cream

Soak gelatin in cold water and dissolve over hot water. Add Eagle Brand Sweetened Condensed Milk, lemon juice, orange juice and grated orange rind. Blend thoroughly. Place bowl in pan of ice water and stir until mixture begins to thicken. Fold in whipped cream. Turn into mold and place in refrigerator to chill. When set, unmold on a serving dish and garnish with candied cherries and chopped nuts. Serves eight.

MARSHMALLOW REFRIGERATOR LOAF

$\frac{1}{2}$ pound (32) marshmallows	$\frac{1}{2}$ cup chopped nut meats
$\frac{1}{4}$ cup water	$\frac{1}{2}$ cup pitted dates
$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk	$2\frac{1}{2}$ cups graham cracker crumbs

Cut marshmallows in quarters and pour water over them. Add Eagle Brand Sweetened Condensed Milk, chopped nut meats and chopped dates. Blend. Add cracker crumbs and blend thoroughly. Form into roll or loaf about six inches long and three inches in diameter, and place in deep mold, lined with wax paper. Let ripen in refrigerator 12 hours before serving. Serve in slices. May be garnished with whipped cream. Loaf will keep moist several days. Serves ten.

Make this right in the cookies' cellophane wrapper!

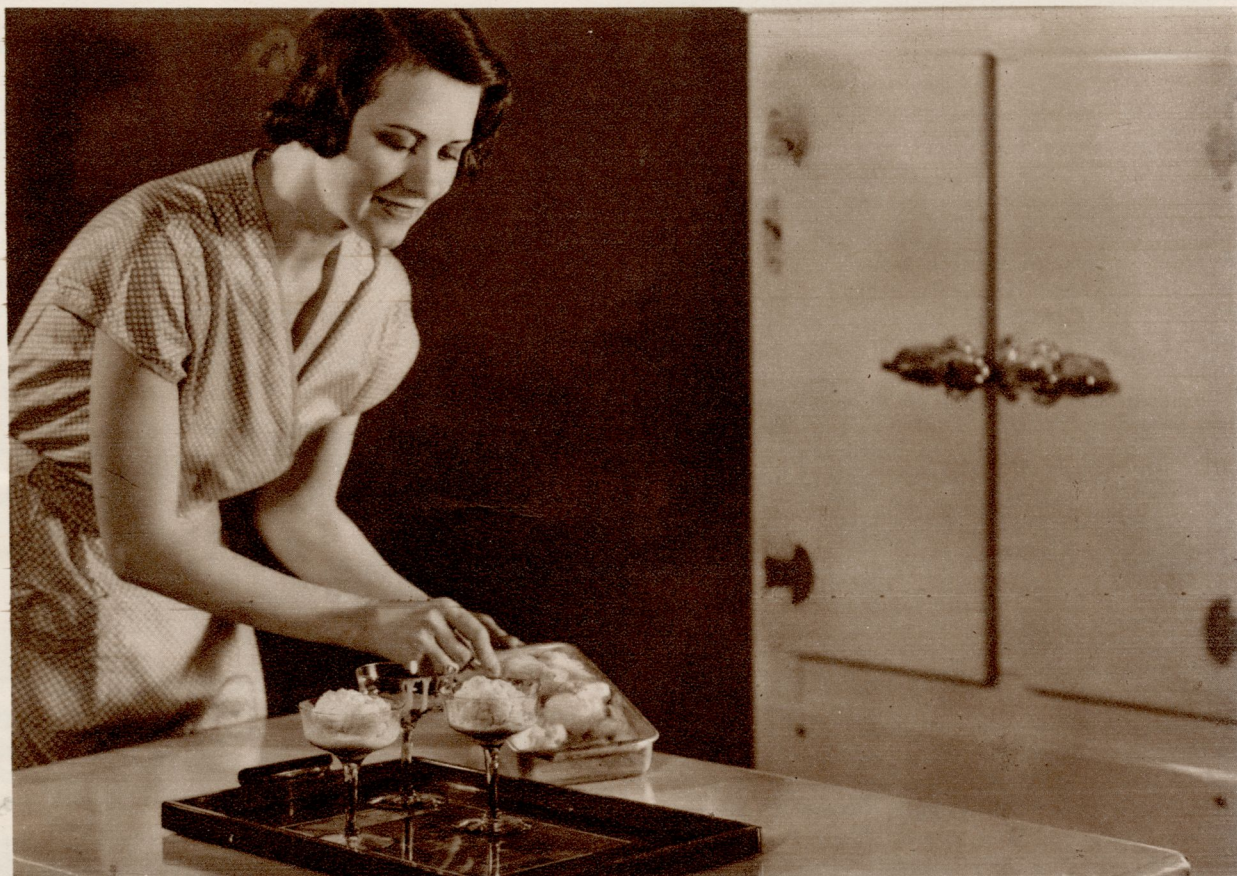


CELLOPHANE LOAF

$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk	1 tablespoon lemon juice
4 tablespoons raspberry or strawberry jam	$\frac{1}{2}$ cup whipping cream
	1 package cellophane-wrapped cookies

Blend together Eagle Brand Sweetened Condensed Milk, jam and lemon juice. Fold into whipped cream. Carefully open top of package of cookies and remove all but bottom cookie. Place a large spoonful of filling on this cookie, add another cookie and press down. Repeat until all are used. Close top of package tightly. Place in refrigerator over night. When ready to serve, remove paper, slice diagonally. Garnish each serving with whipped cream if desired and maraschino cherry. Wax paper may be substituted for cellophane wrapper. Serves eight.

THE WORLD'S EASIEST ICE CREAMS AND SHERBETS...SMOOTH...FAILURE- PROOF... DELICIOUS!...FOR AUTOMATIC REFRIGERATOR OR FREEZER



SECTION I—FOR THE AUTOMATIC REFRIGERATOR

Here—if you have an automatic refrigerator—is one of the best bits of news in the whole booklet.

For these pages tell of recipes that will change all your ideas about chill-tray desserts.

No—lots of cream isn't necessary to a smooth result! No—all that trouble of making and cooling a custard *isn't* necessary—not any more! No—you *don't* have to stir the mixture every two minutes, to avoid splintery crystals!

Just forget all your past experience with chill-tray ice creams. These are new discoveries! "Radical news", a famous "food" editor calls this, in her recent article.

These recipes "reduce ice cream making to its simplest terms," to quote again.

And indeed they do. Just glance at the Vanilla Ice Cream featured on the page at the right. Only four ingredients! No cooking! Why, in ten minutes or less, your ice cream could be in the refrigerator!

Yet—try it and see—*this* ice cream will be as beautifully smooth and creamy as you could wish for "company best". And because cream is used sparingly—this delicious ice cream is inexpensive and wholesome enough for everyday! Vanilla Ice Cream is just one of the many wonderful recipes given here.

AUTOMATIC REFRIGERATOR FREEZING HINTS

1. Consult the booklets issued by the manufacturer of your automatic refrigerator to determine the length of time needed to freeze ice cream.
2. Adjust to lowest freezing temperature. Fast freezing improves texture of ice cream.
3. Do not open refrigerator doors any more than necessary. Do not place warm foods in the box while freezing desserts.

CHOCOLATE ICE CREAM

(Automatic Refrigerator Method)

- | | |
|--|----------------------|
| 1½ squares unsweetened chocolate | 1 cup water |
| 1 cup Eagle Brand Sweetened Condensed Milk | ¼ teaspoon vanilla |
| | ½ cup whipping cream |

Melt chocolate in the top of a double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water for five minutes until mixture thickens. Add water and mix well. Chill thoroughly. Add vanilla. Whip cream to a custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture has frozen to a stiff mush (one to two hours) remove from refrigerator and scrape from sides and bottom of pan. Beat for two minutes. Smooth out and replace in freezing unit for one hour or until frozen for serving. (Two to five hours, total freezing time). Serves six.

FRESH STRAWBERRY ICE CREAM

(Automatic Refrigerator Method)

- | | |
|--|--|
| ¾ cup Eagle Brand Sweetened Condensed Milk | ¼ cup finely powdered confectioners' sugar |
| ½ cup water | 1 cup whipping cream |
| 1 cup strawberries | |

Blend Eagle Brand Sweetened Condensed Milk and water thoroughly. Add strawberries which have been crushed and sweetened with sugar. (The average strawberries require about ¼ cup sugar). Chill. Whip cream to custard-like consistency, and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture has frozen to a stiff mush (one to two hours) remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat for two minutes. Smooth out and replace in freezing unit for one hour, or until frozen for serving. (Two to five hours, total freezing time.) Serves six.

For *Fresh Peach Ice Cream*: Use one cup crushed fresh peaches in place of strawberries and proceed as for Fresh Strawberry Ice Cream.

Just 4 Ingredients . . . No Cooking . . . Little Cream . . . Yet Marvelous Results

VANILLA ICE CREAM

(Automatic Refrigerator Method)



1. Blend thoroughly ¾ cup Eagle Brand Sweetened Condensed Milk, ½ cup water and 1½ teaspoons vanilla. Chill. Whip 1 cup whipping cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit.



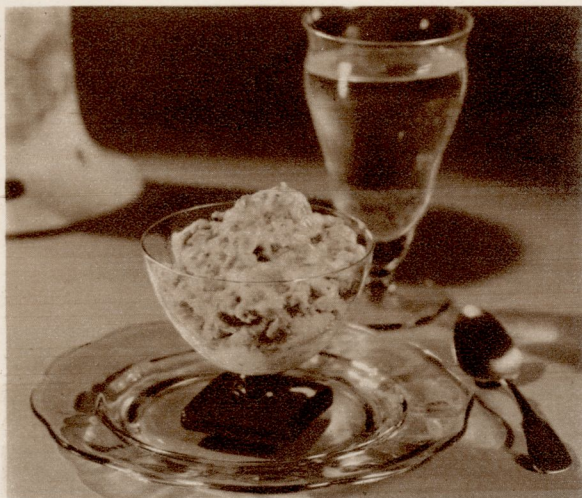
2. After mixture has frozen to a stiff mush (one to two hours) remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat for two minutes.



3. Smooth out and replace in freezing unit for one hour or until frozen for serving. (Two to five hours, total freezing time.) Serves six.

FOUR ICE CREAMS FROM THIS ONE RECIPE

For delicious variations of the Vanilla Ice Cream recipe above see the next page.



Peanut Brittle Ice Cream

PEANUT BRITTLE ICE CREAM

Proceed as for Vanilla Ice Cream, decreasing vanilla to $\frac{1}{2}$ teaspoon. After mixture has frozen to a mush and has been beaten fold in 1 cup crushed peanut brittle. Serves six.

ORANGE ICE CREAM

Proceed as for Vanilla Ice Cream, using fresh orange juice in place of water. Use $\frac{1}{2}$ teaspoon orange extract in place of vanilla. Serves six.

MAPLE NUT ICE CREAM

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 six.

PEPPERMINT STICK ICE CREAM

Proceed as for Vanilla Ice Cream, omitting vanilla. After mixture has frozen to a mush and has been beaten fold in 1 cup crushed peppermint stick candy. Serves six.

NOTE: To prepare recipes in this section without an automatic refrigerator, place mixture in a mold or coffee can, cover tightly. Stand in a pail and pack in equal parts of ice and salt. Let stand three to four hours or until frozen.

SECTION II — FOR THE FREEZER

How long since you've used the old freezer? Get it out! For we're about to tell you of ice creams that don't require the cooking of a custard—yet they have that velvety, creamy smoothness that only a "cooked custard" cream once had. They're really wonderfully easy!

CHOCOLATE CARAMEL MOUSSE

(Automatic Refrigerator Method)

2 squares unsweetened chocolate	$\frac{1}{4}$ teaspoon salt
1 can Eagle Brand Sweetened Condensed Milk (caramelized)	2 cups whipping cream
	1 teaspoon vanilla

Melt chocolate in double boiler. Add caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method). Add salt. Beat vigorously until well blended. Cool. Fold in cream which has been whipped to custard-like consistency and vanilla and pour into freezing pans. (Paper cups may be used.) Place in freezing unit. (Two to five hours, total freezing time.) Serves eight.

CARAMEL COFFEE ICE CREAM

(Automatic Refrigerator Method)

$\frac{2}{3}$ cup Eagle Brand Sweetened Condensed Milk (caramelized)	$\frac{1}{2}$ cup strong black coffee
	$\frac{1}{2}$ teaspoon vanilla
	1 cup whipping cream

Mix caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method), 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 has frozen to a stiff mush (one to two hours) remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat for two minutes. Smooth out and replace in freezing unit for one hour, or until frozen for serving. (Two to five hours total freezing time.) Serves six.



Strawberry Ice Cream

What's more, these ice creams—for all their creamy texture—require less cream than any really good ice cream you've ever tried. They're more economical. They're more easily digested. And (a point for the dieters) less fattening.

For smooth sherbets, too, try Eagle Brand.

*Here's a Chocolate Ice Cream
that will win you fame!*



CHOCOLATE ICE CREAM

(Freezer Method)

2 squares unsweetened chocolate	1 cup cold water
1½ cups (1 can) Eagle Brand Sweetened Condensed Milk	2 cups thin cream or Borden's Evaporated Milk

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, and stir over boiling water for five minutes until mixture thickens. Gradually add water and thin cream or evaporated milk. Blend thoroughly. Cool and freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1¼ quarts.

FRESH STRAWBERRY ICE CREAM

(Freezer Method)

1 quart ripe strawberries, crushed	1 cup thin cream or Borden's Evaporated Milk
Sugar to taste	1 cup cold water
1½ cups (1 can) Eagle Brand Sweetened Condensed Milk	

To ripe crushed strawberries add sugar to taste and allow to stand for a few minutes until the sugar is dissolved. Blend Eagle Brand Sweetened Condensed Milk, thin cream or evaporated milk and cold water. Add strawberries. Freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1½ quarts.

FRESH PEACH ICE CREAM

Proceed as for Fresh Strawberry Ice Cream using two cups of peach pulp and one tablespoon lemon juice in place of crushed ripe strawberries.

VANILLA ICE CREAM

(Freezer Method)

1½ cups (1 can) Eagle Brand Sweetened Condensed Milk	2 cups thin cream 1 cup cold water 1 tablespoon vanilla
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Thoroughly blend Eagle Brand Sweetened Condensed Milk, thin cream, cold water and vanilla. Freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1¼ quarts.

COFFEE ICE CREAM

Proceed as for Vanilla Ice Cream, using one cup cold strong black coffee in place of one cup cold water and ½ teaspoon vanilla in place of one tablespoon vanilla.

CARAMEL ICE CREAM

Proceed as for Vanilla Ice Cream, using caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method) instead of plain sweetened condensed milk and ½ teaspoon vanilla in place of one tablespoon vanilla.

MAPLE NUT ICE CREAM

Proceed as for Vanilla Ice Cream using 1 tablespoon maplein in place of 1 tablespoon vanilla and adding ⅓ cup chopped nut meats after removing dasher.

ORANGE SHERBET

(Freezer Method)

1½ cups orange juice	1 teaspoon grated orange rind or ½ teaspoon orange extract
¼ cup lemon juice	1½ cups (1 can) Eagle Brand Sweetened Condensed Milk
1 cup water	

Blend orange juice, lemon juice and cold water. Add grated orange rind and Eagle Brand Sweetened Condensed Milk. Blend thoroughly. Freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1¼ quarts.



EVEN A TIMID BRIDE CAN MAKE *THESE* PIES AND TARTS



Chocolate Orange Tarts

Lemon Prune Pie

Have you read pages 6 and 7 carefully? Then you already understand the magic of a lemon filling made without cooking . . . yes, and all its delicious variations.

But after all, the lemon magic is only half of our story. Look at those *Chocolate Orange Tarts*—far quicker, never lumpy, sure to be the right consistency! Glance at the two pie crusts that require no baking! Read the other recipes . . . see how easy they are to make.

MAGIC LEMON MERINGUE PIE

1½ cups (1 can) Eagle Brand Sweetened Condensed Milk	2 eggs
½ cup lemon juice	2 tablespoons granulated sugar
Grated rind of 1 lemon or ¼ teaspoon lemon extract	Unbaked Crumb Crust

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into an eight-inch pie plate lined with an unbaked crumb crust (see page 27). Cover with meringue, made by beating egg whites until stiff and adding sugar. Bake until brown in a moderate oven (350° F.). Chill before serving.

- Any of the lemon pie fillings or variations can be poured into a baked 8-inch pie shell, instead of an unbaked crumb crust.
- To any of these fillings, 2 egg yolks can be added and the egg whites used for meringue in place of whipped cream. (For directions for meringue, see *Magic Lemon Meringue Pie*.)

MAGIC LEMON CREAM PIE

1⅓ cups (1 can) Eagle Brand Sweetened Condensed Milk	½ cup whipping cream
½ cup lemon juice	2 tablespoons finely powdered confectioners' sugar
Grated rind of 1 lemon or ¼ teaspoon lemon extract	Unbaked Crumb Crust

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice and grated lemon rind. Pour into an eight-inch pie plate lined with an Unbaked Crumb Crust (see page 27). Cover with whipped cream sweetened with confectioners' sugar. Chill before serving.

MAGIC BERRY CREAM PIE

Proceed as for Magic Lemon Cream Pie, decreasing lemon juice to ¼ cup. Omit grated lemon rind. Add 1 cup sliced strawberries or 1 cup raspberries to filling and pour into prepared crust.

PEACH OR APRICOT CREAM PIE

Proceed as for Magic Lemon Cream Pie, decreasing lemon juice to ¼ cup. Add 1 cup sliced peaches or apricots to filling and pour into prepared crust.

BANANA CREAM PIE

Proceed as for Magic Lemon Cream Pie, decreasing lemon juice to ¼ cup. Add 2 medium-sized bananas cut in small pieces to filling and pour into prepared crust.

MAGIC LEMON PRUNE PIE

Proceed as for Magic Lemon Cream Pie, decreasing lemon juice to $\frac{1}{4}$ cup. Add 1 cup prune pulp to filling and pour into prepared crust.

NOTE: *Either canned or freshly stewed prunes may be used. To prepare pulp, drain off liquid, remove pits, and force through a coarse strainer.*

COCONUT LEMON PIE

Proceed as for Magic Lemon Cream Pie, decreasing lemon juice to $\frac{1}{4}$ cup. Add $\frac{3}{4}$ cup shredded coconut to filling and pour into prepared crust.

Unbaked Crumb Pie Crusts

VANILLA WAFER PIE CRUST

Roll enough vanilla wafers to make $\frac{3}{4}$ cup of crumbs. Cut enough vanilla wafers in halves to stand around edge of pie plate. Cover bottom of plate with crumbs and fill in spaces between wafers. Pour in filling as usual.

GRAHAM CRACKER PIE CRUST

Roll enough graham crackers to make $\frac{3}{4}$ cup crumbs. Cut enough graham crackers in quarters to stand around edge of pie plate. Cover bottom of plate with crumbs and fill in spaces between crackers. Pour in filling as usual.

CUSTARD PIE

$\frac{3}{4}$ cup Eagle Brand
Sweetened
Condensed Milk
 $\frac{2}{4}$ cups hot water

3 eggs
 $\frac{1}{3}$ teaspoon salt
Unbaked pie crust (9 in.)
Grating of nutmeg

Blend Eagle Brand Sweetened Condensed Milk with hot water and pour gradually over well-beaten eggs. Add salt. Pour mixture into unbaked pie crust. Sprinkle with nutmeg. Bake 45 minutes, or until custard is set and crust done, in a slow oven (300° F.). A knife blade inserted will come out clean when custard is done.

PUMPKIN PIE

1 cup steamed,
strained pumpkin
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ teaspoon cloves
2 teaspoons cinnamon

3 eggs
1 cup Eagle Brand
Sweetened
Condensed Milk
1 cup water
Unbaked pie crust (9 in.)

Thoroughly mix steamed, strained and mashed pumpkin, salt, ginger, cloves, cinnamon, eggs, Eagle Brand Sweetened Condensed Milk and

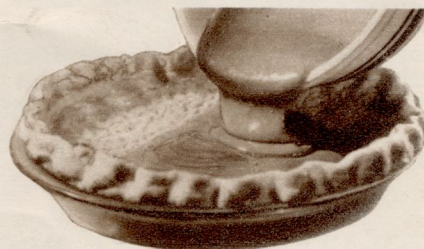
water. Pour into unbaked pie crust. Bake 10 minutes in a hot oven (450° F.) then reduce temperature to 350° F. and bake about 35 minutes longer, or until the filling has set.

CHOCOLATE ORANGE TARTS

2 squares unsweetened chocolate	$\frac{1}{2}$ cup orange juice
$1\frac{1}{8}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	Grated rind of $\frac{1}{2}$ orange
	2 oranges
	8 baked tart shells

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, and stir over boiling water five minutes until mixture thickens. Add orange juice and rind. Stir until thoroughly blended. Cut orange sections into small pieces, free from membrane and arrange in baked tart shells. Cover with chocolate mixture. Chill.

*Remember that Caramel trick
on pages 10 and 11? Here's a
delicious way to use it!*



BANANA CARAMEL PIE

Blend $\frac{1}{2}$ can caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11, for caramelizing method) with 2 tablespoons hot water, beating until smooth. Cool.



Pour into baked pie shell (8-inch). One hour before serving slice 3 large bananas on top of caramel and cover with 1 cup whipped cream. Chill. It's certainly the simplest pie ever! Yet it tastes like a triumph that took hours in the kitchen.

CAKES AND COOKIES THAT ALMOST MAKE THEMSELVES!

As you saw on pages 12 and 13, there's real magic in cookies made with Eagle Brand. They're so much simpler! In fifteen minutes—or less—you can make and bake the most interesting cookies you ever knew!

And just try the Magic Fruit Cake, Cheeseless Cheese Cake and the other cake discoveries given here. Thanks to Eagle Brand, they're wonderfully easy to make!

COCONUT MACAROONS

½ cup Eagle Brand Sweetened Condensed Milk	2 cups shredded coconut 1 teaspoon vanilla (optional)
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Mix Eagle Brand Sweetened Condensed Milk and shredded coconut together. Add vanilla, if desired. Drop by spoonfuls on buttered baking sheet, about one inch apart. Bake in moderate oven (350° F.) until a delicate brown. Makes two dozen.

NOTE: Two stiffly-beaten egg whites may be folded into mixture just before placing on pan.

Coconut Pineapple Macaroons: Blend one cup crushed pineapple which has been thoroughly drained and a few grains of salt with the Coconut Macaroon mixture. Omit vanilla. Makes 2½ dozen.

CHOCOLATE COCONUT DROPS

1 square unsweetened chocolate ¾ cup Eagle Brand Sweetened Condensed Milk	¼ pound (1½ cups) shredded coconut
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Melt chocolate in a double boiler. Add Eagle Brand Sweetened Condensed Milk and shredded coconut. Mix well. Drop by spoonfuls on buttered baking sheet. Bake 15 minutes in a moderate oven (350° F.). Makes two dozen.

CRUMB WAFERS

1 cup graham cracker crumbs ½ cup shredded coconut or chopped nut meats	½ cup Eagle Brand Sweetened Condensed Milk 3 egg whites
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Blend together graham cracker crumbs, shredded coconut (or chopped nut meats) and Eagle Brand Sweetened Condensed Milk. Fold in stiffly-beaten egg whites. Drop by spoonfuls on baking sheet covered with wax paper. Bake 20 minutes, or until a delicate brown, in a moderate oven (350° F.). Makes two dozen.

MARATHON NUT COOKIES

1 cup Eagle Brand Sweetened Condensed Milk 1 cup finely-chopped nut meats	1 cup dry bread crumbs ½ teaspoon salt 2 teaspoons cinnamon
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Thoroughly blend together Eagle Brand Sweetened Condensed Milk, finely-chopped nut meats, dry bread crumbs, salt and cinnamon. Drop by spoonfuls on buttered baking sheet. Bake 12 minutes, or until brown, in moderately hot oven (375° F.). Makes two dozen.

DATE CRUNCHIES

1½ cups (1 can) Eagle Brand Sweetened Condensed Milk ½ pound graham crackers	½ pound pitted dates (1 cup) 1 teaspoon cinnamon
--	--

Thoroughly blend together Eagle Brand Sweetened Condensed Milk, graham cracker crumbs, chopped dates and cinnamon. Drop by spoonfuls on buttered baking sheet. Bake 15 minutes in a moderately hot oven (375° F.). Makes three dozen.



EAGLE BRAND DATE BARS

$\frac{2}{3}$ cup Eagle Brand Sweetened Condensed Milk	$\frac{1}{3}$ cup pitted dates
$\frac{1}{4}$ cup flour	$\frac{1}{4}$ cup chopped nut meats
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{2}$ teaspoon vanilla

Sift flour and baking powder. Add chopped dates, chopped nut meats, Eagle Brand Sweetened Condensed Milk, and vanilla. Blend thoroughly. Line a shallow pan (8 inches square) with wax paper and spread mixture evenly about $\frac{1}{2}$ inch deep. Bake 30 minutes in slow oven (300° F.). Remove from oven, turn from pan and remove paper at once. Cut into bars one by four inches with a sharp knife, while warm. Makes 16.

ECONOMY LOAF CAKE

2 cups flour	1 cup Eagle Brand Sweetened Condensed Milk
2 teaspoons baking powder	$\frac{1}{2}$ cup shortening
$\frac{1}{2}$ teaspoon soda	$\frac{3}{8}$ cup water
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla
$\frac{1}{2}$ cup cocoa	

Mix and sift flour, baking powder, soda, salt, and cocoa. Add Eagle Brand Sweetened Condensed Milk, shortening which has been melted, water and vanilla. Beat until thoroughly mixed. Pour into buttered square pan (nine inches). Bake 35 minutes in a moderately hot oven (375° F.).

BROWN SUGAR CRISPS

1 cup Eagle Brand Sweetened Condensed Milk	3 tablespoons brown sugar
	3 cups corn flakes

Cook Eagle Brand Sweetened Condensed Milk and brown sugar in top of double boiler over boiling water until thick. Remove from fire and add corn flakes, mixing thoroughly. Drop by spoonfuls on buttered baking sheet about one inch apart and bake in moderate oven (350° F.) ten or twelve minutes. Makes two dozen crisps.

One-half cup of finely chopped walnut meats may be added with the corn flakes if desired.

MAGIC FRUIT CAKE

$1\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	$\frac{1}{2}$ pound shredded coconut
1 cup chopped walnut meats	1 pound pitted dates (2 cups)

Thoroughly blend Eagle Brand Sweetened Condensed Milk, chopped walnut meats, shredded coconut and chopped dates. Pack in a buttered loaf pan and bake 25 minutes, or until brown in a moderately hot oven (375° F.). Remove from pan and allow to cool thoroughly. Cut in thin slices.

UNBAKED BROWNIES

2 squares unsweetened chocolate	2 cups ($\frac{1}{8}$ pound) vanilla wafer crumbs
$1\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	1 cup finely-chopped walnut meats

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, and stir over boiling water five minutes until mixture thickens. Add vanilla wafer crumbs and $\frac{1}{2}$ cup finely-chopped nut meats. Butter shallow pan and sprinkle with $\frac{1}{4}$ cup nut meats. Place chocolate mixture in pan and spread evenly using a knife dipped in hot water. Sprinkle top with remaining $\frac{1}{4}$ cup chopped nuts. Place in refrigerator several hours, or overnight. To serve, cut in squares. Makes 18. NOTE: Graham cracker crumbs may be used in place of vanilla wafer crumbs.

PEANUT BUTTER HERMITS

1 cup Eagle Brand Sweetened Condensed Milk	$\frac{1}{4}$ teaspoon salt
6 tablespoons peanut butter	$\frac{3}{4}$ cup graham cracker crumbs

Thoroughly blend together Eagle Brand Sweetened Condensed Milk and peanut butter. Add salt and graham cracker crumbs. Mix well. Drop by spoonfuls on buttered baking sheet. Bake 15 minutes, or until brown, in a moderately hot oven (375° F.). Makes $1\frac{1}{2}$ dozen.

Magic! Change bread to cake!



COCONUT STRIPS

Slice day-old white bread, $\frac{3}{4}$ inch thick. Trim off crusts. Cut into strips $\frac{3}{4}$ inch by 2 inches long.

Spread strips on all sides with Eagle Brand Sweetened Condensed Milk, covering well. Then roll in dry shredded coconut, broken fine. Brown under low gas flame, or toast on fork over coals. It'll taste like Angel Food Cake, coconut-frosted.

GRAHAM CRACKER TORTE

1 tablespoon butter	1 teaspoon baking powder
1 cup Eagle Brand Sweetened Condensed Milk	$\frac{1}{8}$ teaspoon salt
	$\frac{1}{2}$ teaspoon vanilla
1 egg	$\frac{1}{2}$ cup chopped nut meats
1 cup graham cracker crumbs	

Melt butter, add to Eagle Brand Sweetened Condensed Milk. Add well-beaten egg yolk and graham cracker crumbs. Add baking powder and salt. Mix well. Add vanilla and chopped nuts. Fold in stiffly-beaten egg white. Pour into buttered loaf pan or muffin tins. Bake about 25 minutes, or until set, in a moderate oven (350° F.). May be garnished with whipped cream.

CHEESELESS CHEESE CAKE

4 eggs	3 tablespoons lemon juice
$1\frac{1}{2}$ teaspoons cornstarch	6 zwieback
$1\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	

Beat egg yolks. Add cornstarch, Eagle Brand Sweetened Condensed Milk and lemon juice separately in order named, beating each in thoroughly before adding another. Fold in the stiffly-beaten egg whites. Grate zwieback. Sprinkle buttered pan (deep 10-inch layer) with half the zwieback crumbs. Pour in mixture and sprinkle with remaining crumbs. Bake about 30 minutes in a moderate oven (350° F.).

LOVELIER, MORE DELICIOUS FROSTINGS—IN FAR LESS TIME!

Picture before you twelve cakes in a row—each topped with a beautiful and different frosting! Then you'll realize what a variety of frostings this chapter presents.

But variety is only half the story. For there's MAGIC in that 5-minute Chocolate Frosting!

There's no cooking whatever to several of the most delicious ones! There's a rich, creamy-smooth texture to them all that you simply couldn't get, if it weren't for Eagle Brand!

We present them proudly as the easiest—the loveliest—the best-tasting frostings that have ever topped your cakes!

Try them—one by one—till you know them all!

NOTE: These frostings all cover an average-sized loaf of cake. Double recipes to use as filling and cover for three layers.

CHOCOLATE FROSTING

(Note that this is the chocolate short-cut you learned on pages 4 and 5)

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

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, stir over boiling water five minutes until it thickens. Add water. Cool cake before spreading frosting.

NOTE: Three squares of chocolate may be used for a richer chocolate flavor, and four squares may be used if bitter-sweet frosting is desired.

For *Chocolate Marshmallow Frosting*: Proceed as for Chocolate Frosting, adding eight marshmallows which have been quartered. Omit water. Stir until they begin to blend, but are not fully dissolved.

MOCHA FROSTING

$\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk	1 teaspoon vanilla
$1\frac{1}{2}$ tablespoons strong, black coffee	$2\frac{1}{4}$ cups finely powdered confectioners' sugar
	2 teaspoons cocoa

Blend Eagle Brand Sweetened Condensed Milk, strong black coffee, and vanilla. Add confectioners' sugar and cocoa, which have been sifted together. Blend thoroughly and spread.

BUTTER FROSTING

2 tablespoons butter	$1\frac{1}{2}$ cups finely powdered confectioners' sugar
$\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk	$\frac{1}{2}$ teaspoon vanilla

Cream butter and Eagle Brand Sweetened Condensed 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.

SPICY RAISIN FROSTING

$1\frac{1}{4}$ cup finely powdered confectioners' sugar	$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk
1 tablespoon cocoa	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{2}$ cup raisins
$\frac{1}{2}$ teaspoon cloves	
$\frac{1}{2}$ teaspoon nutmeg	

Sift together confectioners' sugar, cocoa, cinnamon, cloves and nutmeg. Mix thoroughly with Eagle Brand Sweetened Condensed Milk and vanilla. Beat until smooth and creamy. Chop raisins and add. Spread on cold cake.

WHITE FROSTING

1 $\frac{1}{8}$ cups finely powdered confectioners' sugar 1 $\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk

Stir sifted confectioners' sugar into Eagle Brand Sweetened Condensed Milk. Add vanilla. Beat until smooth and creamy. Cool cake before spreading frosting.

MAGIC MARSHMALLOW FROSTING

$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk 4 marshmallows
1 $\frac{1}{2}$ cups finely powdered confectioners' sugar
1 teaspoon vanilla

Cook Eagle Brand Sweetened Condensed Milk and quartered marshmallows in top of double boiler until marshmallows are melted. Remove from fire, add confectioners' sugar and vanilla. Beat until smooth. This may be spread on cake while warm.

NOTE: Two tablespoons of cocoa may be added if desired.

GINGERBREAD FILLING

1 cup Eagle Brand Sweetened Condensed Milk 3 tablespoons lemon juice
1 package (3 ounces) Borden's Cream Cheese

Stir Eagle Brand Sweetened Condensed Milk and lemon juice together until mixture thickens. Mash cream cheese with silver fork. Add to sweetened condensed milk and beat until smooth. When gingerbread is cool spread layers and top with mixture.

CREAMY PEANUT BUTTER FROSTING

1 $\frac{1}{2}$ cups (1 can) Eagle Brand Sweetened Condensed Milk 2 tablespoons peanut butter

Place Eagle Brand Sweetened Condensed Milk and peanut butter in top of double boiler. Cook over boiling water for five minutes, or until mixture thickens, stirring until well blended. Cool. Spread on cake.

GRAHAM CRACKER FROSTING

$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk $\frac{3}{4}$ cup graham cracker crumbs
1 cup finely powdered confectioners' sugar $\frac{1}{2}$ teaspoon vanilla
2 tablespoons butter $\frac{1}{2}$ teaspoon almond flavoring
 $\frac{1}{2}$ cup nut meats (optional)

Thoroughly blend Eagle Brand Sweetened Condensed Milk, confectioners' sugar, butter and graham cracker crumbs. Beat until smooth and creamy. Add vanilla and almond flavoring. Chop nut meats and add. Spread on cake.

MARSHMALLOW CARAMEL FROSTING

(Another use of the caramel trick you learned on pages 10 and 11)

1 can Eagle Brand Sweetened Condensed Milk (caramelized) 12 marshmallows
 $\frac{1}{2}$ cup shredded coconut

Beat caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method) until smooth and creamy. Combine with finely-cut marshmallows. Spread on top of cake. Sprinkle with shredded coconut. Bake five minutes, or until coconut is golden brown, in a hot oven (400 ° F.).

TOASTED COCONUT FROSTING

$\frac{3}{4}$ cup Eagle Brand 1 cup shredded coconut

Place cake on baking sheet or back in cake pan. Spread cake with Eagle Brand Sweetened Condensed Milk. Sprinkle with shredded coconut. Bake 10 minutes, or until delicate brown, in a hot oven (400° F.).

Note: Three tablespoons of cocoa may be added if desired.

ORANGE FROSTING

$\frac{1}{2}$ cup Eagle Brand Sweetened Condensed Milk 2 tablespoons grated orange rind
2 tablespoons orange juice 3 $\frac{1}{2}$ cups finely powdered confectioners' sugar

Blend together Eagle Brand Sweetened Condensed Milk, orange juice and grated orange rind. Add sifted confectioners' sugar gradually. Beat until smooth and creamy. Cool cake before spreading frosting.



Creamy Peanut Butter Frosting

CANDY-MAKING SIMPLIFIED!

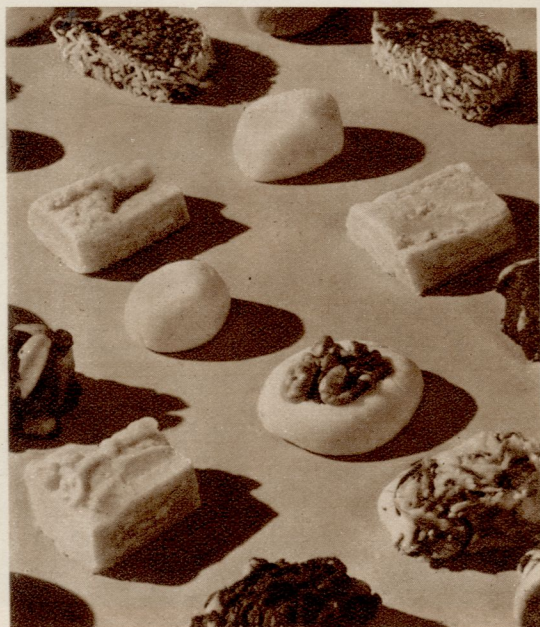
TRY THESE MARVELOUS SHORT-CUTS!

It's fun to make candy—if you succeed. And here are failure-proof recipes! Thanks to Eagle Brand, these delicious candies are sure to turn out creamier, smoother—perfect. What's more, nearly all of them take far less time than such candies would ever, ever take by any other method. Because Eagle Brand is sugar and milk "boiled down" to creamy-rich consistency, the tedious part of the cooking has been done for you. Let the children make the uncooked ones first, and then "graduate" to the others. They'll love it!

SHORT-CUT FUDGE

- | | |
|--|--|
| 3 squares unsweetened chocolate | 1 tablespoon vanilla |
| 1½ cups (1 can) Eagle Brand Sweetened Condensed Milk | 2 cups finely powdered confectioners' sugar (9 ounces) |
| 1½ tablespoons butter | ½ cup chopped peanuts |
| | ¼ pound chopped, pitted dates (½ cup) |

Melt chocolate in a double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water five minutes, until mixture thickens. Remove from fire, add butter and vanilla. Sift confectioners' sugar. (This will measure approximately 2½ cups after sifting). Work into chocolate mixture. Fold in chopped dates and nuts. Scrape mixture into average-sized buttered fudge pan, smoothing out. Place in refrigerator until thoroughly chilled. Cut into squares for serving.



CHOCOLATE FUDGE

- | | |
|--|---------------------------------|
| 2 cups granulated sugar | 3 squares unsweetened chocolate |
| 1 cup water | |
| 1 cup Eagle Brand Sweetened Condensed Milk | 1 cup nut meats (optional) |

Mix sugar and water in large saucepan and bring to boil. Add Eagle Brand Sweetened Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (235° F.-240° F.). Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces. Chop nut meats and add. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

PEANUT BUTTER FUDGE

- | | |
|--|--|
| 1 cup Eagle Brand Sweetened Condensed Milk | 3½ cups finely powdered confectioners' sugar |
| 3 tablespoons peanut butter | 1 teaspoon vanilla |

Place Eagle Brand Sweetened Condensed Milk in the top of a double boiler. Add peanut butter and cook over boiling water three minutes or until mixture is smooth and well-blended. Remove from fire, add vanilla and sifted confectioners' sugar gradually. Blend thoroughly. Pour into buttered pans. Chill. When firm cut in squares.

FRENCH COCOA BALLS

$\frac{3}{4}$ cup cocoa
 $1\frac{3}{4}$ cups finely powdered
 confectioners' sugar
 1 cup nut meats
 $\frac{1}{2}$ cup Eagle Brand
 Sweetened
 Condensed Milk
 1 tablespoon vanilla

Mix $\frac{1}{2}$ cup cocoa and $1\frac{1}{2}$ cups confectioners' sugar. Chop nut meats and add. Moisten with Eagle Brand Sweetened Condensed Milk and vanilla. Shape into balls. Combine remaining sugar and cocoa and roll balls in it. Makes three dozen.

CARAMEL BON BONS

$\frac{1}{2}$ can Eagle Brand
 Sweetened Condensed
 Milk (caramelized)
 3 cups finely powdered
 confectioners' sugar
 1 teaspoon vanilla
 1 cup toasted
 coconut or
 chopped nut meats

Blend sifted confectioners' sugar with caramelized Eagle Brand Sweetened Condensed Milk (see pages 10 and 11 for caramelizing method). Add vanilla. Drop by teaspoonsful onto toasted coconut or chopped nut meats. Form into patties or balls. Chill in refrigerator.

PEANUT CLUSTERS

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

Melt chocolate, which has been cut in small pieces, in the top of a double boiler. Remove from fire and add Eagle Brand Sweetened Condensed Milk and peanuts. Stir until mixture thickens. Drop by teaspoonsful onto a buttered pan or plate. Chill thoroughly for several hours.

PENUCHI

2 cups brown sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup Eagle Brand Sweet-
 ened Condensed Milk
 $\frac{1}{2}$ cup chopped nut meats

Mix brown sugar and water in a large saucepan and bring to a boil. Add Eagle Brand Sweetened Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (230°F.-235°F.). Stir mixture constantly to prevent burning. Remove from fire. Add chopped nut meats. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

MAGIC CHOCOLATE CARAMELS

3 squares unsweetened
 chocolate
 $\frac{1}{2}$ cup corn syrup
 1 teaspoon vanilla
 $1\frac{1}{2}$ cups (1 can) Eagle Brand
 Sweetened Condensed Milk
 Few grains salt
 $\frac{1}{2}$ cup chopped nut meats,
 if desired

Melt chocolate in heavy shallow pan. Add Eagle Brand Sweetened Condensed Milk, corn syrup, and salt. Cook slowly, over low heat, stirring constantly until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire, add chopped nut meats and vanilla. Pour into buttered pan. When cold remove from pan and cut into squares.

Make a Creamy Fondant in 5 Minutes Instead of 40!

QUICK FONDANT

Now it's easy to make these tricky French-looking cream patties—or stuffed dates, or creamy fondant-filled balls. And where the usual fondant takes 40 minutes to make—and then has to "ripen" for 24 hours—*this* fondant takes but 5 minutes! And never fails!



1. Sift $1\frac{1}{4}$ cups finely powdered confectioners' sugar.



2. Blend gradually into $\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk.



3. Add $\frac{1}{2}$ teaspoon vanilla (or flavor with oil of peppermint, oil of wintergreen, etc., for variety) and continue mixing until smooth and creamy. Tint with vegetable coloring, if desired. (See variations below).

For 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.



Far less chance of failure! Far quicker cooking! Far easier to pull! And oh, how creamy these magic taffies are!

MOLASSES TAFFY

1 $\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk $\frac{1}{2}$ cup molasses
Few grains salt

Cook Eagle Brand Sweetened Condensed Milk, molasses and salt together in a heavy pan. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into a long rope and cut in pieces.

PEANUT BUTTER TAFFY

1 $\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk 2 tablespoons peanut butter
 $\frac{1}{2}$ cup corn syrup

Cook Eagle Brand Sweetened Condensed Milk, peanut butter and corn syrup together in a heavy pan. Stir over low heat until hard ball forms

when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into a long rope and cut in pieces.

CHOCOLATE TAFFY

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

Melt chocolate in heavy pan. Add Eagle Brand Sweetened Condensed Milk and corn syrup. Stir over low heat until hard balls forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into a long rope and cut in pieces.

EAGLE BRAND HONEY TAFFY

1 $\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk $\frac{1}{2}$ cup honey
Few grains salt

Cook Eagle Brand Sweetened Condensed Milk, honey and salt together in heavy pan. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces.

RUM TAFFY—Flavor above taffy with one tablespoon rum extract after removing from fire



Try Eagle Brand—spread on bread. Children love it, beg for it. And it's good for them. In it, they get some of the day's quota of milk, as well as sugar for energy. And don't forget, Eagle Brand is wonderfully easy to digest.



Try Eagle Brand in Cereals. Some mothers add it to the cereal just before serving. Others dilute Eagle Brand with water, and cook it in the cereal. Either way it lends creaminess, delicious flavor and unsurpassed food value.



Here's 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.

BEVERAGE SECRETS THAT SAVE YOU TIME, OR TROUBLE, OR MONEY. OR ALL THREE!

When you have a blend of milk and sugar as creamy-smooth as Eagle Brand is, it's no wonder that all beverages—hot cupfuls or icy glassfuls—become many times easier to make. But had you thought of Eagle Brand as a fine "builder," too? It combines milk—the most nearly perfect food—and sugar—the energy food. Try Eagle Brand for the undernourished child or grown-up.

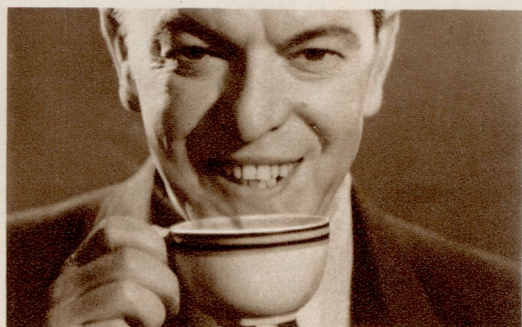
And remember—Eagle Brand is a perfect (and economical) companion for your coffee. Keep Eagle Brand on hand, always.

EAGLE BRAND EGG NOG

2 tablespoons Eagle Brand Sweetened Condensed Milk	1 egg
$\frac{2}{3}$ cup water	Few grains salt Nutmeg

Blend Eagle Brand Sweetened Condensed Milk and water. Add well-beaten egg and a few grains of salt. Beat with egg beater. Sprinkle nutmeg on top. Serves one.

To make *Chocolate Malted Milk Egg Nog*: Add $1\frac{1}{2}$ teaspoons Thompson's Chocolate Malted Milk to this recipe.



*Eagle Brand
creams and sugars coffee
deliciously at half the usual cost!*

Millions use Eagle Brand Sweetened Condensed Milk for this purpose. Try it. See how smoothly Eagle Brand blends in. See how rich it tastes. Many prefer coffee made this way to the usual way. Yet Eagle Brand costs less than the usual sugar and cream. Here's a saving you'll enjoy.

ICED COFFEE made with Eagle Brand is also delicious. Try it.



*Make cocoa
right
in the cup!*

1. Thoroughly blend in cup $2\frac{1}{2}$ tablespoons Eagle Brand Sweetened Condensed Milk, $1\frac{1}{2}$ teaspoons cocoa and a few grains of salt.
2. Add boiling water and blend well.

Result — a delicious cocoa that never has a "skin" on it. No milk to "watch," while it heats. No saucepan to wash! Yet this cocoa is deliciously smooth and rich. You'll love it!

HOT CHOCOLATE

2 squares unsweetened chocolate	8 cups boiling water
$1\frac{1}{3}$ cups (1 can) Eagle Brand Sweetened Condensed Milk	Few grains salt

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk and boiling water gradually. Add a few grains of salt. Serves nine.

For *Iced Chocolate*: Use six cups of boiling water, cool and pour over cracked ice. Serves nine.

MALTED MILK (Plain or Chocolate)

2 tablespoons Eagle Brand Sweetened Condensed Milk	or 2 teaspoons Thompson's Chocolate Malted Milk
2 teaspoons Borden's Natural Flavor Malted Milk	$\frac{2}{3}$ cup water

Blend Eagle Brand Sweetened Condensed Milk and malted milk thoroughly. Add water gradually. Beat with egg beater. Serves one.

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Important Note

The recipes in this book specify Borden's Eagle Brand Sweetened Condensed Milk. But if you wish, you may use any of these other brands of Borden's Sweetened Condensed Milk:

MAGNOLIA STAR CHALLENGE
STANDARD PENINSULAR
LEADER DIME ROSE DARLING

Eagle Brand is somewhat richer and contains $1\frac{1}{2}$ cups to the can, while other brands contain slightly less.

“Write me,” says Jane Ellison

“I want to hear from you, dear reader of this cook book. Tell me which recipes in the book appealed to you most. What suggestions have you for our *next* cook book? Write me, as woman to woman. Please.

“And if you use this cook book so much you wear it out (as I hope you will) write me for another. Or if you want a copy for a friend, just let me know.

“Last, do—do—let me help you with any cooking questions you have that this cook book doesn't answer. I'm here to help you.”

Jane Ellison

The Borden Company
Dept. ASC-34, 350 Madison Ave., New York.

Do you know the answer?

(Jane Ellison speaking)



Do you know the difference between Evaporated Milk and Sweetened Condensed Milk? Every recipe in this book calls for Sweetened Condensed Milk. That's the kind you **MUST** use to succeed.



That's why I'm here, everybody—to make you understand the difference. First, here's a can of Evaporated Milk. I just punch a hole in the top, and out it pours—easily—in a thin stream.



Taste it. Evaporated Milk is milk alone—nothing added. Fine for all sorts of cooking uses. But Evaporated Milk is not the kind of canned milk used in the recipes in this booklet.



No. The kind used in these recipes is Sweetened Condensed Milk. As the name implies, it is a careful blend of milk and sugar. And see how rich and thick it is! It has the "body," the texture of heavy cream!



I have to cut all around the top of the can to pour out *this* milk, it's so rich and thick.

Now taste it. The sugar that's in it makes it deliciously sweet, doesn't it?




Only with this milk—Sweetened Condensed Milk—can you achieve the magic short-cuts in cooking told of in this booklet. *Every recipe in this book calls for this milk—Sweetened Condensed Milk.*



Make no mistake—don't use Evaporated Milk for these recipes—use

**EAGLE BRAND
SWEETENED
CONDENSED
MILK**

MAGIC!



EAGLE BRAND
MAGIC
DISCOVERIES
FOR QUICKER, EASIER
COOKING

CONTAINING DOZENS
OF
HOUSEWIVES'
DISCOVERIES