

COCONUT DISHES

That Everybody Loves





COCONUT

Like the fragrant palm groves and sunny tropic lands where it grows, Baker's Coconut has a rare sweetness, an inviting, delicious glamour, to add to every dish.

Use it for its own distinctive flavor, or combine it with other foods . . . sprinkle it in snowy shreds over favorite dishes, or toast it for a crisp, golden garnish. It's a luscious treat in every form, and tremendously popular with every one.

This coconut is made with great care. The choice nuts are selected from the finest coconut groves of the tropics. They are hurried to America, where their creamy meat is immediately shredded, and packed — tender, moist, and fresh — with every bit of the rare tropic flavor retained.

You'll find a delightful variety of new coconut recipes in this booklet, and many, many suggestions for its use . . . Cakes, moist with coconut in the mixture, crispy coconut toppings, toasted coconut in ice cream and divinity, tumble-together desserts, fluffy soufflés, dainty tea accompaniments — dozens of interesting, unusual dishes that are ever so good.

There's a pleasure in making every one, and you will want to serve them often.

Two Styles For Your Convenience

There are two kinds of Baker's Coconut available, each suited to a particular use.

1. Baker's Coconut, Southern Style, is fresh-grated coconut, slightly sweetened and packed, without coconut milk, in air-tight tins. It has the moistness and flavor of the fresh nut meat, and a long, snowy shred, which makes it especially suitable for sprinkling over frostings, for dessert toppings, or in salads, candies, fluffy soufflés, or meringue mixtures.
2. Baker's Coconut, Premium Shred, is sugar-cured, finely shredded coconut, put up in a triple-sealed, moisture-proof package that keeps it fresh. It is ideal for use in fluid or semi-fluid mixtures, such as pie fillings, custards, and puddings, for toasting, and as an ingredient in cake and cooky mixtures.

In many coconut recipes either style may be used, but the kind best adapted to each recipe has been specified.

Frostings and Fillings

Seven Minute Frosting

2 egg whites, unbeaten	5 tablespoons cold water
1 ½ cups sugar	1 ½ teaspoons light corn syrup
	1 teaspoon vanilla

Put egg whites, sugar, water, and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

Coconut Seven Minute Frosting

Fold ½ can Baker's Coconut, Southern Style, into Seven Minute Frosting (above). Spread on cake. Sprinkle remaining ½ can coconut over cake while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers.

Coconut Marshmallow Frosting

Add 1 cup marshmallows, quartered, to Seven Minute Frosting (above). Spread on cake. Sprinkle 1 can Baker's Coconut, Southern Style, over cake while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers.

California Tutti-frutti Frosting and Filling

2 egg whites, unbeaten	¼ teaspoon almond extract
1 ½ cups sugar	¼ cup walnut meats, toasted and coarsely broken
3 tablespoons water	½ cup currants
2 tablespoons lemon juice	8 maraschino cherries, finely cut
Dash of salt	1 can Baker's Coconut, Southern Style
Grated rind of ½ lemon	

Put egg whites, sugar, water, lemon juice, and salt in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add lemon rind and almond extract. To ⅓ of mixture, add nuts, currants, and cherries. Spread between layers of cake. Cover top and sides with remaining frosting and sprinkle thickly with coconut. Makes enough frosting and filling for tops and sides of two 9-inch layers.

Hawaiian Frosting

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| 2 cups sugar | 1 cup raisins, chopped |
| 1 teaspoon light corn syrup | $\frac{1}{2}$ can Baker's Coconut, Southern Style, |
| $\frac{3}{4}$ cup water | chopped |
| 2 egg whites, stiffly beaten | 1 tablespoon lemon juice |

Combine sugar, corn syrup, and water. Boil until a small amount of syrup forms a soft ball in cold water, or spins a long thread (240° F.). Pour syrup slowly over egg whites, beating constantly. Add raisins, coconut, and lemon juice. Continue beating until thick enough to spread on cake. Makes enough frosting to cover tops of two 9-inch layers.

Coconut Sea Foam Frosting

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| 1 cup brown sugar | 1 egg white, stiffly beaten |
| $\frac{1}{3}$ cup boiling water | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ can Baker's Coconut, Southern Style | |

Combine sugar and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg white, beating constantly. Add vanilla. Continue beating until stiff enough to spread on cake. Spread on cake and sprinkle thickly with coconut while frosting is still soft. Makes enough frosting to cover top and sides of 8 x 8-inch cake.

Mocha Coconut Frosting

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| 3 tablespoons butter | Dash of salt |
| 2 cups confectioner's sugar | 2 tablespoons strong coffee, (about) |
| 1 can Baker's Coconut, Southern Style | |

Cream butter, add sugar and salt gradually, and cream until light and fluffy. Add coffee slowly until of consistency to spread. Spread between layers and on top of cake, sprinkling generously with coconut. Makes enough frosting to cover tops of two 9-inch layers.

Valencia Coconut Frosting

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| 2 egg whites, unbeaten | $\frac{1}{2}$ tablespoon lemon juice |
| 1 $\frac{1}{2}$ cups sugar | 1 teaspoon grated orange rind |
| 4 $\frac{1}{2}$ tablespoons orange juice | $\frac{1}{2}$ can Baker's Coconut, Southern Style |

Put egg whites, sugar, and fruit juices in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire and beat until thick enough to spread. Add orange rind. Spread over top and sides of cake and sprinkle thickly with coconut while frosting is still soft. Makes enough frosting for top and sides of two 9-inch layers.



Coconut Fudge Cake (page 12)

Maple Coconut Frosting

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| $\frac{1}{2}$ cup Log Cabin Syrup | 2 egg whites, unbeaten |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 $\frac{1}{2}$ teaspoons light corn syrup | $\frac{1}{2}$ can Baker's Coconut, Southern Style |

Put Log Cabin Syrup, sugar, corn syrup, and egg whites in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook for 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Spread on cake and sprinkle thickly with coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers.

Coconut Butter Frosting

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|---------------------------------------|--------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ cup cream |
| 2 cups confectioners' sugar | $\frac{1}{2}$ teaspoon vanilla |
| 1 can Baker's Coconut, Southern Style | |

Cream butter, add sugar gradually, and cream together until light and fluffy. Thin with cream as mixture becomes stiff. Add vanilla. When frosting is of consistency of whipped cream, spread on cake. Sprinkle with coconut. Makes enough frosting to cover tops and sides of two 9-inch layers.

Creamy Coconut Frosting

3 tablespoons butter
2 ½ cups confectioners' sugar (about)
2 tablespoons lemon juice

Dash of salt
Grated rind ¼ lemon or orange
1 can Baker's Coconut, Southern Style

Cream butter until soft. Add sugar, alternately with lemon juice. Add salt. Beat until smooth and light and add grated rind. Spread on cake and sprinkle thickly with coconut. Makes enough frosting to cover tops of two 9-inch layers.

Maraschino Coconut Frosting

2 tablespoons maraschino cherry
juice

1 tablespoon lemon juice
1 ½ cups confectioners' sugar (about)
½ can Baker's Coconut, Southern Style

Combine fruit juices. Add sugar gradually, until of right consistency to spread, beating well. Spread on cake. Sprinkle with coconut. Makes enough frosting to cover top of 8 x 8-inch cake.

Toasted Coconut Fruit Topping

1 ½ tablespoons confectioners' sugar
½ cup cream, whipped
4 marshmallows, finely cut
¼ cup dates, seeded and finely cut

2 tablespoons each, candied cherries
and pineapple
¼ cup nut meats, broken
½ cup Baker's Coconut, Premium Shred,
toasted

Add sugar to cream. Fold in marshmallows, fruit, and nuts. Spread on cake and sprinkle with coconut. Makes enough topping for an 8 x 8-inch cake.

Lemon Coconut Filling

1 cup sugar
2 eggs, slightly beaten

Juice and grated rind 1 lemon
½ cup Baker's Coconut, Premium Shred

Combine ingredients in order given, place in double boiler, and cook until thickened, stirring constantly. Cool and spread between layers of cake. Makes enough filling to cover one 9-inch layer.

Hurry-up Filling

1 glass currant or grape jelly

1 can Baker's Coconut, Southern Style

Beat jelly with fork until of consistency to spread. Put between layers and on top and sides of cake. Sprinkle thickly with coconut. Makes enough filling to cover tops and sides of two 9-inch layers.

Orange Coconut Filling

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| 3 ½ tablespoons flour | 2 tablespoons water |
| 1 cup sugar | 1 egg, slightly beaten |
| Grated rind 1 orange | 2 teaspoons butter |
| ½ cup orange juice | ½ can Baker's Coconut, Southern Style, |
| 3 tablespoons lemon juice | chopped |

Combine flour, sugar, orange rind, fruit juices, water, egg, and butter. Cook in double boiler 10 minutes, stirring constantly. Add coconut. Cool before spreading. Makes enough filling for two 9-inch layers.

Coconut Butterscotch Filling

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| 5 ½ tablespoons flour | 2 tablespoons butter |
| ¾ cup brown sugar | 1 teaspoon vanilla |
| 1 cup milk, scalded | 1 tablespoon cream |
| 2 egg yolks, well beaten | ½ can Baker's Coconut, Southern Style, |
| | finely chopped |

Combine flour and sugar. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 10 minutes longer. Add remaining ingredients. Cool and spread between layers of cake. Makes enough filling for two 9-inch layers.

Coconut Cream Filling

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| 5 ½ tablespoons flour | 2 egg yolks, well beaten |
| ¾ cup sugar | 1 teaspoon vanilla |
| ⅛ teaspoon salt | ½ can Baker's Coconut, Southern Style |
| 2 cups milk, scalded | chopped |

Combine flour, sugar, and salt. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 10 minutes longer. Add vanilla and coconut. Cool and spread between layers of cake. Makes enough filling for three 9-inch layers.

Chocolate Coconut Cream Filling

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| 1 ½ squares Baker's Unsweetened Chocolate, | 6 tablespoons sugar |
| cut in pieces | ¼ teaspoon salt |
| 1 cup cold milk | 1 egg yolk, slightly beaten |
| 2 tablespoons flour | ½ teaspoon vanilla |
| ½ can Baker's Coconut, Southern Style | |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar, salt, and egg yolk. Add a small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire. Fold in vanilla and coconut. Makes enough filling for two 9-inch layers.



Imperial Tutti-frutti Cake

Coconut Cakes

Imperial Tutti-frutti Cake

(3 egg whites)

2 $\frac{3}{8}$ cups sifted Swans Down Cake Flour	$\frac{1}{8}$ cup water
2 $\frac{1}{4}$ teaspoons baking powder*	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup butter or other shortening	$\frac{1}{4}$ teaspoon almond extract
1 $\frac{1}{2}$ cups sugar	$\frac{1}{4}$ teaspoon salt
$\frac{2}{3}$ cup milk	3 egg whites

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Combine milk, water, and flavoring. Add flour to creamed mixture, alternately with liquid, a small amount at a time, and mix after each addition until smooth. Add salt to egg whites and beat until stiff, but not dry. Fold gently into cake mixture. Bake in two greased 9-inch layer pans in slow oven (300° F.) 10 minutes; then increase heat to moderate (375° F.) and bake 15 minutes longer. Put layers together and cover top and sides of cake with California Tutti-frutti Frosting and Filling (page 3), or frost with Coconut Seven Minute Frosting (page 3).

*For further information, see page 38.

Creamy Coconut Cake

(1 egg)

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| 2 cups sifted Swans Down Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 1 egg, unbeaten |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ cup milk |
| 4 tablespoons butter or other shortening | $\frac{1}{2}$ teaspoon orange extract |
| $\frac{1}{4}$ teaspoon lemon extract | |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes. Cover cake with Creamy Coconut Frosting (page 6).

Valencia Coconut Cake

(3 eggs)

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| 2 cups sifted Swans Down Cake Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 3 eggs, well beaten |
| $\frac{3}{8}$ cup butter or other shortening | 6 tablespoons milk |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes, or until done. Put layers together with Orange Coconut Filling (page 7). Cover top and sides of cake with Valencia Coconut Frosting (page 4).

Coconut Layer Cake

(3 eggs)

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| 2 cups sifted Swans Down Cake Flour | 3 egg yolks, well beaten |
| 2 teaspoons baking powder* | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla |
| $\frac{3}{8}$ cup butter or other shortening | 3 egg whites, stiffly beaten |
| 1 cup sugar | 1 can Baker's Coconut, Southern Style |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes. Double recipe to make three 10-inch layers. Spread Seven Minute Frosting (page 3) between layers and on top and sides of cake. Sprinkle each layer and outside of cake with coconut while frosting is still soft.

*For further information, see page 38.

Coconut Pineapple Torte

(4 eggs)

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| 1 $\frac{1}{2}$ cups sifted Swans Down Cake Flour | 4 egg whites |
| 1 $\frac{1}{2}$ teaspoons baking powder* | 1 cup sugar |
| $\frac{1}{2}$ cup butter or other shortening | |
| $\frac{1}{2}$ cup sugar | 1 cup cream, whipped and sweetened |
| 4 egg yolks, unbeaten | 1 cup crushed pineapple, drained |
| 5 tablespoons milk | $\frac{1}{2}$ can Baker's Coconut, Southern Style |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating very thoroughly after each addition. Add flour, alternately with milk, beating thoroughly after each addition. Spread in two greased 9-inch layer pans. Beat egg whites until stiff, then beat in 1 cup sugar gradually. Beat well. Spread in equal amounts on top of each layer. Bake in slow oven (325° F.) 25 minutes, then increase heat to moderate (350° F.) and bake 30 minutes longer. To put cake together, place one layer, meringue-side down, on plate. Spread with whipped cream, cover with grated pineapple, sprinkle with coconut, and again spread with whipped cream. Adjust second layer, meringue-side up, and serve at once.

Fresh berries, crushed peaches, or other fresh fruit may be substituted for pineapple in this recipe, or, torte may be served with Toasted Coconut Ice Cream (page 30) between layers.

Frosted Coconut Gingerbread

(1 egg)

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| 2 cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup sugar |
| 1 teaspoon baking powder* | 1 egg, well beaten |
| $\frac{1}{8}$ teaspoon soda | $\frac{3}{8}$ cup molasses |
| 2 teaspoons ginger | $\frac{1}{4}$ cup sour milk |
| 1 teaspoon cinnamon | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ teaspoon salt | 1 egg white, stiffly beaten |
| $\frac{1}{8}$ cup butter or other shortening | 1 can Baker's Coconut, Southern Style |

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 20 minutes, then increase heat slightly to 350° F. for 20 minutes longer.

Fold sugar into egg white, spread on gingerbread 10 minutes before removing from oven. Sprinkle with coconut. Return to oven for 10 minutes, or until coconut is browned.

*For further information, see page 38.

Holiday Cake

(5 egg whites)

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| 1 $\frac{3}{4}$ cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup butter or other shortening |
| 1 teaspoon baking powder* | 1 cup sugar |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ cup Baker's Coconut, Premium Shred |
| $\frac{1}{2}$ cup almonds, chopped | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup citron, finely cut | $\frac{1}{2}$ teaspoon almond extract |
| $\frac{1}{2}$ cup sultana raisins | 5 egg whites, stiffly beaten |

Sift flour once, measure, add baking powder and salt, and sift together three times. Sift 4 tablespoons flour over almonds and fruits and mix thoroughly. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add remaining flour to creamed mixture, a small amount at a time, beating after each addition until smooth. Add coconut, floured nuts and fruits, and flavorings. Fold in egg whites. Bake in greased, paper-lined loaf pan, in slow oven (250° F.) 1 $\frac{1}{2}$ hours.

Coconut Molasses Cake

(1 egg)

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|---|---|
| 2 $\frac{1}{4}$ cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup butter or other shortening |
| 2 $\frac{1}{2}$ teaspoons baking powder* | $\frac{1}{4}$ cup brown sugar, firmly packed |
| $\frac{1}{2}$ teaspoon salt | 1 egg, well beaten |
| $\frac{1}{4}$ teaspoon soda | $\frac{3}{8}$ cup molasses |
| $\frac{1}{2}$ teaspoon allspice | $\frac{1}{2}$ cup milk |
| 1 teaspoon cinnamon | 1 $\frac{1}{2}$ cups Baker's Coconut, Premium Shred |

Sift flour once, measure, add baking powder, salt, soda, and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in coconut. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (375° F.) 45 minutes, or until done.

Spice Cake with Coconut Fruit Topping

(1 egg)

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| 2 cups sifted Swans Down Cake Flour | $\frac{1}{4}$ teaspoon mace |
| 3 teaspoons baking powder* | $\frac{1}{2}$ teaspoon allspice |
| $\frac{1}{4}$ teaspoon salt | 4 tablespoons butter or other shortening |
| 1 teaspoon cinnamon | $\frac{3}{4}$ cup brown sugar, firmly packed |
| $\frac{1}{4}$ teaspoon cloves | 1 egg, well beaten |
| $\frac{1}{4}$ teaspoon nutmeg | $\frac{3}{4}$ cup milk |

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes. Cover top with Toasted Coconut Fruit Topping (page 6).

*For further information, see page 38.

Coconut Fudge Cake

(1 egg)

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| 2 cups sifted Swans Down Cake Flour | 2 squares Baker's Unsweetened |
| 2 teaspoons baking powder* | Chocolate, melted |
| $\frac{1}{2}$ teaspoon salt | 1 egg, well beaten |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |
| 1 cup sugar | $\frac{3}{4}$ cup milk |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate, blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 1 hour. Spread with Coconut Marshmallow Frosting (page 3).

French Chocolate Cake

(Coconut baked in mixture)

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| 2 cups sifted Swans Down Cake Flour | 3 squares Baker's Unsweetened Chocolate, |
| 2 teaspoons baking powder* | melted |
| $\frac{1}{2}$ teaspoon soda | $\frac{3}{4}$ cup Baker's Coconut, Premium Shred |
| $\frac{1}{2}$ cup butter or other shortening | 1 $\frac{1}{4}$ cups milk |
| 1 cup sugar | 1 teaspoon vanilla |
| 2 egg yolks, well beaten | 2 egg whites, stiffly beaten |

Sift flour once, measure, add baking powder and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, chocolate, and coconut; then add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in slow oven (325° F.) 25 to 30 minutes. Spread Coconut Butter Frosting (page 5) between layers and on top of cake.

Dixie White Cake

(Coconut baked in mixture)

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| 3 cups sifted Swans Down Cake Flour | 1 $\frac{1}{2}$ cups sugar |
| 2 teaspoons baking powder* | 1 cup Baker's Coconut, Premium Shred |
| $\frac{1}{2}$ teaspoon salt | 1 cup water |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon lemon extract |
| | 4 egg whites, stiffly beaten |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add coconut, then flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add lemon extract and fold in egg whites. Bake in two greased loaf pans, 8 x 4 x 3 inches, in moderate oven (350° F.) 1 hour and 15 minutes. Spread Coconut Seven Minute Frosting (page 3) on top and sides of cake.

*For further information, see page 38.



Toasted Coconut Caramel Cake

Toasted Coconut Caramel Cake

(2 eggs)

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| 1 cup sugar | 1 cup sugar |
| $\frac{1}{2}$ cup hot water | 2 egg yolks, well beaten |
| 3 cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup caramelized sugar syrup |
| $1\frac{1}{2}$ teaspoons baking powder* | $\frac{2}{3}$ cup water |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla |
| | 2 egg whites, stiffly beaten |
| $\frac{1}{2}$ cup butter or other shortening | |

To make caramelized sugar syrup, melt 1 cup sugar over a low flame, stirring constantly, until straw-colored. Then add $\frac{1}{2}$ cup hot water and stir until sugar lumps are dissolved. Allow to cool before using.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then $\frac{1}{2}$ cup caramelized sugar syrup. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth; add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 30 minutes. Spread Seven Minute Frosting (page 3) between layers and on top and sides of cake, and sprinkle thickly with Baker's Coconut, Premium Shred, toasted.

*For further information, see page 38.

Tea Cakes and Cookies

Coconut Jelly Balls

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|--|---------------------------------------|
| $\frac{3}{4}$ cup sifted Swans Down Cake Flour | 1 egg, unbeaten |
| $\frac{3}{4}$ teaspoon baking powder* | 1 can Baker's Coconut, Southern Style |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup milk |
| 1 tablespoon butter or other shortening | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup tart jelly |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and beat well; then add $\frac{1}{3}$ of coconut. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased muffin pans in moderate oven (350° F.) 20 to 25 minutes. Beat jelly with fork until of right consistency to spread. When cakes are cool, spread top and sides with jelly and roll in remaining coconut. Makes 8 cakes.

Coconut Drop Cookies

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| $\frac{3}{4}$ cup sifted Swans Down Cake Flour | 4 tablespoons sugar |
| 1 teaspoon baking powder* | 1 egg, well beaten |
| $\frac{1}{2}$ teaspoon salt | 1 tablespoon milk |
| 2 tablespoons butter or other shortening | 1 cup Baker's Coconut, Premium Shred |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, mixing well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add coconut. Drop from teaspoon on greased baking sheet. Bake in hot oven (400° F.) 4 to 5 minutes. Makes 2 dozen cookies.

Coconut Puffs

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| 3 egg whites | Dash of salt |
| 2 $\frac{1}{2}$ teaspoons cornstarch | 1 $\frac{1}{2}$ cups Baker's Coconut, Premium Shred |
| 1 cup sugar | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{1}{4}$ teaspoon almond extract |

Place egg whites in top of double boiler and beat until stiff. Mix cornstarch with sugar and beat gradually into egg whites. Place over hot water and heat about 2 minutes, or until thick around edge. Remove from fire. Add salt, coconut, and flavoring. Drop from teaspoon on greased baking sheet. Bake in slow oven (325° F.) 5 minutes, or until slightly browned. Makes 30 small puffs.

*For further information, see page 38.

Chocolate Macaroons

1 cup sugar
¼ teaspoon salt
2 egg whites, stiffly beaten

1 can Baker's Coconut, Southern Style
1 ½ squares Baker's Unsweetened
Chocolate, melted
½ teaspoon vanilla

Combine sugar and salt. Fold gradually into egg whites. Fold in coconut, chocolate, and vanilla. Drop from teaspoon on greased baking sheet. Bake in slow oven (275° F.) 20 minutes. Makes 2 dozen macaroons.

Coconut Cream Jumbles

3 cups sifted flour
2 teaspoons baking powder*
1 teaspoon salt

1 cup sugar
2 eggs, well beaten
1 cup heavy cream

¾ cup Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to eggs. Add flour, alternately with cream, mixing well. Add coconut. Chill. Roll ¼ inch thick on slightly floured board. Dredge with sugar. Cut with large round cutter. Bake in hot oven (425° F.) 13 to 15 minutes. Makes 2 dozen ¾-inch jumbles.

Coconut Orange Cookies

1 ¾ cups sifted Swans Down Cake Flour
2 ½ teaspoons baking powder*
½ teaspoon salt
1 teaspoon cinnamon
1 cup oatmeal
½ cup butter or other shortening

1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
½ can Baker's Coconut, Southern Style
4 tablespoons orange juice
Grated rind 1 orange

Sift flour once, measure, add baking powder, salt, and cinnamon, and sift again. Add oatmeal. Cream butter, add sugar gradually, and cream together until light and fluffy. Add eggs, vanilla, coconut, and orange juice and rind. Add flour mixture. Drop from teaspoon on greased baking sheet. Bake in hot oven (400° F.) 10 minutes, or until done. Makes 5 dozen cookies.

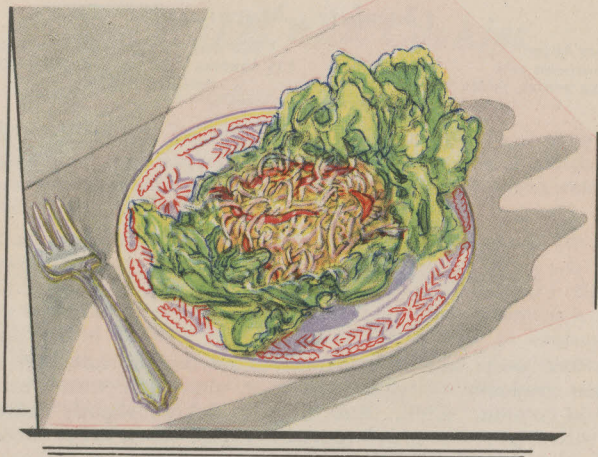
Coconut Macaroons

5 tablespoons sugar
2 egg whites, stiffly beaten

¾ cup Baker's Coconut, Premium Shred,
chopped
¼ teaspoon almond extract

Beat sugar into egg whites and continue beating until mixture stiffens again. Beat in coconut and almond extract. Drop by teaspoons on waxed paper on baking sheet. Bake in moderate oven (325° F.) 20 minutes, or until done. Cool slightly, dash cold water on under side of paper on which macaroons were baked, and remove macaroons with spatula. Makes 18.

*For further information, see page 38.



Coconut Salad Delicious (page 31)

Coconut Brambles

- | | |
|-------------------------------------|---------------------------------------|
| 2 cups sifted Swans Down Cake Flour | 2 teaspoons baking powder* |
| 1 teaspoon salt | 4 egg whites |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 cup cream | $\frac{1}{4}$ teaspoon almond extract |
| 2 tablespoons milk | 1 cup blackberry jelly |

Baker's Coconut, Southern Style

Sift flour once, measure, add salt and $\frac{1}{2}$ cup sugar, and sift again. Add cream, milk, and baking powder to egg whites, and beat with rotary egg beater until mixture thickens; then add flavoring and remaining sugar. Fold in flour gently. Bake in two greased pans, 8 x 8 x 2 inches, in moderate oven (325° F.) 25 minutes, or until done. Cool. Put layers together with blackberry jelly. Cut into 2-inch squares or diamond-shaped pieces, cover with Seven Minute Frosting (page 3), and sprinkle with coconut. Makes 25.

Crispy Coconut Patties

- | | |
|---------------------------------------|--------------------|
| $\frac{1}{2}$ cup condensed milk | 1 teaspoon vanilla |
| 3 cups Baker's Coconut, Premium Shred | |

Combine ingredients and mix thoroughly. Shape into small cakes about 1 inch in diameter and $\frac{1}{2}$ inch high. Place on greased baking sheet and bake in moderate oven (350° F.) 15 to 20 minutes. Makes 2 dozen patties.

*For further information, see page 38.



Toasted Coconut Squares

Toasted Coconut Squares

1 loaf white bread

1 $\frac{1}{2}$ cups sweetened condensed milk

1 can Baker's Coconut, Southern Style

Cut bread into 2-inch squares, $\frac{1}{4}$ inch thick. Dip each square in milk and drain slightly. Then dip in coconut, covering all sides well. Bake in moderate oven (325° F.) 25 minutes, or until golden brown. Makes 3 $\frac{1}{2}$ dozen squares.

Coconut Vanities

1 $\frac{1}{2}$ cups sifted flour

1 $\frac{1}{2}$ teaspoons baking powder*

4 tablespoons butter

1 cup sugar

1 egg, unbeaten

Grated rind of 1 orange

$\frac{1}{4}$ cup milk

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

4 tablespoons sugar

1 egg white, stiffly beaten

Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into greased pan, 14 x 9 $\frac{1}{2}$ inches. Cover with thin layer of meringue made by beating sugar into egg white. Sprinkle with coconut. Bake 25 minutes in moderate oven (350° F.). Cool. Cut into diamond-shaped pieces. Makes 24 vanities.

*For further information, see page 38.

Baked Fudge Drops

- | | |
|---|--|
| 1 $\frac{1}{2}$ cups sweetened condensed milk | 4 cups ($\frac{1}{2}$ pound) Baker's Coconut, |
| 4 tablespoons Baker's Breakfast Cocoa | Premium Shred |
| $\frac{1}{8}$ teaspoon salt | |

Combine milk, cocoa, coconut, and salt, and mix well. Drop by teaspoons on greased baking sheet. Bake in moderate oven (350° F.) 10 minutes. Makes 3 dozen drops.

Date Coconut Sponge Squares

- | | |
|--|---|
| 4 egg yolks, beaten until thick and
lemon-colored | 1 $\frac{1}{4}$ cups ($\frac{1}{2}$ pound) dates, seeded and
coarsely cut |
| 4 egg whites, stiffly beaten | Dash of salt |
| $\frac{1}{2}$ cup bread crumbs | 1 cup brown sugar, firmly packed |
| 2 cups Baker's Coconut, Premium Shred,
finely cut | 3 teaspoons baking powder* |

Fold egg yolks into egg whites. Combine bread crumbs, coconut, dates, salt, sugar, and baking powder, and fold into eggs. Spread mixture thin on baking sheet which has been lined with greased paper. Bake in slow oven (300° F.) 35 minutes. Remove from paper. Cut into squares and serve with whipped cream. Serves 10.

Coconut Date Meringues

- | | |
|--|--|
| 1 cup confectioners' sugar | 1 $\frac{1}{4}$ cups ($\frac{1}{2}$ pound) dates, seeded and cut
in pieces |
| 4 egg whites, stiffly beaten | |
| 2 cans Baker's Coconut, Southern Style | $\frac{1}{2}$ cup walnut meats, chopped |

Fold sugar gradually into egg whites. Fold in coconut, dates, and nuts. Drop by tablespoons on paper-lined baking sheet. Bake in moderate oven (325° F.) 20 minutes. Remove from oven. Invert paper, brush with water, let stand a few minutes, and remove meringues. Makes 30 meringues.

Coconut Ice Box Cookies

- | | |
|---|--|
| 5 $\frac{1}{2}$ cups sifted Swans Down Cake Flour | 1 $\frac{1}{2}$ cups butter or other shortening,
melted |
| 1 teaspoon soda | $\frac{1}{4}$ teaspoon salt |
| 3 eggs, slightly beaten | 4 cups Baker's Coconut, Premium Shred,
chopped |
| $\frac{1}{2}$ cup brown sugar, firmly packed | |
| 1 cup granulated sugar | |

Sift flour once, measure, add soda, and sift again. Combine other ingredients in order given and add flour last. Pack tightly in pan, 8 x 8 inches, lined with waxed paper. Chill overnight. Remove loaf from pan, cut in half, and slice crosswise in $\frac{1}{8}$ -inch slices. Bake in hot oven (400° F.) 5 minutes. Makes 6 dozen cookies.

*For further information, see page 38.

Pies and Tarts

Pie Crust

(For pies or tart shells)

- | | |
|-------------------------------------|--------------------------------------|
| 2 cups sifted Swans Down Cake Flour | $\frac{1}{2}$ cup cold shortening |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{8}$ cup cold water (about) |

Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with a knife or spatula until the dough cleans bowl of all flour and pastry. Use as little water as possible. Roll dough $\frac{1}{8}$ inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes one 9-inch two-crust pie or twelve 2 $\frac{1}{2}$ -inch tart shells. Use $\frac{1}{2}$ recipe for one pie shell only.

Coconut Chocolate Pie

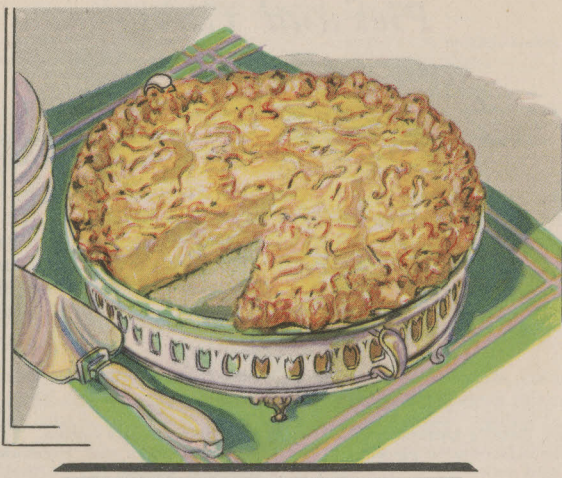
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|---|--------------------------------------|
| 3 squares Baker's Unsweetened
Chocolate, cut in pieces | 2 egg yolks, slightly beaten |
| 2 cups cold milk | 1 cup Baker's Coconut, Premium Shred |
| 5 tablespoons flour | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup sugar | 1 baked 9-inch pie shell |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons sugar |
| | 2 egg whites, stiffly beaten |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar, and salt. Add to egg yolks. Pour small amount of chocolate mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add coconut and cook 3 minutes longer. Add vanilla. Cool. Pour into pie shell. Top with meringue made by folding sugar into egg whites. Bake in moderate oven (350° F.) 12 to 15 minutes, or until delicate brown.

Coconut Transparent Pie

- | | |
|---------------------------------|---------------------------------------|
| $\frac{3}{4}$ cup butter | 1 baked 9-inch pie shell |
| 1 cup sugar | 2 cups Baker's Coconut, Premium Shred |
| 5 egg yolks | 3 egg whites |
| $\frac{1}{4}$ teaspoon salt | 6 tablespoons sugar |
| Grated rind 1 orange or 1 lemon | Dash of salt |

Cream butter, sugar, egg yolks, and salt together very thoroughly for about 10 minutes. Add orange rind. Turn into pie shell, sprinkle with 1 cup coconut, and bake in slow oven (300° F.) 30 minutes. Beat egg whites until stiff, add sugar and salt, and beat until mixture stiffens again. Pile lightly on filling. Sprinkle with remaining 1 cup coconut. Bake in moderate oven (350° F.) 30 minutes, opening oven door after first 8 minutes of baking.



Coconut Custard Pie

Coconut Custard Pie

½ recipe Pie Crust (page 19)
4 eggs, slightly beaten
½ cup sugar

¼ teaspoon salt
3 cups milk, scalded
1 cup Baker's Coconut, Premium Shred

Line a deep 9-inch pie plate with pastry. Combine eggs, sugar, and salt. Add milk, stirring constantly. Add coconut. Pour into pie shell. Bake in hot oven (450° F.) 10 minutes; then decrease heat to slow (300° F.) and bake 30 minutes longer, or until knife inserted comes out clean. Cool.

Delicious Pumpkin Pie

½ recipe Pie Crust (page 19)
1 ½ cups Baker's Coconut, Premium Shred
2 cups cooked mashed pumpkin
1 cup sugar
½ teaspoon mace

½ teaspoon cinnamon
½ teaspoon allspice
3 tablespoons butter, melted
3 eggs, slightly beaten
2 cups milk, scalded

Line pie plate with pastry. Combine ingredients in order given and mix thoroughly. Pour into pie shell. Bake in hot oven (400° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer.



Coconut Brambles (page 16)

Coconut Butterscotch Pie

1 cup brown sugar
3 tablespoons flour
4 tablespoons cornstarch
 $\frac{1}{2}$ teaspoon salt
3 cups milk
 $\frac{1}{2}$ cup granulated sugar
3 tablespoons butter

$\frac{1}{4}$ cup water
3 egg yolks, well beaten
1 teaspoon vanilla
1 cup Baker's Coconut, Premium Shred,
finely cut
1 baked 9-inch pie shell
3 egg whites
5 tablespoons brown sugar

Sift brown sugar, flour, cornstarch, and salt together. Add $\frac{1}{2}$ cup milk, place in upper part of double boiler, and stir until smooth. Place granulated sugar, butter, and water in skillet and heat until mixture turns a golden brown. Add remaining $2\frac{1}{2}$ cups milk, heat until sugar dissolves, and add to flour mixture. Cook until thickened, stirring constantly. Cover closely and cook 10 minutes longer. Pour a small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook until slightly thickened. Add vanilla and $\frac{1}{2}$ cup coconut. Pour into pie shell. Beat egg whites until stiff, add 5 tablespoons brown sugar, and beat until mixture stiffens again. Pile lightly on filling. Sprinkle with remaining $\frac{1}{2}$ cup coconut. Bake in moderate oven (350° F.) 30 minutes, opening door of oven after first 8 minutes of baking.

Coconut Cream Tarts

- | | |
|---|---|
| 1 tablespoon powdered sugar | $\frac{1}{2}$ cup cream, whipped |
| Few drops vanilla | 6 baked tart shells |
| $\frac{1}{4}$ can Baker's Coconut, Southern Style | $\frac{1}{2}$ cup strawberry or raspberry jam |

Fold sugar, vanilla, and coconut into whipped cream. Place a tablespoon of jam in bottom of each tart shell, and fill with coconut cream mixture. Makes 6 tarts.

Coconut Orange Tarts

- | | |
|-----------------------------------|---|
| 5 $\frac{1}{2}$ tablespoons flour | 2 tablespoons lemon juice |
| 1 cup sugar | Grated rind 1 orange |
| $\frac{1}{4}$ teaspoon salt | 1 egg white, stiffly beaten |
| 1 cup orange juice | 8 baked 2 $\frac{1}{2}$ -inch tart shells |
| 2 egg yolks, slightly beaten | 2 tablespoons sugar |
| 1 tablespoon butter | $\frac{1}{2}$ can Baker's Coconut, Southern Style |
| | 1 egg white, stiffly beaten |

Combine flour, sugar, and salt; add orange juice gradually. Place in double boiler and cook until thickened, stirring constantly. Pour a small amount of mixture over egg yolks, return to double boiler, and cook 3 to 4 minutes longer. Add butter, lemon juice, and orange rind. Cool; fold in 1 egg white. Pour filling into tart shells. Top each tart with meringue, made by folding sugar and coconut into egg white. Bake in moderate oven (350° F.) 12 to 15 minutes, or until delicate brown. Serve immediately.

Coconut Prune Strips

- | | |
|--|---|
| 2 cups sifted Swans Down Cake Flour | 1 $\frac{1}{2}$ cups Baker's Coconut, Premium Shred |
| $\frac{3}{4}$ teaspoon salt | $\frac{1}{2}$ cup sugar |
| 9 $\frac{1}{2}$ tablespoons shortening | 1 egg, beaten until thick and light |
| $\frac{1}{4}$ cup cold water (about) | $\frac{1}{4}$ cup milk |
| 1 pound prunes, stewed, cooled, and seeded | Dash of salt |

Sift flour once, measure, add salt, and sift again. Cut in half of shortening until mixture looks like meal. Cut in remaining shortening, allowing it to remain in small lumps. Add water, a little at a time, mixing with spatula until dough clears bowl of all flour and pastry. Use as little water as possible. Chill. Roll dough $\frac{1}{8}$ inch thick on slightly floured board. Fit into large shallow pan, 13 x 9 inches. Arrange prunes in rows on dough, dot with butter, and sprinkle with sugar. Bake in hot oven (425° F.) 20 minutes. Cover with coconut crumb top made by combining coconut, sugar, egg, milk, and salt. Reduce heat to moderate (350° F.) and bake 15 minutes longer. Cool and cut in 2 x 4 $\frac{1}{2}$ -inch strips. Makes 1 dozen strips.

Apricots, figs, raisins, and currants, stewed, and if necessary, sweetened and slightly thickened, may be substituted for prunes in this recipe.

Desserts You Can Make in a Twinkling

Ambrosia

3 oranges, peeled and thinly sliced $\frac{1}{2}$ cup powdered sugar
1 can Baker's Coconut, Southern Style

Arrange layer of orange slices in serving dish and sprinkle with sugar and coconut. Repeat until all ingredients are used, topping with coconut. Chill. Serves 6.

Peaches Marguerite

4 dates, finely chopped 1 tablespoon cream
 $\frac{1}{4}$ cup pecans, finely chopped 2 teaspoons lemon juice
 $\frac{1}{4}$ cup Baker's Coconut, Southern Style, 6 halves canned peaches
finely chopped 1 cup peach juice

Combine dates, pecans, coconut, and cream, mixing thoroughly. Add 1 teaspoon lemon juice. Shape into small balls and place in cavities of peach halves. Serve with peach juice to which remaining lemon juice has been added. Serves 6.

Coconut Tumble

3 bananas, diced Juice 1 lemon
Juice 1 orange $\frac{1}{2}$ can Baker's Coconut, Southern Style
4 tablespoons sugar

Combine ingredients. Pile in sherbet glasses. Chill. Serves 4.

Coconut Fruit Compote

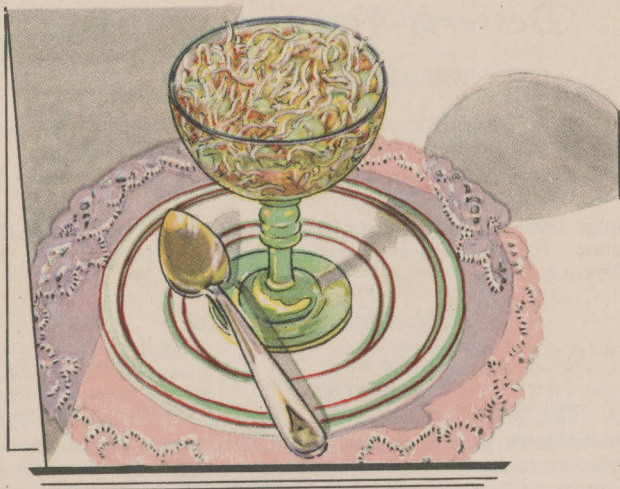
$\frac{1}{2}$ can Baker's Coconut, Southern Style 2 tart apples, pared, cored, and diced
2 oranges, free from membrane and cut in 2 bananas, sliced
small pieces $\frac{1}{2}$ cup dates, chopped
8 marshmallows, quartered

Mix coconut, fruits, and marshmallows together lightly. Chill. Serves 6.

Coconut Banana Snow

3 bananas, cut in small pieces 1 egg white, stiffly beaten
 $\frac{1}{2}$ cup powdered sugar $\frac{1}{2}$ cup cream, whipped
2 teaspoons lemon juice $\frac{1}{2}$ can Baker's Coconut, Southern Style

Combine bananas, sugar, and lemon juice. Chill. Force through sieve. Fold pulp into egg white; then fold in cream and coconut. Serves 6.



Chilled Coconut Fruit

Chilled Coconut Fruit

- | | |
|---|--|
| 6 slices pineapple, diced | 1 cup Malaga grapes, halved and seeded |
| 1 grapefruit, free from membrane and
diced | 1 tablespoon lemon juice |
| 2 oranges, free from membrane and diced | 3 tablespoons sugar |
| 8 maraschino cherries | 1 can Baker's Coconut, Southern Style |

Combine ingredients. Chill. Top each serving with a cherry. Serves 8.

Tropical Delight

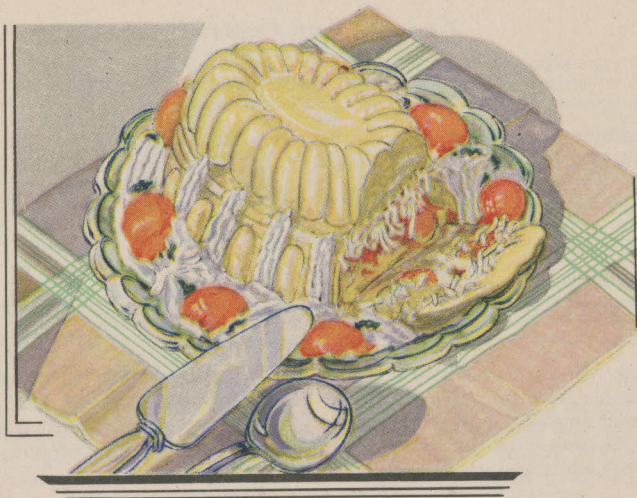
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| 4 ripe bananas | 4 tablespoons brown sugar |
| Juice 1 orange | $\frac{1}{2}$ can Baker's Coconut, Southern Style |

Peel bananas and cut in half lengthwise. Arrange in layers in greased baking dish. Mix orange juice with brown sugar and pour over bananas. Sprinkle thickly with coconut. Bake in hot oven until bananas are tender and coconut is brown. Serve immediately. Serves 4.

Coconut Apricot Fluff

- | | |
|----------------------------------|---|
| 2 cups cooked apricots | $\frac{1}{2}$ cup cream, whipped |
| $\frac{1}{2}$ cup powdered sugar | $\frac{1}{2}$ can Baker's Coconut, Southern Style |

Force apricots through sieve. Add sugar; fold in cream and $\frac{1}{4}$ can coconut. Chill. Sprinkle with $\frac{1}{4}$ can coconut. Serves 6.



Coconut Cabinet Pudding

Puddings, Custards, and Other Desserts

Coconut Cabinet Pudding

5 egg yolks, slightly beaten
5 tablespoons sugar
 $\frac{1}{4}$ teaspoon salt
2 cups milk
1 tablespoon gelatin

$\frac{1}{4}$ cup cold milk
 $\frac{1}{4}$ teaspoon vanilla
Lady fingers or strips of cake
 $1\frac{1}{2}$ cups apricots, sliced
1 can Baker's Coconut, Southern Style

Combine egg yolks, sugar, and salt with 2 cups milk and cook in double boiler until mixture coats the spoon, stirring constantly. Soak gelatin in $\frac{1}{4}$ cup milk 5 minutes, and add hot custard. Stir until gelatin dissolves. Add vanilla. Strain custard into mold, filling $1\frac{1}{2}$ inches deep. Chill until firm. Dip lady fingers into part of custard mixture and line sides of mold. Fill center of mold with alternate layers of apricots, remaining custard, and coconut. Chill until firm. Unmold. Garnish with additional apricot halves, whipped cream, and strips of angelica. Serves 8.

Coconut Cup Custard

3 eggs, slightly beaten
6 tablespoons sugar
¼ teaspoon salt

⅛ teaspoon nutmeg
¾ cup Baker's Coconut, Premium Shred
3 cups milk, scalded

Combine eggs, sugar, salt, nutmeg, and coconut. Add milk gradually. Pour into individual baking dishes, place in pan of hot water, and bake in slow oven (300° F.) 35 to 40 minutes, or until knife inserted comes out clean. Chill. Serves 6.

Java Cream

2 tablespoons Minute Tapioca
⅛ teaspoon salt
2 cups milk, scalded
1 egg yolk, slightly beaten

¼ cup sugar
¾ cup Baker's Coconut, Premium Shred
1 egg white, stiffly beaten
½ teaspoon vanilla

Cook Minute Tapioca and salt in milk in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Combine egg yolk and sugar. Pour small amount of tapioca mixture over egg and sugar, return to double boiler, and cook until thickened. Remove from fire and add coconut. Cool. Fold in egg white and vanilla. Serve cold. Serves 6.

Coconut Apples

¾ cup sugar
¾ cup hot water

3 tablespoons raisins, chopped

½ cup Baker's Coconut, Premium Shred

3 tablespoons dates, chopped
3 tablespoons nut meats, broken
4 apples, pared and cored

Combine sugar and water in casserole and heat in hot oven (450° F.) until sugar is dissolved, stirring occasionally. Combine raisins, dates, and nuts, and fill apple centers with mixture. Brush apples with melted butter. Place in casserole, cover closely, and bake 15 minutes. Reduce heat to moderate (350° F.), uncover, and bake 45 minutes longer, basting apples occasionally with syrup. Sprinkle tops of apples with coconut and continue baking until coconut browns. Serve hot with cream. Serves 4.

Coconut Apple Betty

4 tart apples, pared, cored, and sliced
1 cup soft bread crumbs
1 cup Baker's Coconut, Premium Shred

1 cup brown sugar
1 teaspoon cinnamon
4 tablespoons butter

Arrange layer of apples in greased baking dish. Cover with bread crumbs and coconut. Sprinkle with sugar and cinnamon. Dot with butter. Repeat until all ingredients are used, topping with coconut. Bake, covered, in moderate oven (350° F.) 30 minutes. Uncover and bake 10 minutes longer, or until apples are soft. Serves 6.

Coconut Rice Pudding

- | | |
|-----------------------------|--|
| 3 tablespoons uncooked rice | $\frac{1}{8}$ teaspoon salt |
| 3 cups milk | 1 tablespoon butter |
| 6 tablespoons brown sugar | $\frac{1}{2}$ cup Baker's Coconut, Premium Shred |

Wash rice thoroughly. Combine with milk, sugar, salt, and butter; pour into greased baking dish. Bake in slow oven (300° F.) one hour, stirring frequently. Then add coconut, and bake 30 minutes longer. Serve hot or cold. Serves 6.

Coconut Souffle

- | | |
|------------------------------|--|
| 2 tablespoons butter, melted | 4 egg whites, stiffly beaten |
| 3 tablespoons flour | 1 can Baker's Coconut, Southern Style, |
| 4 tablespoons sugar | chopped |
| $\frac{3}{4}$ cup milk | Dash of salt |
| 3 egg yolks, well beaten | 1 teaspoon vanilla |

Blend butter and flour, add sugar and milk, and cook in double boiler until thick and smooth, stirring constantly. Cool slightly and add egg yolks. Fold into egg whites; then fold in coconut, salt, and vanilla. Turn into greased casserole, place in pan of hot water, and bake in moderate oven (375° F.) 50 minutes, or until firm. Serve with lemon sauce. Serves 8.

Coconut Blancmange

- | | |
|-----------------------------------|--------------------------------------|
| 5 $\frac{1}{2}$ tablespoons flour | 2 cups milk, scalded |
| $\frac{1}{2}$ cup sugar | 1 cup Baker's Coconut, Premium Shred |
| $\frac{1}{4}$ teaspoon salt | 2 egg whites, stiffly beaten |
| | 1 teaspoon vanilla |

Combine flour, sugar, and salt. Add milk gradually, place in double boiler, and cook until thickened stirring constantly. Add coconut and cool. Fold in egg whites and vanilla. Chill. Garnish with tart jelly. Serves 6.

Coconut Chocolate Whip

- | | |
|--|---|
| 1 square Baker's Unsweetened Chocolate,
cut in pieces | 2 egg yolks, slightly beaten |
| 1 cup cold milk | 2 egg whites, stiffly beaten |
| 4 tablespoons flour | 2 teaspoons vanilla |
| $\frac{1}{8}$ cup sugar | $\frac{1}{2}$ cup Baker's Coconut, Premium Shred, |
| $\frac{1}{8}$ teaspoon salt | toasted |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar, salt, and egg yolks. Add a small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened. Fold in egg whites and vanilla. Pile lightly in serving dish and sprinkle with coconut. Serves 6.



Coconut Bread Pudding

Coconut Bread Pudding

- | | |
|---|--|
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup Baker's Coconut, Premium Shred |
| $\frac{1}{4}$ teaspoon salt | 2 tablespoons butter, melted |
| 2 eggs, slightly beaten | $\frac{1}{2}$ teaspoon vanilla, or |
| 2 cups milk, scalded | $\frac{1}{8}$ teaspoon nutmeg |
| 1 cup stale bread, cut into $\frac{1}{2}$ -inch cubes | |

Combine sugar, salt, and eggs. Add milk gradually, then coconut, butter, and vanilla or nutmeg. Place bread in greased baking dish. Pour milk and egg mixture over it. Place dish in pan of hot water and bake in moderate oven (350° F.) 45 to 50 minutes, or until pudding is firm. Chill. Serves 6.

Coconut Prune Soufflé

- | | |
|------------------------------|--|
| $\frac{3}{8}$ cup sugar | 1 can Baker's Coconut, Southern Style |
| $\frac{1}{4}$ teaspoon salt | 1 cup cooked prunes, seeded and finely chopped |
| 4 egg whites, stiffly beaten | |

Fold sugar and salt gradually into egg whites; then fold in coconut and prunes. Turn into greased baking dish. Bake in slow oven (300° F.) 45 minutes, or until firm in center. Serve hot. Serves 6.

Bread Pudding de Luxe

- | | |
|--|---------------------------------------|
| 2 cups milk, scalded | ¼ teaspoon vanilla |
| 2 tablespoons butter | ½ teaspoon almond extract |
| 1 cup stale bread, cut into ½-inch cubes | 2 eggs, slightly beaten |
| ½ cup sugar | 1 cup Baker's Coconut, Premium Shred, |
| ¼ teaspoon salt | toasted |

Combine milk, butter, and bread cubes. Add sugar, salt, and flavoring to eggs and beat slightly. Pour milk mixture over egg mixture and stir in coconut. Pour into greased baking dish, place in pan of hot water, and bake in moderate oven (350° F.) 45 to 50 minutes. Serves 6.

Coconut Bavarian Cream

- | | |
|------------------------|---------------------------------------|
| 1 package Lemon Jell-O | 1 cup cream, whipped |
| 1 pint boiling water | 1 can Baker's Coconut, Southern Style |

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in cream and coconut. Pour into mold; chill until firm. Unmold. Serve with chocolate sauce. Serves 8.

Coconut Orange Jell-O

- | | |
|---|--|
| ½ cup sugar | 1 cup boiling water |
| 4 oranges, free from membrane and cut in small pieces | Grated rind 1 orange |
| 1 package Orange Jell-O | Orange juice, drained from orange pulp, and cold water to make 1 cup |
| ½ can Baker's Coconut, Southern Style | |

Add sugar to pieces of orange. Dissolve Jell-O in boiling water. Add grated orange rind and 1 cup orange juice and water. Chill. When slightly thickened, fold in pieces of orange and coconut. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream. Serves 6.

Frosted Coconut Surprise

- | | |
|----------------------------------|--------------------------------------|
| 2 cups cream | 1 cup Baker's Coconut, Premium Shred |
| 12 marshmallows | 2 tablespoons sugar |
| ½ cup crushed pineapple, drained | 1 teaspoon vanilla |
| ½ cup candied cherries, chopped | Few drops almond extract |
| Dash of salt | |

Add 2 tablespoons cream to marshmallows in top of double boiler and heat until melted. Cool. Whip remaining cream; fold in pineapple, cherries, coconut, sugar, flavoring, and salt. Add marshmallow mixture. Turn into freezing tray of automatic refrigerator and chill 1 hour, or, turn into mold and chill in mixture of ice and salt. Serves 10.

Ice Cream Treats

Toasted Coconut Ice Cream

1 tablespoon flour	2 cups milk, scalded
$\frac{1}{2}$ cup sugar	1 cup cream
$\frac{1}{8}$ teaspoon salt	1 tablespoon vanilla
1 egg, slightly beaten	1 cup Baker's Coconut, Premium Shred, toasted

Combine flour, sugar, and salt. Add to egg. Pour small amount of milk over egg mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Cool. Add cream and vanilla. Freeze, using 8 parts ice to 1 part salt. When partly frozen, add coconut, and continue freezing until firm. Serves 6.

Coconut Mousse

1 egg white, unbeaten	Few drops almond extract
1 cup cream	$\frac{1}{4}$ teaspoon vanilla
$\frac{1}{2}$ cup sugar	1 cup Baker's Coconut, Premium Shred,
Dash of salt	toasted and cooled

Combine egg white and cream in small bowl, and beat with rotary egg beater until stiff. Add sugar gradually, beating well. Add salt, flavoring, and coconut. Pour into mold, filling it to overflowing, cover with waxed paper, press cover tightly down over paper, and pack in equal parts of ice and salt. Let stand 6 hours, or until firm. Makes 1 $\frac{1}{2}$ pints mousse.

Toasted Coconut Sundae *Vanilla Ice Cream*

1 cup sugar	2 eggs, slightly beaten
1 tablespoon flour	2 cups milk, scalded
$\frac{1}{8}$ teaspoon salt	1 quart thin cream
	1 teaspoon vanilla

Combine sugar, flour, salt, and eggs, mixing well. Pour a small amount of milk over egg mixture, return to double boiler, and cook until slightly thickened, stirring constantly. Cool. Add cream and vanilla. Freeze. Makes 2 quarts. Serve in sherbet glasses with Butterscotch Sauce. Sprinkle with Baker's Coconut, Premium Shred, toasted.

Butterscotch Sauce

1 $\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup water
$\frac{1}{4}$ cup light corn syrup	$\frac{1}{2}$ cup milk
4 tablespoons butter	$\frac{1}{2}$ cup cream

Combine sugar, corn syrup, butter, and water. Place over low flame and cook until a small amount of syrup forms a very soft ball in cold water (232° F.). Remove from fire. Add milk and cream. Stir until smooth.

Coconut Salads

Coconut Salad Delicious

2 cups cabbage, finely shredded
1 cup grated pineapple, drained

1 cup Baker's Coconut, Premium Shred
 $\frac{3}{4}$ cup Hellmann's Mayonnaise

Dash of salt

Crisp cabbage by allowing it to stand in ice water. Drain and dry thoroughly. Toss lightly together with remaining ingredients. Serve on crisp lettuce. Garnish with strips of pimiento and chopped chives. Serves 6.

Apple Coconut Salad

3 tart apples, pared, cored, and diced
 $\frac{1}{2}$ cup seedless raisins

$\frac{1}{2}$ can Baker's Coconut, Southern Style
 $\frac{3}{4}$ cup Hellmann's Mayonnaise

Toss apples, raisins, and coconut together lightly. Moisten with $\frac{1}{2}$ cup mayonnaise. Serve on crisp lettuce. Garnish with remaining mayonnaise, and sprinkle with paprika. Serves 6.

Coconut and Carrot Mold

1 $\frac{1}{2}$ cups grated raw carrots

1 can Baker's Coconut, Southern Style
 $\frac{3}{4}$ cup Hellmann's Mayonnaise

Combine carrots, coconut, and mayonnaise. Blend. Pack tightly into individual molds. Chill. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 6.

Orange Coconut Salad

$\frac{1}{2}$ can Baker's Coconut, Southern Style
2 oranges, free from membrane and cut
in small pieces
1 cup celery, chopped

2 tablespoons pimiento, chopped
1 tablespoon parsley, chopped
2 tablespoons onion, chopped
 $\frac{1}{4}$ cup Hellmann's Mayonnaise

Toss ingredients together lightly. Chill. Serve on crisp lettuce. Garnish with additional mayonnaise. Serves 6.

Stuffed Prune Salad

2 packages cream cheese
 $\frac{1}{2}$ can Baker's Coconut, Southern Style,
chopped

2 tablespoons Hellmann's Mayonnaise
24 cooked prunes, seeded

Blend cheese, coconut, and mayonnaise. Stuff prunes with mixture. Serve on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

Confections

Coconut Cherry Divinity

- | | |
|------------------------------------|--|
| 2 cups sugar | $\frac{1}{2}$ can Baker's Coconut, Southern Style, |
| $\frac{3}{4}$ cup water | toasted and crumbled |
| $\frac{1}{2}$ cup light corn syrup | 1 teaspoon vanilla |
| 2 egg whites, stiffly beaten | $\frac{3}{4}$ cup candied cherries, thinly sliced |
| | Dash of salt |

Cook $\frac{1}{2}$ cup sugar and $\frac{1}{3}$ cup water together until a small amount of syrup forms a medium hard ball in cold water (240° F.). Cook remaining sugar, water, and syrup together until small amount of syrup forms a hard ball in cold water (252° F.). Remove first syrup from fire, cool slightly, and pour slowly over egg whites, beating constantly until mixture loses its gloss (1 $\frac{1}{2}$ minutes). Then add second syrup slowly, beating as before. Fold in coconut, vanilla, cherries, and salt, and turn immediately into buttered pan, 8 x 8 x 2 inches. Cool until firm. Cut into pieces, 1 x 1 $\frac{1}{2}$ inches. Roll in additional toasted coconut if desired. Makes 3 $\frac{1}{2}$ dozen pieces divinity.

Coconut Fudge

- | | |
|--|---------------------------------------|
| 2 squares Baker's Unsweetened Chocolate, | Dash of salt |
| cut in pieces | 2 tablespoons butter |
| $\frac{3}{4}$ cup cold milk | 1 teaspoon vanilla |
| 2 cups sugar | 1 can Baker's Coconut, Southern Style |

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (230° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.), then beat until mixture begins to thicken and loses its gloss. Add coconut. Pour at once into greased pan, 8 x 4 inches. When cold, cut in squares. Makes 18 large pieces.

Coconut Fruit Roll

- | | |
|---------------------------------------|--|
| 1 $\frac{1}{2}$ cups brown sugar | $\frac{1}{2}$ teaspoon vanilla |
| 2 teaspoons light corn syrup | $\frac{1}{2}$ cup raisins, finely chopped |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ cup dates, seeded and finely chopped |
| 1 can Baker's Coconut, Southern Style | |

Cook sugar, corn syrup, and milk together until a small amount of syrup forms a soft ball in cold water (234° F.). Cool. Add vanilla and beat until creamy. Add fruit and coconut. Shape into an oblong roll, 1 $\frac{1}{2}$ inches in diameter, and wrap in waxed paper. Chill. Cut in slices. Makes 15 slices.



Coconut Christmas Candies

Haystacks

1 cup granulated sugar
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup light corn syrup
 $\frac{1}{2}$ cup light molasses

$\frac{1}{2}$ cup cream
 1 cup milk
 4 tablespoons butter
 4 $\frac{1}{2}$ cans Baker's Coconut, Southern Style

Combine all ingredients except coconut in saucepan and place over low flame. Cook, stirring constantly, until a small amount of syrup forms a soft ball in cold water (240° F.). Pour about $\frac{1}{4}$ of mixture into small bowl, keeping remainder soft over hot water until ready to use. Work in lightly as much coconut as syrup will take up (about 1 can). Divide into equal amounts and drop on oiled surface. Shape into cones. Continue until all syrup and coconut have been used. Makes 2 dozen haystacks.

Christmas Trees

$\frac{1}{2}$ can Baker's Coconut, Southern Style
 Green coloring

1 recipe Haystacks
 1 cup sugar

$\frac{1}{3}$ cup water

Cut and tint coconut a delicate green. Prepare Haystacks, shaping into cones. Cool. Prepare a simple syrup by cooking sugar and water until a small amount forms a firm ball in cold water (240° F.). When cones are cool, dip quickly in syrup and sprinkle thickly with tinted coconut. Insert small candle holder in base of each cone or tree.

Orange and Coconut Confection

Juice and rind of 2 oranges	$\frac{1}{2}$ cup light corn syrup
2 cups sugar	4 cups Baker's Coconut, Premium Shred
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup pecan meats, broken

Cook orange rind in large amount of water until tender, changing water twice. Drain. Cut rind into thin shreds. Add sugar, salt, syrup, and orange juice, and cook until rind becomes transparent. Skim out rind. Add coconut to syrup and continue cooking until small amount of syrup forms a soft ball in cold water (236° F.). Add orange rind and nut meats. Drop by teaspoons on greased surface. Makes 3 dozen.

Coconut Penuchi

2 cups brown sugar	$\frac{1}{4}$ cup butter
$\frac{3}{4}$ cup cream	$\frac{1}{2}$ teaspoon vanilla
2 cans Baker's Coconut, Southern Style	

Cook sugar, cream, and butter until a small amount of syrup forms a very soft ball in cold water (232° F.). Remove from fire; add vanilla and coconut. Beat until creamy. Pour in greased pan. Mark in squares. Makes 36.

Coconut Orange Slices

3 cups sugar	3 tablespoons butter
1 cup milk	1 can Baker's Coconut, Southern Style
2 tablespoons light corn syrup	$1\frac{1}{2}$ teaspoons grated orange rind

Combine sugar, milk, corn syrup, butter, and coconut, and cook until a small amount of syrup forms a soft ball in cold water (236° F.), stirring occasionally. Cool to lukewarm (110° F.), add orange rind, and beat until thick and creamy. Turn out on greased surface, knead until smooth, and shape into narrow loaves, 8 x $1\frac{1}{4}$ x $1\frac{1}{4}$ inches. Roll in additional orange rind and coconut. Serve in slices. Makes 2 loaves.

Chocolate Coconut Glossies

12 squares Baker's DOT Chocolate	1 can Baker's Coconut, Southern Style
$1\frac{1}{2}$ cups sweetened condensed milk	1 teaspoon vanilla

Melt chocolate over hot water, add milk, and blend. Add coconut and vanilla. Drop by teaspoons on waxed paper. Cool. Makes 5 dozen glossies.

Inner Secrets

$\frac{1}{2}$ pound marshmallows	1 can Baker's Coconut, Southern Style,
$\frac{1}{4}$ pound walnut halves	chopped

Melt marshmallows in double boiler. Dip nuts into marshmallow, coating well. Roll in coconut. Makes 48.

Coconut Caramels

1 cup sugar
 $\frac{3}{4}$ cup light corn syrup
1 $\frac{1}{2}$ cups cream

2 tablespoons butter
1 can Baker's Coconut, Southern Style
1 tablespoon vanilla

Combine sugar, corn syrup, and $\frac{1}{2}$ cup cream. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of mixture forms a soft ball in cold water (238° F.), stirring constantly. Add $\frac{1}{2}$ cup cream and cook again to 238° F., stirring constantly. Add remaining $\frac{1}{2}$ cup cream and cook until a small amount of mixture forms a firm ball in cold water (248° F.), stirring constantly. Remove from fire; add butter, coconut, and vanilla. Pour into slightly buttered pan, 8 x 4 inches. Do not scrape pan. Let stand until cold. Mark with knife into $\frac{3}{4}$ -inch squares, turn out on cold slab, turn right side up, and cut into squares with full length of long, sharp knife. Let stand 2 to 3 hours to dry. Wrap each caramel in waxed paper. Makes 40 caramels.

Molasses Coconut Chews

$\frac{1}{4}$ cup corn syrup
 $\frac{1}{4}$ cup molasses

$\frac{1}{2}$ tablespoon vinegar
1 tablespoon butter

1 can Baker's Coconut, Southern Style

Combine syrup, molasses, vinegar, and butter, and boil until a small amount of syrup becomes brittle in cold water (240° F.). Add coconut. Shape into small balls, $\frac{3}{4}$ inch in diameter. Makes 28 chews.

Coconut Butterscotch

2 $\frac{1}{2}$ cups powdered sugar

4 tablespoons butter

1 can Baker's Coconut, Southern Style

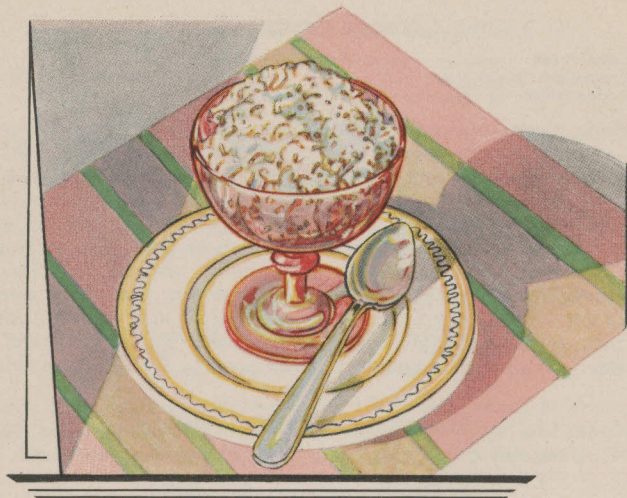
Put sugar in iron skillet and place over low flame, stirring constantly, until sugar is melted and straw-colored. Add butter and coconut. Pour into slightly greased pan, 8 x 8 x 2 inches. Mark into squares while warm and cut when cold.

Coconut Apricot Candy

$\frac{3}{4}$ cup dried apricots
 $\frac{3}{4}$ cup Baker's Coconut, Premium Shred
 $\frac{1}{2}$ cup nut meats

$\frac{1}{2}$ teaspoon grated orange rind
 $\frac{1}{2}$ teaspoon grated lemon rind
1 tablespoon lemon juice

Wash apricots and steam 5 minutes. Put apricots, coconut, and nut meats through food chopper. Add orange and lemon rind and lemon juice and knead mixture until blended. If candy is dry, add enough orange juice to moisten. If too moist, work in small amount of confectioners' sugar. Shape into balls about $\frac{3}{4}$ inch in diameter. Roll in granulated sugar. Makes 18 to 20 balls.



Toasted Coconut Ice Cream (page 30)

Sprinkle It On

Here's the cure for those everyday meals that sometimes seem hopelessly humdrum —

See that Baker's Coconut is on your pantry shelf!

Then, the next time you make a favorite home pudding, sprinkle on coconut. Add it to the frosting of your next cake, spread its tender shreds over left-over fruit slices, add it to custards, or mix it with your salads.

All through this booklet, are quick, mixed-in-a-minute recipes, dainty and delicious with Baker's Coconut sprinkled on, and here are some special ideas that will suggest many new dishes to you.

Coconut Marguerites

Spread saltines with Seven Minute Frosting (page 3). Sprinkle thickly with Baker's Coconut, Southern Style, and brown in moderate oven (350° F.).

Coconut Macédoine

Combine diced pineapple, pineapple juice, and marshmallows, cut in pieces, with Baker's Coconut, Southern Style. Serve in sherbet glasses, and garnish with mint leaves or maraschino cherries.

Peach Dreams

Fill peach halves with mixture of sweetened whipped cream and Baker's Coconut, Southern Style, flavored with almond extract. Sprinkle additional coconut over top.

Pineapple Fancy

Spread slices of canned pineapple with marshmallow cream, sprinkle with Baker's Coconut, Premium Shred, toasted. Garnish with maraschino cherries.

Baked Stuffed Dates

Stuff dates with nuts, sprinkle with water, dot with butter, and bake in moderate oven (350° F.) 15 minutes. Cool and roll in Baker's Coconut, Southern Style.

Coconut Prune Dainty

Fill cavities of cooked, seeded prunes, with Baker's Coconut, Southern Style. Serve in sherbet glasses with prune juice and whipped cream.

Apricot Shortcake de Luxe

Split squares of sponge cake. Put halves together and cover tops and sides of cakes with mixture of cooked apricots, forced through sieve. Sprinkle with Baker's Coconut, Southern Style.

Glorified Cream Cakes

Pile cup cakes, or squares of cake with a cream mixture made by beating 3 tablespoons red jelly into $\frac{1}{2}$ cup of cream, whipped, and folding in $\frac{1}{4}$ cup of Baker's Coconut, Southern Style. Sprinkle additional coconut over top and garnish with bits of jelly.

Fruit Fancies

Place slices of canned pineapple on round slices of sponge cake, add a few sliced strawberries, cover with meringue to which Baker's Coconut, Southern Style, has been added. Sprinkle with additional coconut and brown in a slow oven. Chill. Garnish with whole strawberries.

Coconut Fig Perfection

Spread fig jam on slices of sponge cake or lady fingers. Sprinkle thickly with Baker's Coconut, Southern Style. Top each slice with whipped cream to which additional coconut has been added.

To Measure Coconut

To measure Baker's Coconut, Southern Style, use the proportionate amount of the can specified in the recipe. One can Baker's Coconut, Southern Style, yields approximately 1 ½ cups.

To measure Baker's Coconut, Premium Shred, measure coconut into cup, pressing down slightly. One package (4 ounces) yields approximately 2 cups.

All measurements used in the book are level.

To Tint Coconut

For decorative purposes, coconut may be delicately tinted various colors. Sprinkle coconut on white paper. Dilute a tiny bit of vegetable coloring (paste, tablet, or liquid) in a small amount of water, pour over coconut, and rub evenly through coconut.

To Toast Coconut

Spread coconut in thin layer in pan or baking sheet. Place under broiler or in hot oven (400° F.). Toast until coconut is golden brown, stirring frequently, and being careful it does not burn. Toasted coconut has a delicious flavor and may be used in candies, as topping on cake frostings or meringues, or as a garnish for puddings, ice cream, and desserts.

To Keep Coconut

Left-over amounts of Baker's Coconut, Southern Style, will keep in excellent condition for several days, if stored in a tightly-covered jar and kept in a cool place.

Left-over amounts of Baker's Coconut, Premium Shred, require no special care. Keep the small amount of coconut in its original carton, tightly closed, and store it in a cool place. (A piece of waxed paper, fastened over the top of the package with a rubber band, helps in keeping it fresh.)

Concerning the Leavening

All baking powders cannot be used in equal amounts with the same results. In the recipes in this book, Calumet, the Double-Acting Baking Powder, was used.

As a rule, use 1 level teaspoon of Calumet Baking Powder to 1 cup of sifted flour. This general proportion gives excellent results. With any other type of baking powder use increased amounts as recommended by the manufacturers.

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