

BAKER'S[®]
CHOCOLATE and COCONUT
FAVORITES



BAKER'S

Sweet Chocolate Cake (p. 10) with Coconut-Pecan Frosting (p. 28) is perfect with coffee for parties and other occasions.





CHOCOLATE AND COCONUT FAVORITES

Here is a collection of the best, most favored recipes made with Baker's Chocolate and Coconut. It includes those that have been famous through the years, as well as some that have gained recent popularity—all selected for your enjoyment. Each recipe uses chocolate and coconut in the most flavorful or decorative manner possible.

Cakes, first. Which type do you prefer? Deep, dark, rich chocolate? Lighter and luscious coconut? You'll find your favorites here—and more! And to give the cakes variety, we've included many *frostings*, *fillings*, and *toppings*—plus the best chocolate and coconut sauces.

Yes, and there are *cookies* and bars aplenty. Try the softies, crispies, crunchies, and chewies—some ever-so-simple, others more demanding.

Then there are *pies*—all chocolate and coconut, but each different. And, we've included many delicious crusts—even some made of coconut! Also in this section are puddings, Bavarians, soufflés, and frozen desserts.

Candies? Of course! Caramels, fudge, divinity, nut clusters, and fondants. And in the final section are your favorite chocolate *beverages*, plus some new refreshers of coconut milk.

Enjoy every recipe—all pre-tested for you in GENERAL FOODS KITCHENS.

CHOICE CHOCOLATES

For two centuries, American women have cooked with Baker's chocolate products, handing down the tradition from mother to daughter—until now Baker's is a household word synonymous with quality.

Today, you may choose from these superb chocolate products:

Baker's Unsweetened Chocolate is a blend of fine cocoa beans—roasted, crushed, and ground between great heated rollers into a ruddy-brown liquor, satin-smooth and rich in cocoa butter. Nothing is added to the pure fragrant liquor, nothing is removed. This fine chocolate is molded and wrapped in 1-ounce squares, each grooved to break easily into ½-ounce pieces, and sold in 8-ounce packages.

Baker's Redi-Blend Unsweetened Chocolate Flavor Product for Baking is a semiliquid product that enables you to make your favorite unsweetened chocolate and cocoa recipes without melting or measuring the chocolate or cocoa. Each package contains 8 handy 1-ounce packets that you just tear open and squeeze. Each 1-ounce packet can replace 1 square of Baker's Unsweetened Chocolate or ¼ cup cocoa.

Baker's German's Sweet Chocolate was created by Samuel German in 1852 as a quality snack-type chocolate bar. It's a special blend of chocolate, with sugar and cocoa butter added, that nobody but Baker's knows how to make. Only this formula is rich enough, bold enough, full flavored enough to keep its character in the many unique recipes that it has inspired. Women everywhere have experimented with this distinctive chocolate, and many delightful recipes have been developed using the 4-ounce packages of sweet cooking chocolate.

Baker's Semi-Sweet Chocolate is a superb blend with just enough sugar, extra cocoa butter, and flavorings added to give it the satiny gloss desired in candy-making. Originally intended only for candy and known as Baker's Dot Chocolate, it is now frequently used in other recipes. It comes in 1-ounce squares in 8-ounce packages.

Baker's Chocolate Flavor Baking Chips are dainty pieces of a smooth, rich blend of cocoa and vegetable oil with just enough sweetening to give an interesting flavor. During baking, the chips soften slightly but hold their shape to add texture contrast to cakes and cookies. These chips come in 12-ounce packages. Baker's Chocolate Flavor Baking Chips can be used in any one of your favorite recipes that call for chocolate chips.

Chocolate Substitutions

Most recipes are so carefully developed and tested that you're more sure of success when you follow the recipe exactly. However, you can use Baker's Redi-Blend Unsweetened Chocolate Flavor Product for Baking in your favorite recipes calling for unsweetened chocolate or cocoa. A 1-ounce packet of Baker's Redi-Blend replaces 1 square of Baker's Un-

sweetened Chocolate or $\frac{1}{4}$ cup of cocoa. Generally, it's best not to substitute a sweet chocolate for an unsweetened chocolate and vice versa.

To Melt Chocolate

Many homemakers have a favorite way to melt chocolate. Whatever method you use, remember that chocolate scorches easily and that melted semi-sweet and sweet chocolates tend to hold their shape until stirred.

Over hot water: Place chocolate in top of double boiler. Heat over hot water 10 to 12 minutes. Or use a custard cup or saucepan set in a pan of water. If you prefer, melt unsweetened squares wrapped with folded ends up. Then carefully lift and scrape chocolate off the wrappers.

In liquid: In some recipes, the chocolate may be melted with the shortening or in the milk or water over very low direct heat, stirring constantly. If necessary, beat until thoroughly blended and smooth.

In oven: While oven preheats or if it has been turned off but is still warm, set the wrapped or unwrapped squares on a pan or piece of foil in the oven until melted. Of course, oven should not be too hot, nor should chocolate be left in oven too long.

Over very low direct heat: Unwrap the chocolate and place in a small saucepan over *very low* heat. Stir constantly until chocolate melts. Or set over a pilot light or on an asbestos mat over very low heat and stir chocolate occasionally. Remove from heat as soon as the chocolate melts.

For candy-dipping and glazes: To keep the chocolate glossy, always place it over hot water and heat only until partially melted; then remove from the water and stir until chocolate is entirely melted.

To Store Chocolate

Keep chocolate in a reasonably cool place—below 75° F. if possible. At very high temperatures, the cocoa butter melts into the wrapper and the chocolate loses some of its fine flavor. But if chocolate grays in color, cocoa butter has merely risen to top and neither flavor nor quality is impaired.

SELECTED COCONUTS

Only 75 years ago the first Baker's Coconut was made available to homemakers. It quickly became popular, and today many prize-winning desserts feature coconut. Baker's Coconut has a moistness secret—it stays moister longer than fresh coconut. These four types of Baker's Coconut are available:

Baker's Angel Flake Coconut is moist, tender, sweetened flakes of coconut. This popular coconut gives a distinctive flavor to every dessert,

whether used as an ingredient or a garnish. Flaked coconut is available in 3½-ounce and 7-ounce cans; also in 7-ounce and 14-ounce bags.

Baker's Premium Shred Coconut is one of the most beautiful, delicious decorations and ingredients for cakes and other desserts. Buy the 4-ounce, 8-ounce, or 16-ounce bag.

Baker's Southern Style Coconut contains both long and short shreds and is a bit moister, as southerners like it. This coconut, which has made coconut treats traditional in the south, is packed in 4-ounce cans.

Baker's Cookie Coconut is perfect as an ingredient. The moist, tender wisps, sweetened just enough to bring out the coconut flavor, mix easily into batters and doughs. It comes in 7-ounce bags.

Tips on Using Coconut

To store coconut: An unopened package of Baker's Coconut may be kept on your kitchen shelf. However, after opening the package, the coconut will remain moist and tasty longer if stored in the refrigerator in the tightly reclosed package or a covered container.

To tint coconut: Dilute a few drops of food coloring with 1 teaspoon milk or water. Add 1 to 1½ cups coconut; toss with a fork until evenly tinted. Or place coconut in a quart jar; sprinkle in diluted coloring. Cover; shake until evenly tinted. Sprinkle on cakes, puddings, or other desserts.

To toast coconut: Spread coconut in a shallow pan. Toast in a moderate oven (350° F.), stirring often, until lightly browned—5 to 10 minutes. Cool thoroughly. Use in cookies, in or on other desserts, or on salads.

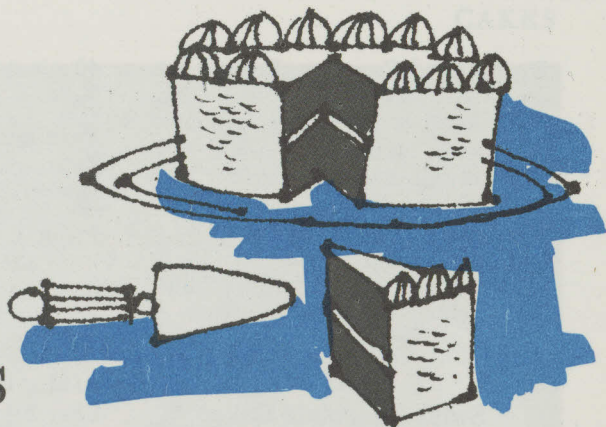
To flavor coconut: Combine flavoring (see below) and 1 to 1½ cups coconut in a quart jar. Cover and shake vigorously until coconut is evenly flavored or tinted. Use on frosted cakes and other desserts.

Suggested Flavorings:

- 1 or 2 tablespoons Jello-O Gelatin (any fruit flavor)
- 1 or 2 teaspoons almond extract
- ½ teaspoon *each* cocoa and Instant Maxwell House Coffee
- ¼ teaspoon imitation maple flavoring
- 2 tablespoons syrup from frozen or canned fruits
- 3 or 4 teaspoons Birds Eye Concentrated Orange Juice.

To substitute coconuts: In most cases the shredded and flaked coconuts are interchangeable. However, it's best to use 1 cup cookie coconut for 1½ cups shredded coconut or 1⅓ cups flaked coconut. When using shredded coconut in cakes, you may want to cut the shreds slightly with a kitchen shears or knife—otherwise the cake may be difficult to cut.

Cake Treasures



This distinguished collection boasts new and popular recipes along with favorites cherished in General Foods Kitchens for years. You'll find recipes for lovely party cakes, as well as some you'll want to bake just because they sound so very good. Remember that cake recipes are delicately balanced to give you repeated success if followed carefully—a guide for adjusting the recipes for high altitudes is given on page 8.

But if you are of a mind to improvise, do bake your pet choices in the various pan sizes given. And use different frostings, fillings, and toppings. For instance, make a chocolate cake in round layers and swirl it thickly with a pink-tinted fluffy frosting, or in square layers and frost it with fudge frosting, or in an oblong pan and top it with a broiled-on coconut topping. Your own imagination will suggest many other variations.

Devil's Food Cake

- 1½ cups sifted cake flour
- ¾ teaspoon salt
- ¾ teaspoon soda
- 1¼ cups sugar
- ½ cup soft shortening
- ⅔ cup water
- 2 squares Baker's Unsweetened Chocolate, melted*
- 2 eggs
- 1 teaspoon vanilla

*Or use 2 packets Baker's Redi-Blend.

Measure sifted flour, salt, soda, and sugar into sifter. Stir shortening. Sift

in flour mixture. Add water and mix until all flour is dampened. Then beat 2 minutes at a medium speed of electric mixer or 300 vigorous strokes by hand. Add melted chocolate, eggs, and vanilla and beat 1 minute longer in mixer or 150 strokes.

Pour batter into a 9-inch square pan or two 8-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) 40 to 45 minutes for the square cake or 25 to 30 minutes for the layers.

Frosting: Hungarian Chocolate Frosting (p. 28).

Devil's Food Cupcakes: Prepare batter for Devil's Food Cake. Spoon into paper-lined or greased and floured cupcake or muffin pans, filling each cup half full. Bake in a modern oven (350° F.) for 25 to 30 minutes. Cool thoroughly. Then frost with Fudge Frosting (p. 26, smaller recipe) or Golden Coconut Frosting (p. 28). Makes about 18 cupcakes.

Swiss Chocolate Cake

- 1¾ cups sifted cake flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon soda
- 1 teaspoon salt
- 1½ cups sugar
- ½ cup shortening (at room temperature)
- 1¼ cups evaporated milk
- 2 eggs
- 1 teaspoon vanilla
- 2 or 2½ squares Baker's Unsweetened Chocolate, melted*
- ¼ teaspoon red food coloring (optional)

*Or use 2 packets Baker's Redi-Blend.

Measure sifted flour, baking powder, soda, salt, and sugar into sifter. Stir shortening just to soften. Sift in flour mixture. Add 1 cup milk and mix until all flour is dampened. Then beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand. Add eggs, vanilla, melted chocolate, food coloring, and remaining milk and beat 1 minute in mixer or 150 strokes.

Pour batter into two 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) 25 to 30 minutes. Cool.

Other pans: Cake may also be baked in three 8-inch layer pans 20 to 25 minutes; two 9-inch square pans 25 to 30 minutes; a 13x9x2-inch pan 35 to

40 minutes; or two 8-inch square pans 30 to 35 minutes.

Frostings: Coconut Cream Cheese Frosting (p. 28) or Hungarian Chocolate Frosting (p. 28).

Picnic Cake: Bake the Swiss Chocolate Cake in a 13x9x2-inch pan as directed. Spread with Coconut Topping (p. 31). Broil until topping is lightly browned and bubbly.

Paisley Cake: Make batter for Swiss Chocolate Cake as directed. Pour into two 9-inch layer pans, lined on bottoms with paper. Melt 2 squares Baker's Unsweetened Chocolate or hold 2 packets Baker's Redi-Blend under hot water a few moments to soften; pour in a circle over top of batter in pans about 1 inch from rims. With spatula or knife, swirl chocolate in curlicues. Bake as directed. Cool and split each layer horizontally to make four layers. Frost between layers with Mint Whipped Topping (p. 32) or coffee Butter Frosting (p. 27).

Chocaron Cake

- 1 egg white
- Dash of salt
- 1¼ cups sugar
- 2 tablespoons cake flour
- 1½ cups Baker's Cookie Coconut
- 3 squares Baker's Semi-Sweet Chocolate
- ¼ cup water
- 2 cups sifted cake flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1½ teaspoons Calumet Baking Powder
- ½ cup butter
- 3 eggs
- 2 teaspoons vanilla
- 1 cup sour cream
- Teatime Glaze (p. 29)

Combine egg white and dash of salt in small bowl; beat until foamy. Add



Two layers of Paisley Cake (p. 6) were split and spread with Mint Whipped Topping (p. 32) for this masterpiece.

$\frac{1}{4}$ cup sugar, a little at a time, beating at high speed of electric mixer until stiff peaks will form. Blend in 2 tablespoons flour and the coconut.

Melt chocolate in $\frac{1}{4}$ cup water over very low heat, stirring until blended. Cool thoroughly. Meanwhile, measure sifted flour, soda, salt, and baking powder; sift together. Cream butter and 1 cup sugar. Then add eggs, one at a time, beating well after each addition. Blend in vanilla. Combine sour cream and cooled chocolate, blending well. Add to butter mixture alternately with flour mixture, mixing well after each addition.

Pour about 2 cups of the cake batter into a 9-inch tube pan, lined on the bottom with paper and greased lightly on the sides. Sprinkle with about $\frac{1}{2}$ cup coconut mixture. Top

with another 2 cups batter and $\frac{1}{2}$ cup coconut mixture; then with remaining batter and coconut mixture. Bake in a moderate oven (350°F.) 50 to 55 minutes. Cool in pan on cake rack 15 minutes; then remove sides of pan, leaving tube in cake. Finish cooling cake on rack before removing tube. (If sides of pan are not removable, cool cake thoroughly in pan as cake is tender.) Spread with Teatime Glaze. Top with more coconut, if desired.

Chocaron De Luxe: Prepare Chocaron Cake, layering batter and coconut mixture in two 9-inch layer pans, lined on bottoms with paper and greased lightly on sides. Bake in moderate oven (350°F.) 30 to 35 minutes. Cool. Spread Coconut Whipped Cream (p. 30) between the layers and over top of the cake.

Sweet Chocolate Chiffon Cake

- 1 package (4 ounces) Baker's
German's Sweet Chocolate
- $\frac{3}{4}$ cup boiling water
- $1\frac{2}{3}$ cups sifted cake flour
- $1\frac{1}{2}$ cups sugar
- 2 tablespoons Instant Maxwell
House Coffee
- 2 teaspoons Calumet Baking Powder
- $\frac{3}{4}$ teaspoon salt
- 7 egg yolks
- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ teaspoon cream of tartar
- 7 egg whites
- Chocolate Filling (p. 31)
- Toasted slivered almonds

Melt chocolate in boiling water over very low heat. Cool. Meanwhile, measure sifted flour, $1\frac{1}{4}$ cups sugar,

the instant coffee, baking powder, and salt and sift together into a large bowl. Make a well in center of dry ingredients. Add egg yolks, oil, and the cooled chocolate. Beat until batter is smooth—about 2 minutes.

Add cream of tartar to egg whites and beat until foamy—about 1 minute. Gradually add remaining $\frac{1}{4}$ cup sugar, beating well after each addition. Continue beating until very stiff peaks will form. With a wire whip or rubber scraper, gradually fold in chocolate mixture just until blended.

Pour into an ungreased 10-inch tube pan. Bake in moderate oven (350°F.) 60 to 65 minutes. Invert cake and cool completely. Then loosen cake and remove from pan. With a

CAKE MAKING AT HIGH ALTITUDES

A glamorous cake, highly successful at sea level, may be a complete failure at high altitudes. If you have had such an experience, you have learned the hard way that most cake recipes need adjustments for success at high altitudes.

As a rule, up to 2500 or 3000 feet little adjustment is needed. But above that, it's often necessary to reduce the leavening and sugar or, in very rich cakes, the shortening. However, in angel food or sponge cakes, the eggs may have to be increased at highest altitudes.

Since cakes differ in richness and balance of ingredients, no set rule of adjustments can be made. However, here is a guide or starting point that may help in adjusting your favorite sea-level recipe.

Recipe Adjustment Guide for High Altitudes

	3000 ft.	5000 ft.	7000 ft.
Reduce baking powder: For each teaspoon, decrease	$\frac{1}{8}$ tsp.	$\frac{1}{8}$ to $\frac{1}{4}$ tsp.	$\frac{1}{4}$ tsp.
Reduce sugar: For each cup, decrease	1 tbsp.	1 to 2 tbsp.	2 to 3 tbsp.
Increase liquid: For each cup, add	1 to 2 tbsp.	2 to 4 tbsp.	3 to 4 tbsp.

Note: When two amounts are given, try the smaller adjustment first. If cake still needs improvement, use larger adjustment next time.

There will always be exceptions to these adjustments, so use them only as a guide. Only repeated experiments with each will determine the most successful proportions.

sharp knife, split cake horizontally into three layers. Spread Chocolate Filling between layers and over top. Sprinkle with toasted slivered almonds. Store in refrigerator until ready to serve.

Black-and-Gold Marble Cake

3 tablespoons hot water
2 tablespoons sugar
2 squares Baker's Unsweetened Chocolate, melted
 $\frac{3}{4}$ teaspoon soda
 $2\frac{1}{2}$ cups sifted cake flour
 $1\frac{1}{2}$ teaspoons Calumet Baking Powder
1 teaspoon salt
 $1\frac{1}{2}$ cups sugar
 $\frac{3}{4}$ cup vegetable shortening*
(at room temperature)
1 cup buttermilk or sour milk*
1 teaspoon vanilla
3 eggs

**To use butter or margarine, decrease buttermilk to $\frac{3}{4}$ cup.*

Stir hot water and 2 tablespoons sugar into the melted chocolate until smooth. Then add $\frac{1}{4}$ teaspoon soda and blend well.

Measure sifted flour, baking powder, salt, $\frac{1}{2}$ teaspoon soda, and $1\frac{1}{2}$ cups sugar into sifter. Stir shortening just to soften. Sift in flour mixture. Add buttermilk and vanilla; mix until all flour is dampened. Then beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand. Add eggs; beat 1 minute longer in mixer or 150 strokes by hand. Pour half of batter into a bowl, add chocolate mixture, and blend well.

Grease and flour bottoms and sides of two 9-inch layer pans. Put large spoonfuls of batters into pans, alternating mixtures. Then with a knife, cut through batter once in a wide zig-zag course to marble. Bake in a moderate oven (350°F.) 30 to 35 minutes.

Frosting: Easy Chocolate Frosting (p. 26).

Wellesley Fudge Cake

4 squares Baker's Unsweetened Chocolate
 $\frac{1}{2}$ cup hot water
 $1\frac{3}{4}$ cups sugar
2 cups sifted cake flour
1 teaspoon soda
1 teaspoon salt
 $\frac{1}{2}$ cup vegetable shortening*
3 eggs
 $\frac{3}{4}$ cup milk*
1 teaspoon vanilla

**To use butter or margarine, decrease milk to $\frac{3}{4}$ cup.*

Melt chocolate in water in double boiler, stirring frequently. Add $\frac{1}{2}$ cup sugar; heat and stir 2 minutes. Cool mixture until lukewarm.

Measure sifted flour, soda, and salt and sift together. Cream shortening. Gradually add remaining $1\frac{1}{4}$ cups sugar and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Then alternately add flour mixture and milk, beating after each addition until smooth. Blend in vanilla and chocolate mixture.

Pour batter into two 9-inch layer pans, lined on bottoms with paper. Bake in a moderate oven (350°F.) 30 to 35 minutes, or until cake springs back when lightly pressed.

Other pans: Cake may also be baked in a 13x9x2-inch pan for 40 to 45 minutes; two 9-inch square pans for 30 to 35 minutes; two 8-inch square pans for about 35 minutes; or three 8-inch layer pans 25 to 30 minutes.

Frostings: Fluffy Chocolate Cream Frosting (p. 25) or Fluffy Seven-Minute Frosting (p. 26). Sprinkle with Chocolate-Coated Coconut (p. 31).



Sweet Chocolate Tea Cake is delicious plain, but is more irresistible topped with Sweet Chocolate Glaze (p. 29).

Sweet Chocolate Tea Cake

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 2¾ cups sifted cake flour
- 1¾ cups sugar
- 1 teaspoon salt
- ¾ teaspoon cream of tartar
- ½ teaspoon soda
- ¼ teaspoon cinnamon
- 1 cup soft butter or margarine
- ¾ cup milk
- 1 teaspoon vanilla
- 3 eggs plus 1 egg yolk

Heat chocolate over hot water until partially melted. Remove from heat and stir rapidly until melted. Cool.

Sift flour with sugar, salt, cream of tartar, soda, and cinnamon. Stir shortening; add flour mixture, milk, and vanilla. Mix until all flour is dampened. Beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand. Add eggs, yolk, and chocolate. Beat 1 minute longer or 150 strokes by hand.

Pour into a 9- or 10-inch tube pan that has been greased and floured on sides and tube and lined on bottom

with wax paper. Bake in moderate oven (350° F.) about 1 hour and 5 to 10 minutes, or until cake tester inserted in center comes out clean and cake is free from sides of pan. Cool in pan 15 minutes, loosen from tube and sides, and remove from pan. Glaze while warm, if desired.

Note: Delicious topped with Sweet Chocolate Glaze (p. 29) or ice cream and Regal Chocolate Sauce (p. 32).

Sweet Chocolate Cake

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- ½ cup boiling water
- 1 cup butter or margarine
- 2 cups sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 2½ cups sifted cake flour
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup buttermilk
- 4 egg whites, stiffly beaten
- Coconut-Pecan Frosting (p. 28)

Melt chocolate in boiling water. Cool. Cream butter and sugar until light and

fluffy. Add egg yolks, one at a time, beating after each addition. Add vanilla and melted chocolate; mix until blended. Measure sifted flour, soda, and salt and sift together. Then add flour mixture and buttermilk alternately to chocolate mixture, beating after each addition until batter is smooth. Fold in egg whites.

Pour batter into three 8- or 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) for 35 to 40 minutes for 8-inch layers or 30 to 35 minutes for 9-inch layers. Cool. (This delicate cake will have a flat contour and a slightly sugary top crust which tends to crack.) Frost top and between layers with Coconut-Pecan Frosting.

Other pans: This cake may also be baked in two 8-inch square pans for 45 to 50 minutes or two 9-inch square pans for 40 to 45 minutes.

Mahogany Sour Cream Cake

- 3 squares Baker's Unsweetened Chocolate
- $\frac{1}{2}$ cup water
- 2 cups sifted cake flour
- 1 teaspoon soda
- 1 teaspoon salt
- $1\frac{1}{2}$ teaspoons Calumet Baking Powder
- $\frac{2}{3}$ cup butter
- $\frac{2}{3}$ cup firmly packed light brown sugar
- 1 cup granulated sugar
- 3 eggs
- 2 teaspoons vanilla
- 1 cup sour cream

Melt chocolate in water over very low heat, stirring until blended. Cool thoroughly. Meanwhile, measure sifted flour, soda, salt, and baking powder and sift together. Cream butter and sugars until light and fluffy. Add eggs,

one at a time, mixing well after each addition. Blend in vanilla. Combine the cooled chocolate with sour cream, mixing well. Add alternately with flour mixture to the butter-egg mixture, beating well after each addition.

Pour batter into two 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) 35 to 40 minutes. Cool.

Frosting: Chocolate Sour Cream Frosting (p. 29).

Triple Chocolate Cake

- 1 package (2-layer size) chocolate cake mix
- 1 package ($4\frac{1}{2}$ oz.) Jell-O Chocolate Instant Pudding and Pie Filling*
- $1\frac{3}{4}$ cups milk
- 2 eggs
- 1 package (12 oz.) Baker's Chocolate Flavor Baking Chips

*Use right from the package.

Combine cake mix, pudding mix, milk, eggs, and chips in a large bowl. Mix by hand until well blended, about 2 minutes. Pour into a greased and floured 10-inch tube or Bundt pan. Bake at 350° F. for 50 to 55 minutes, or until cake springs back when lightly pressed with finger. *Do not overbake.* Cool 15 minutes in pan; remove from pan, and continue cooling on rack.

Triple Chocolate Cake may be prepared with 1 package (3 $\frac{3}{4}$ oz.) Jell-O chocolate pudding and pie filling. Increase the milk to 2 cups and cook the pudding as directed on the package. Combine cake mix with eggs, and mix by hand for 1 minute to blend well. Then stir in the warm cooked pudding and the chips. Bake as directed.

Mocha Cake

- 1/3 cup butter
- 1 package (3 ounces) cream cheese
- 3/4 cup sugar
- 1 1/2 tablespoons Instant Maxwell House Coffee
- 2 eggs
- 1 cup Baker's Chocolate Flavor Baking Chips, melted
- 1/4 teaspoon red food coloring
- 1 cup plus 2 tablespoons milk
- 1 teaspoon vanilla
- 2 1/4 cups sifted self rising cake flour
- Chocolate-Coconut Topping (p. 31)

Cream butter and cheese together. Gradually add sugar and instant coffee, creaming thoroughly. Add eggs, one at a time, beating well after each addition. Stir in melted chips and food coloring. Combine milk and vanilla. Measure sifted flour; alternately add with milk to the creamed mixture, beating well after each addition.

Pour batter into a 13x9x2-inch pan, lined on the bottom with paper. Bake in a moderate oven (350° F.) about 40 minutes. Cool. Frost cake with Chocolate-Coconut Topping. Makes 15 to 18 servings.

Dobos Torte

(six layers)

- 3/4 cup sifted cake flour
- 3/4 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 4 eggs (at room temperature)
- 3/4 cup sugar
- 1 teaspoon vanilla
- Sugar Glaze (p. 29)
- Chocolate Torte Filling (p. 31)

Measure sifted flour, baking powder, and salt and sift together. Beat eggs at highest speed of electric mixer or with egg beater until light and fluffy—about

3 minutes. Gradually add sugar, beating until mixture becomes thick and light in color. Gradually fold in flour mixture and vanilla.

Grease three 8-inch layer pans on bottoms and sides; then line bottoms with wax paper. Pour a third of the batter (about 1 2/3 cups) into each pan. Bake in hot oven (400° F.) for 10 minutes. Loosen cakes around edges, turn out onto cake rack, and cool 10 minutes. Cut layers horizontally to make six layers; cool. Spread Sugar Glaze on one layer; mark into 12 portions immediately, using a knife that has been heated over range burner. Spread 1/2 cup Chocolate Torte Filling on each remaining layer; stack with glaze on top. Spread remaining filling on sides. Cover; chill 4 to 6 hours or overnight. To serve, cut at marks on glaze with heated knife.

Chocolate Fleck Fruit Cake

- 1 package yellow cake mix
- 1/2 cup applesauce
- 4 eggs
- 1 teaspoon salt
- 1 teaspoon orange extract
- 2 cups cut-up pitted dates
- 1/2 pound candied green pineapple, cut in narrow strips
- 1/2 pound whole red candied cherries
- 1 pound (4 cups) coarsely chopped walnuts
- 1 package (4 ounces) Baker's German's Sweet Chocolate, chopped
- 3/4 cup sifted flour

Line two 8x4x3-inch loaf pans with triple thicknesses of wax paper and grease well.

Empty cake mix into bowl. Add applesauce, eggs, salt, and extract. Beat 3 minutes until smooth and creamy. Combine fruits, nuts, and chocolate; mix well with flour. Stir into batter.

Pour into pans. Bake in a very slow oven (275° F.) about 2 hours and 35 minutes, or until cake tester inserted in cake comes out clean. (Do not insert cake tester in fruit.)

Cool cakes in pans on cake racks until thoroughly cold. Remove from pans, leaving paper attached to cakes. Wrap cakes in damp clean towels, aluminum foil, or plastic wrap and store in refrigerator 2 to 4 weeks to mellow and blend flavors. (Or wrap cakes tightly in moistureproof freezing paper or aluminum foil and store in the freezer.)

Party Fudge Cake

- 5 eggs
- 4 squares Baker's Unsweetened Chocolate*
- 2½ cups sugar
- 1¾ cups milk
- ¼ cup butter
- ½ cup vegetable shortening
- 1½ teaspoons vanilla
- 3 cups sifted cake flour
- 1½ teaspoons soda
- ¾ teaspoon salt

*Or substitute 4 packets Baker's Redi-Blend.

Beat 1 egg and combine with chocolate, 1 cup sugar, and ¾ cup milk in a saucepan. Cook and stir over low heat until chocolate melts and mixture thickens. Cool to room temperature.

Mix butter and shortening. Gradually add remaining 1½ cups sugar and cream until light and fluffy. Add vanilla. Then add remaining eggs, one at a time, beating well after each addition. Measure sifted flour, soda, and salt and sift together. Gradually add to creamed mixture alternately with remaining 1 cup milk, beating after each addition until smooth. Blend in chocolate mixture.

Pour into three 9-inch layer pans,

lined on bottoms with paper. Bake in moderate oven (350° F.) 30 to 35 minutes, or until cake springs back when lightly pressed. Cool.

Other pans: This cake may also be baked in two 13x9x2-inch pans for 30 to 35 minutes.

Frostings: Fudge Frosting (p. 26) or Easy Chocolate Frosting (p. 26).

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- 3½ cups sifted cake flour
- 1 tablespoon Calumet Baking Powder
- ½ teaspoon salt
- 1 teaspoon almond extract
- 1 cup butter
- 2 cups sugar
- 4 eggs, well beaten
- 1 cup milk
- 1 square Baker's Unsweetened Chocolate, melted*
- 1 teaspoon rum extract
- 2 tablespoons water

*Or use 1 packet Baker's Redi-Blend.

Measure flour, baking powder, and salt and sift together. Blend almond extract into butter. Then gradually add 1½ cups sugar, creaming until light and fluffy. Add beaten eggs, about a third at a time, beating well after each addition. Alternately add flour mixture and milk, a little at a time. Beat just until smooth. (Do not overbeat.) Blend ½ cup sugar, the chocolate, rum extract, and water. Stir into half of batter.

Layer batters alternately in a 10-inch tube pan, greased on bottom, sides, and tube and lined on bottom with paper. Cut through with a spatula just to marble the batters. (Do not blend.) Bake in a moderate oven (350° F.) for about 60 minutes. Cool in pan 15 minutes.

Frostings: Choco Glaze (p. 27).

Chocolate Nut Loaves

- 2½ cups sifted cake flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cup vegetable shortening
- 2 cups sugar
- 5 eggs
- 3 squares Baker's Unsweetened Chocolate, melted*
- 1½ cups buttermilk or sour milk
- 2 teaspoons vanilla
- 1 cup finely chopped nuts

*Or substitute 3 packets Baker's Redi-Blend.

Measure sifted flour, soda, and salt; sift together. Cream shortening, gradually add sugar, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Blend in chocolate. Then alternately add flour mixture and buttermilk, a little at a time, beating after each addition until smooth. Blend in vanilla and nuts. Pour into two 9x5x3-inch loaf pans, lined on bottoms with paper. Bake in moderate oven (350° F.) about 1 hour. Cool.

Coconut Sponge Roll

- ¾ teaspoon Calumet Baking Powder
- ¼ teaspoon salt
- 4 eggs (at room temperature)
- ¾ cup sugar
- ¾ cup sifted cake flour
- 1 teaspoon vanilla
- Coconut Whipped Cream (p. 30)
- ½ cup Baker's Cookie Coconut

Combine baking powder, salt, and eggs in bowl. Beat, gradually adding sugar, until mixture becomes thick and light colored. Gradually fold in sifted flour; add vanilla. Line a 15x10x1-inch jelly roll pan on bottom with paper; then grease sides and paper. Pour batter into pan. Bake in a hot oven (400° F.) for 13 minutes.

Turn cake out onto cloth, which has

been sprinkled with confectioners' sugar. Quickly remove paper and cut off crisp edges of cake. Then roll cake, rolling cloth up in cake. Let stand on cake rack about 30 minutes. Unroll cake, spread with about 2 cups of Coconut Whipped Cream and roll again. Spread with remaining filling and sprinkle with coconut. Chill.

Coconut Tea Cake

- 2½ cups sifted cake flour
- 1 teaspoon Calumet Baking Powder
- ½ teaspoon salt
- 1 cup butter
- 1¼ cups sugar
- 1¼ teaspoons vanilla
- ¼ teaspoon mace
- 4 eggs
- ⅓ cup milk
- 1 cup Baker's Cookie Coconut*

*Or use 1½ cups (about) Baker's Angel Flake Coconut.

Measure sifted flour, baking powder, and salt and sift together. Cream butter until very soft and fluffy. Add sugar, a little at a time, creaming thoroughly after each addition. (This will take at least 10 minutes with an electric mixer or longer by hand.) Add vanilla and mace, blending well. Beat in eggs, one at a time, beating well after each addition. Alternately add flour mixture and milk, beating after each addition until smooth. Fold in coconut.

Pour batter into a 9-inch tube pan, lined on bottom with paper. Bake in a slow oven (325° F.) for 1 hour and 10 to 15 minutes. Cool about 15 minutes in pan. Then turn out, remove paper, and turn right side up to cool.

Other pans: This cake may also be baked in: Two 8x4x3-inch loaf pans 60 to 65 minutes; two 8-inch square pans 45 to 50 minutes; or 24 cupcake pans about 40 minutes.

Glaze: Glossy Confectioners' Sugar Glaze (p. 29).

Coconut Dundee Cake

- 2¼ cups sifted cake flour
- 1 teaspoon Calumet Baking Powder
- ¼ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ¾ cup butter
- 1¼ cups sugar
- 4 eggs
- ½ cup orange juice
- 1½ cups (about) Baker's Angel Flake Coconut*
- ½ cup seedless raisins
- ½ cup currants
- ½ cup chopped mixed candied fruit
- 1 cup finely slivered almonds
- ¼ cup finely chopped almonds
- 2 tablespoons light corn syrup
- 2 tablespoons water

*Or use 1 cup Baker's Cookie Coconut.

Measure sifted flour, baking powder, salt, and spices and sift together. Cream butter. Gradually add sugar;

cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Then alternately add flour mixture and orange juice, beating after each addition until smooth. (Batter may look curdled.) Fold in coconut, fruits, and slivered almonds.

Spoon batter into a well-greased 9-inch tube pan. Bake in moderate oven (350° F.) 30 minutes; then sprinkle chopped almonds over top. Continue baking 30 to 35 minutes longer.

Remove cake from oven. Mix syrup and water and simmer 1 minute; then brush over top of warm cake to hold almonds in place and to glaze cake. Cool 15 minutes in pan; then turn out on rack to finish cooling. When cold, wrap in foil and store at least overnight in refrigerator before serving.

Note: Cake slices best when it is chilled, but tastes best at room temperature. Cake may be wrapped first in cheesecloth, soaked in fruit juice or wine, wrapped again in foil, and stored in refrigerator for a week or more to mellow flavors and give a more moist cake.

The distinctive flavor of coconut is abundant in every morsel of this light and lovely Coconut Sponge Roll (p. 14).





Just one of the many ways in which tinted coconut (see directions on p. 4) can be used to decorate any cake you bake.

Lane Cake

- 2¾ cups sifted cake flour
- 3 teaspoons Calumet Baking Powder
- ¾ teaspoon salt
- 1 cup butter*
- 2 cups sugar
- 1½ teaspoons vanilla
- ¾ cup minus 2 tablespoons milk*
- 8 egg whites
- Lane Filling (p. 30)

**To use vegetable shortening, increase milk to 1 cup. Margarine is not recommended for this cake.*

Measure sifted flour, baking powder, and salt and sift together. Cream butter until soft. Gradually add 1½ cups sugar and cream until light and fluffy. Add vanilla. Then alternately add flour mixture and milk, beating after each addition until smooth. In a large bowl, beat egg whites until foamy. Gradually add ½ cup sugar and continue beating until stiff peaks will form. Fold into batter. Pour into three 9-inch layer pans, lined on bottoms

with paper. Bake in a moderate oven (350° F.) 20 to 25 minutes. Cool thoroughly. Spread Lane Filling between and over top of cooled layers. Chill and store overnight.

Alternate filling: Fill with Lemon-Coconut Filling (p. 29), frost with Fluffy Seven-Minute Frosting (p. 26), and sprinkle with additional coconut.

Prize Coconut Cake

- 1¾ cups sifted cake flour
- 2¼ teaspoons Calumet Baking Powder
- ¾ teaspoon salt
- ½ cup butter or margarine
- 1 cup plus 2 tablespoons sugar
- 2 eggs
- ¾ cup milk
- 1 teaspoon vanilla
- ⅔ cup Baker's Cookie or Angel Flake Coconut

Measure sifted flour, baking powder, and salt; sift together. Cream butter. Gradually add sugar; cream until light and fluffy. Add eggs, one at a time,

beating well after each addition. Alternately add flour mixture and milk, beating after each addition until smooth. Stir in vanilla and coconut.

Pour batter into two 8-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) 30 to 35 minutes. Cool in pans 10 minutes; then remove from pans and finish cooling on racks.

Frostings: Coconut Cream Cheese Frosting (p. 28), Golden Coconut Frosting (p. 28), or Fudge Frosting (p. 26).

Ambrosia Chiffon Cake

- 2¼ cups sifted cake flour
- 3 teaspoons Calumet Baking Powder
- 1½ cups sugar
- ½ cup salad oil
- 6 eggs (at room temperature), separated
- ¾ cup water
- 2 tablespoons grated orange rind
- 1½ cups (about) Baker's Angel Flake Coconut*
- 1 teaspoon vanilla
- 1 teaspoon salt
- ½ teaspoon cream of tartar

*Or use ¾ cup Baker's Cookie Coconut.

Measure sifted flour, baking powder, and sugar into sifter. Combine oil, egg yolks, water, orange rind, coconut, and vanilla in mixing bowl. Sift in flour mixture. Mix until blended—about 1 minute. Beat egg whites, salt, and cream of tartar with egg beater or at high speed of electric mixer until mixture will stand in very stiff peaks—about 5 minutes. DO NOT UNDER-BEAT. (Egg whites should be beaten stiffer than for meringue or angel food cake.) Gradually fold the batter into the egg whites.

Pour batter into ungreased 10-inch tube pan. Bake in slow oven (325° F.)

about 1 hour and 5 minutes. Invert pan at once and thoroughly cool cake—1 to 2 hours. Then loosen cake from sides and center tube with knife or spatula and gently remove cake.

Note: Delicious with prepared Dream Whip Whipped Topping or sweetened whipped cream, additional coconut, and fresh orange sections.

No-Bake Fruit Cake

- ½ cup evaporated milk
- 2 cups miniature marshmallows
- 3 tablespoons orange juice
- 3½ cups graham cracker crumbs
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ⅛ teaspoon cloves
- ½ cup raisins
- ¼ cup finely cut dates
- ½ cup chopped candied fruits
- ½ cup chopped walnuts
- 1½ cups (about) Baker's Angel Flake Coconut*

*Or use 1 cup Baker's Cookie Coconut.

Line bottom and sides of 8x4x3-inch loaf pan with wax paper and set aside. Combine milk, marshmallows, and orange juice in a small bowl; set aside. In a large bowl, mix graham cracker crumbs and spices. Add fruit, nuts, and coconut; mix well. Then add milk mixture. Mix with hands until moist and sticky. Press firmly into lined pan. If desired, press halved glacéed cherries and nuts into top for decoration. Wrap in wax paper or aluminum foil. Chill about 2 days before slicing. Store in a cool place. Makes 2½ pounds.

No-Bake Light Fruit Cake: Prepare No-Bake Fruit Cake, using 3 tablespoons apple juice and 1 teaspoon rum extract instead of orange juice and vanilla wafer crumbs instead of graham cracker crumbs.

Apricot Upside-Down Chocolate Cake

- ½ cup firmly packed brown sugar
- ¼ cup butter
- 1 can (1 pound 1 ounce) apricot halves
- ⅔ cup Baker's Angel Flake Coconut
- 1½ cups sifted cake flour
- 1 cup granulated sugar
- ½ teaspoon soda
- ½ teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ⅓ cup butter or margarine
- ¾ cup buttermilk
- 1 teaspoon vanilla
- 1 package (4 ounces) Baker's German's Sweet Chocolate, melted and cooled
- 2 eggs

Melt brown sugar with ¼ cup butter over low heat; spread in a 9-inch square pan. Drain apricots, reserving syrup. Arrange apricots in pan cut sides down; sprinkle with 2 tablespoons reserved syrup and the coconut.

Sift flour with granulated sugar, soda, baking powder, and salt. Stir ½ cup butter to soften. Add flour mixture, half of the buttermilk, and vanilla. Mix until all flour is dampened. Then beat 2 minutes at medium speed of electric mixer or 300 vigorous strokes by hand. Add chocolate, eggs, and remaining buttermilk. Beat 1 minute longer with electric mixer or 150 strokes by hand.

Pour batter over fruit in pan. Bake in moderate oven (350° F.) 45 to 50 minutes. Cool in pan 5 minutes; invert on serving plate and let stand 1 minute. Remove pan. Serve warm.

Broiled-Top Chocolate Cake: Prepare batter for Apricot Upside-Down Cake; pour into a 9-inch square pan lined on bottom with paper. Bake in moderate oven (350° F.) about 40 minutes,

or until cake tester inserted in center comes out clean. Cool in pan 15 minutes. Meanwhile, combine ¼ cup softened butter or margarine, ½ cup firmly packed brown sugar, and 2 tablespoons light cream; stir in ⅔ cup Baker's Angel Flake Coconut and ¼ cup chopped nuts. Spread coconut mixture over warm cake in pan; broil until lightly browned—3 minutes.

Honey Chocolate Cake

- 2 cups sifted cake flour
- 1½ teaspoons soda
- ½ teaspoon salt
- ½ cup vegetable shortening
- 1¼ cups honey
- 2 eggs
- 3 squares Baker's Unsweetened Chocolate, melted*
- ¾ cup water
- 1 teaspoon vanilla

**Or use 3 packets Baker's Redi-Blend.*

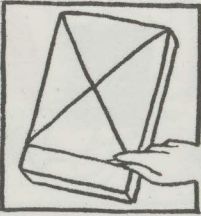
Sift flour with soda and salt. Cream shortening; add honey 1 tablespoon at a time, beating well after each addition to keep mixture thick. Add one-fourth of the flour mixture and beat until smooth and well blended. Add eggs one at a time, beating well after each addition. Blend in chocolate. Alternately add remaining flour mixture and water, beginning and ending with flour and beating well after each addition. Blend in vanilla.

Pour batter into two 9-inch layer pans that have been lined on bottoms with paper. Bake in a moderate oven (350° F.) for 35 minutes, or until cake tester inserted in center comes out clean. Cool in pans 10 minutes; then remove from pans and finish cooling on racks before frosting.

Other pan: This cake may also be baked in a 13x9x2-inch pan for about 45 minutes.

Frosting: Hungarian Chocolate Frosting (p. 28).

Butterfly Cake

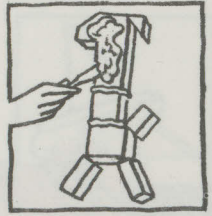
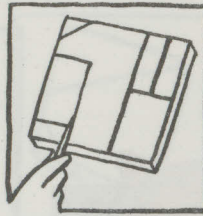


1. Bake and cool a 13x9x2-inch cake. Cut a 1-inch strip from one end of cake. Cut remaining cake diagonally, from corner to corner, to form four triangles.

2. Place pieces as shown, using strip as body and triangles as wings. Tint Fluffy Seven-Minute Frosting (p. 26) yellow; spread on top and sides of cake.

3. Tint $1\frac{1}{3}$ cups Baker's Angel Flake Coconut yellow (p. 4) and sprinkle over cake. Decorate wings and body of butterfly with slices and strips of gumdrops and licorice. Use licorice whips to make curled antennae.

Jerry Giraffe Cake



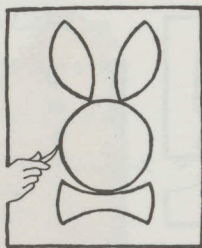
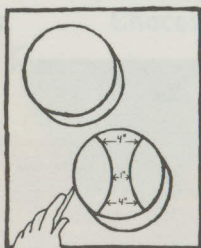
1. Bake and cool a 9-inch square cake. Cut a $2\frac{1}{2}$ -inch strip from one side of cake; then cut in half crosswise. Cut one piece in half lengthwise for legs.

2. Cut a $6 \times 3\frac{1}{2}$ -inch rectangle from remaining cake; cut a 1-inch strip from one end. Cut a small triangle from L-shaped piece for ear. Place pieces as shown.

3. Spread Sea Foam Frosting (p. 27) over top and sides of cake. Toast $1\frac{1}{3}$ cups Baker's

Angel Flake Coconut (p. 4); sprinkle unevenly over cake to make spots. Use pieces of gumdrops and licorice to decorate giraffe and to form his tree.

Bunny Cut-Up Cake

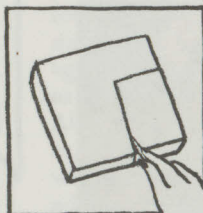


1. Bake and cool two 9-inch round layers. Cut bow tie from center of 1 layer, measuring 4 inches at edge and 1 inch at center. Leave second layer whole.

2. Tint $\frac{1}{4}$ cup Baker's Angel Flake Coconut pink with 1 drop red food coloring. Arrange pieces as shown, using uncut layer for head, and cut layer for ears and tie.

3. Frost entire cake with Fluffy Seven Minute Frosting (page 26). Sprinkle tinted coconut in center of ears. Sprinkle remaining areas with about 1 cup Baker's Angel Flake Coconut. Decorate with small colored candies or gumdrops, and red or black shoestring licorice.

Dandy Lion Cake



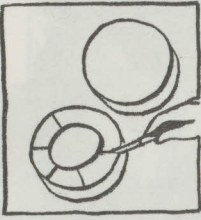
1. Bake and cool a 9-inch square cake. Cut a $5 \times 3\frac{1}{2}$ -inch rectangle from one corner for lion's body. Remainder will be the lion's chest and head.

2. Arrange cake as shown. Frost top and sides with Sea Foam Frosting (p. 27, halved); reserve 1 tablespoon frosting. Toast $1\frac{1}{2}$ cups Baker's Angel Flake Coconut (p. 4).

3. Spread 1 marshmallow with reserved frosting; roll in toasted coconut. Sprinkle remaining coconut on cake as lion's mane. Use a candy stick topped with frosted marshmallow as tail, licorice for legs; decorate with candy and cherries.



Ella Elephant Cake



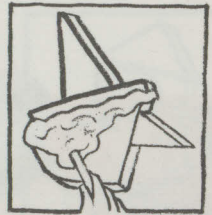
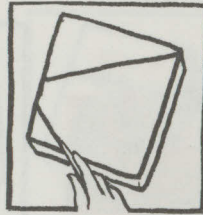
1. Bake and cool two 9-inch round layers. Cut a ring $1\frac{1}{2}$ inches wide from one layer; cut ring into 3 equal pieces. One piece of ring will be the trunk.

2. Cut remaining pieces of ring in half to form legs. Arrange pieces as shown, using uncut layer as the body and smaller round as the head.

3. Tint Fluffy Seven-Minute Frosting (p. 26) pink; spread over cake. Sprinkle with $1\frac{1}{2}$ cups Baker's Angel Flake Coconut. Use a big chocolate cookie for the ear, gumdrops for eye and feet, and a licorice twist for tail. Then add peanuts.



Hallo Witch Cake

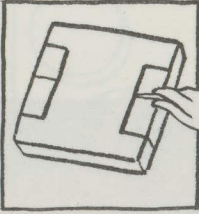


1. Bake and cool a 9-inch square cake. Measure $4\frac{1}{2}$ inches from one corner; then cut diagonally from mark across to opposite corner for witch's hat.

2. From corner of shortest side of remaining cake, cut small triangle for nose. Arrange cake pieces as shown. Prepare Fluffy Butter Cream Frosting (p. 25).

3. Tint half the frosting orange; spread over face and nose. Spread white frosting as hair; sprinkle with $1\frac{1}{2}$ cups Baker's Angel Flake Coconut. Spread Choco-Butter Frosting (p. 27) on hat and brim. Decorate with candies as desired.

Teddy Bear Cake



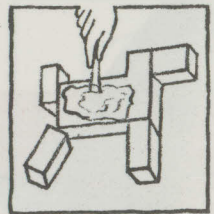
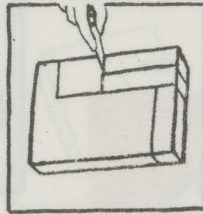
1. Bake and cool an 8-inch round layer and a 9-inch square cake. Cut 4x1-inch rectangles from opposite sides of square cake; cut rectangles in half.

2. Arrange pieces as shown. Place marshmallow on each paw. Spread Fluffy Seven-Minute Frosting (p. 26) on face, tummy, and marshmallow paws.

3. Melt 1 package (4 ounces) Baker's German's Sweet Chocolate; add 2 tablespoons to rest of frosting and spread over remaining cake. Mix 2 cups Baker's Angel Flake Coconut and remaining chocolate; chill. Sprinkle on chocolate frosting. Sprinkle $\frac{3}{4}$ cup white coconut on white frosting. Decorate with cookies and candies.



Fox Terrier Cake



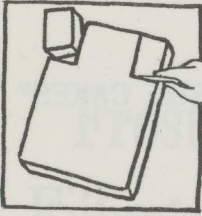
1. Bake and cool a 13x9x2-inch cake. From one side of cake, cut a 10x3-inch rectangle; then cut off a 4x3-inch piece and cut remainder in half lengthwise.

2. From remaining cake, cut a 1½-inch strip as shown. Assemble pieces as shown. Spread Fluffy Seven-Minute Frosting (p. 26) over top and sides of cake.

3. Toast $\frac{3}{4}$ cup Baker's Angel Flake Coconut (p. 4); sprinkle over part of dog as spots.

Sprinkle $\frac{3}{4}$ cup white coconut over remainder of cake. Decorate with gumdrops, licorice, silver dragées, and a piece of chocolate cookie for ear.

Mr. Snowman Cake



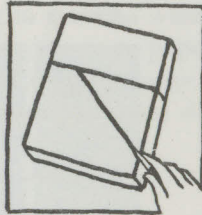
1. Bake and cool a 13x9x2-inch cake. Cut $3\frac{1}{2} \times 2\frac{1}{2}$ -inch rectangles from each corner of one end of cake. Arrange as shown, using small pieces as arms.

2. Spread Fluffy Seven-Minute Frosting (p. 26) over top and sides of cake, swirling frosting generously on head to make it appear round.

3. Sprinkle cake with $1\frac{1}{2}$ cups Baker's Angel Flake Coconut. Use black gumdrops for snowman's eyes and for buttons on his coat. Use pieces of black and red gumdrops for nose and mouth. If desired, add candy cane and black paper hat.



Dear Santa Cake



1. Bake and cool a 13x9x2-inch cake. Cut $9 \times 4\frac{3}{4}$ -inch strip from end of cake. Measure $7\frac{1}{4}$ inches along sides from corner of remaining cake; cut off triangle.

2. Arrange pieces as shown. Tint half of Fluffy Seven-Minute Frosting (p. 26) pink; spread over hat and face as shown, making deep swirls for cheeks.

3. Swirl white frosting on hatband and beard, and place a dollop of white frosting

on peak of hat as a tassel. Sprinkle $1\frac{1}{2}$ cups Baker's Angel Flake Coconut on beard, hatband, and tassel. Decorate with blue mints and red candies.

AMOUNTS OF FROSTING FOR VARIOUS SIZE CAKES*

Butter Frostings

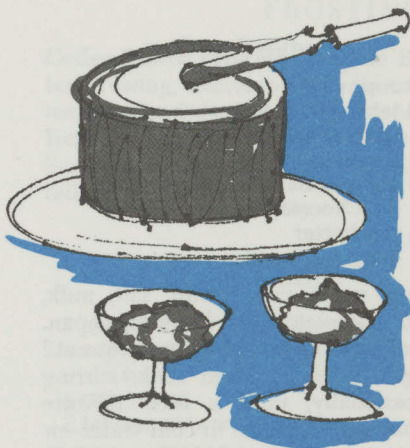
Cake Size	Center	Top	Sides	Total
8-inch layers (2)	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup	$2\frac{1}{4}$ cups
9-inch layers (2)	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	$1\frac{1}{4}$ cups	$2\frac{2}{3}$ cups
8-inch square (1)		$\frac{2}{3}$ cup	$\frac{2}{3}$ cup	$1\frac{1}{3}$ cups
9-inch square (1)		1 cup	1 cup	2 cups
13x9x2-inch (1)		$1\frac{1}{3}$ cups	1 cup	$2\frac{1}{3}$ cups
13x9x2-inch, cut into two 9x6 $\frac{1}{2}$ -inch layers	$\frac{2}{3}$ cup	$\frac{2}{3}$ cup	$1\frac{2}{3}$ cups	3 cups
9- or 10-inch tube		$\frac{1}{2}$ to $\frac{3}{4}$ cup	2 to $2\frac{1}{4}$ cups	$2\frac{1}{2}$ to 3 cups
24 cupcakes		$2\frac{1}{4}$ cups		$2\frac{1}{4}$ cups

Fluffy Frostings

Cake Size	Center	Top	Sides	Total
8-inch layers (2)	1 cup	$1\frac{1}{4}$ cups	$1\frac{1}{2}$ cups	$3\frac{3}{4}$ cups
9-inch layers (2)	1 cup	$1\frac{1}{2}$ cups	$1\frac{3}{4}$ cups	$4\frac{1}{4}$ cups
8-inch square (1)		$1\frac{1}{3}$ cups	$1\frac{2}{3}$ cups	3 cups
9-inch square (1)		$1\frac{2}{3}$ cups	2 cups	$3\frac{2}{3}$ cups
13x9x2-inch (1)		2 cups	$2\frac{1}{4}$ cups	$4\frac{1}{4}$ cups
13x9x2-inch, cut into two 9x6 $\frac{1}{2}$ -inch layers	1 cup	1 cup	$2\frac{1}{2}$ cups	$4\frac{1}{2}$ cups
9- or 10-inch tube		$1\frac{1}{2}$ cups	2 cups	$3\frac{1}{2}$ cups
24 cupcakes		2 cups	$3\frac{1}{2}$ cups	$5\frac{1}{2}$ cups

*Since frostings differ in "spreadability" and richness, and cakes vary in texture, the frosting amounts given here are intended only as a guide.

Frostings, Fillings, Toppings



When you choose a frosting for your lovely cake, almost any rule holds. One homemaker may tell you never to overpower the delicate cake with a deep-flavored icing while another will insist on a striking contrast. And so you'll always be right whether you use a pale, mild, airy topping or a robust, rich, creamy frosting . . . so long as the flavor combinations suit you and your family.

Before frosting a cake, cool in pan 10 minutes; then cool thoroughly on rack and brush off loose crumbs. In our kitchens, we frequently spread a thin coating of frosting over the cake to seal remaining crumbs to cake before adding the remaining frosting in graceful whirls and swirls.

This group of recipes also includes the ever popular chocolate and fudge sauces and an out-of-this-world coconut sauce. These sauces can be used on unfrosted cakes or ice cream and other desserts.

Fluffy Chocolate Cream Frosting

- 6 tablespoons butter or margarine
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla
- 1 pound sifted confectioners' sugar
- 2 egg whites
- 3 squares Baker's Unsweetened Chocolate, melted and cooled
- 2 to 3 tablespoons milk

Cream together butter, salt, and va-

nilla. Add sugar alternately with egg whites, beating well after each addition. Blend in melted chocolate. Gradually add milk, beating until smooth and thick enough to spread. Makes $2\frac{1}{2}$ cups frosting, or enough for tops and sides of two 8- or 9-inch layers.

Fluffy Butter Cream Frosting: Prepare Fluffy Chocolate Cream Frosting, omitting chocolate and reducing milk to about 1 tablespoon. Tint with a few drops food coloring, if desired.

Fudge Frosting

- 3 cups sugar
- 3 tablespoons light corn syrup
- Dash of salt
- 1 cup milk
- 4 squares Baker's Unsweetened Chocolate
- $\frac{1}{3}$ cup butter
- 1 teaspoon vanilla

Place sugar, corn syrup, salt, milk, and chocolate in a large saucepan. Cook and stir over medium heat until sugar dissolves. Then cook, stirring occasionally, until a little mixture forms very soft ball in cold water—or to a temperature of 232° F. to 234° F.

Add butter and vanilla without stirring and cool to 110° F., or until bottom of pan feels lukewarm. Beat until frosting is creamy and just begins to hold shape. Spread quickly on cake. Makes 3 cups, or enough for tops and sides of three 9-inch layers.

Note: If frosting becomes too stiff to spread easily, beat in a little warm milk or hot water—about 2 teaspoons.

For smaller recipe, use 2 cups sugar, 2 teaspoons light corn syrup, dash of salt, $\frac{3}{4}$ cup milk, 2 squares Baker's Unsweetened Chocolate, $\frac{1}{4}$ cup butter, and 1 teaspoon vanilla. Proceed

as directed for larger recipe. Makes 1 $\frac{3}{4}$ cups, or enough to cover tops of about 18 cupcakes.

Easy Chocolate Frosting

- 4 squares Baker's Unsweetened Chocolate*
- $\frac{1}{4}$ cup butter or margarine*
- 1 pound unsifted confectioners' sugar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla

*Or use 4 packets Baker's Redi-Blend and melt the butter.

Melt chocolate and butter over hot water. Combine sugar, salt, milk, and vanilla. Stir in chocolate mixture. Let stand, stirring occasionally, until thick. Makes 2 $\frac{1}{2}$ cups, or enough for tops and sides of two 8- or 9-inch layers.

Fluffy Seven-Minute Frosting

- 2 egg whites
- 1 $\frac{1}{2}$ cups sugar
- Dash of salt
- $\frac{1}{2}$ cup water
- 1 tablespoon light corn syrup
- 1 $\frac{1}{4}$ teaspoons vanilla

Combine all ingredients except the vanilla in top of double boiler. Beat 1 minute to blend. Then place over boiling water and beat with sturdy egg beater or at high speed of electric mixer for 7 minutes, or until stiff peaks will form. (Stir frosting up from bottom and sides of pan occasionally.)

Pour into a large bowl. Add vanilla and beat frosting 1 minute more, or until thick enough to spread. Makes



A rich Fudge Frosting is a delicious touch for any cake.

FROSTINGS

5½ cups, or enough to cover tops and sides of two 8- or 9-inch layers, a 13x9x2-inch cake, or 24 cupcakes.

For 8 cups frosting, use 3 egg whites, 2¼ cups sugar, ⅛ teaspoon salt, ¾ cup water, 1½ tablespoons corn syrup, and 1½ teaspoons vanilla.

Sea Foam Frosting: Prepare Fluffy Seven-Minute Frosting, using 2 egg whites, 1½ cups firmly packed brown sugar, dash of salt, ⅓ cup water, and 1 teaspoon vanilla. Omit corn syrup.

Choco-Butter Frosting

- ⅓ cup butter or margarine
- Pinch of salt
- ¾ cup unsifted confectioners' sugar
- 3 egg yolks
- 2 squares Baker's Unsweetened Chocolate, melted and cooled*

*Or use 2 packets Baker's Redi-Blend.

Cream butter with salt. Gradually add the sugar, beating until light and fluffy. Add egg yolks, one at a time, beating well. Gradually blend in chocolate. Makes 1¼ cups, or enough for top of an 8- or 9-inch square cake.

Butter Frosting

- ½ cup butter or margarine
- Dash of salt
- 5 cups confectioners' sugar
- ¼ cup milk (about)
- 1 teaspoon vanilla

Cream butter with salt; gradually add part of sugar, blending after each addition. Add remaining sugar alternately with milk, beating vigorously after each addition until frosting is smooth and thick enough to spread. Blend in vanilla. Makes 2¾ cups frosting, or enough to cover tops and sides of two 8- or 9-inch layers or a 13x9x2-inch cake.

Coffee Butter Frosting: Prepare Butter Frosting, decreasing vanilla to ½ teaspoon and dissolving 1 tablespoon Instant Maxwell House or Instant Sanka Brand Decaffeinated Coffee in milk.

Choco Glaze

- 1 packet Baker's Redi-Blend
- 1 cup unsifted confectioners' sugar
- ¼ cup butter
- 2 tablespoons water

Combine no-melt unsweetened chocolate flavor product for baking and sugar in a small mixing bowl. Place butter and water in a small pan over low heat until butter is melted. Add to chocolate flavor mixture; blend thoroughly. Makes about ¾ cup glaze, or enough to cover top of 9- or 10-inch tube cake, 8- or 9-inch layer, a cake roll, a loaf cake, or 13x9x2-inch cake.

Clever Judy Mocha Frosting

- 3 egg yolks
- ½ cup cold coffee
- 2 cups sifted confectioners' sugar
- 1 teaspoon vanilla
- 4 squares Baker's Unsweetened Chocolate, melted
- 2 tablespoons soft butter or margarine

Place egg yolks in saucepan or metal bowl. Blend in coffee, mixing thoroughly. Stir in sugar. Add remaining ingredients and beat with sturdy beater until well blended. Place pan or bowl in pan of ice and water; beat until frosting is thick enough to spread—about 3 minutes. Makes 2¼ cups frosting, or enough for tops and sides of two 8- or 9-inch layers, a 9-inch square cake, a 13x9x2-inch cake, or 24 cupcakes.

Golden Coconut Frosting

- 1/2 cup butter or margarine
- 1 1/3 cups (about) Baker's Angel Flake Coconut*
- 1 cup firmly packed brown sugar
- 1/4 cup milk
- 2 cups sifted confectioners' sugar (about)

**Or use 1 cup Baker's Cookie Coconut.*

Melt 2 tablespoons butter in a skillet. Add coconut and stir until golden brown. Remove about half the coconut; set aside. Melt remaining butter in skillet with coconut. Add brown sugar. Cook and stir over low heat 2 minutes, or until blended. Then add milk; bring to a boil. Remove from heat. Cool. Gradually add confectioners' sugar until of right consistency to spread, beating well after each addition. Spread on cake. Sprinkle with remaining coconut. Makes 2 cups frosting, or enough to cover tops and sides of two 8-inch layers, one 9-inch square, or 24 cupcakes.

Coconut Cream Cheese Frosting

- 2 tablespoons butter*
- 1 1/3 cups (about) Baker's Angel Flake Coconut*
- 1/3 cup butter
- 2 packages (3 oz. each) cream cheese
- 1 pound sifted confectioners' sugar
- 1 tablespoon milk (about)
- 1/2 teaspoon vanilla

**Or use 2 teaspoons butter and 1 cup Baker's Cookie Coconut.*

Melt 2 tablespoons butter in saucepan. Add coconut and stir until golden brown. Remove from heat. Cream 1/3 cup butter; add cheese and blend. Add small amounts of sugar and milk

alternately, beating after each addition. Add vanilla and 3/4 cup of the coconut. Spread on cake. Sprinkle with remaining coconut. Makes 2 3/4 cups, or enough frosting to cover tops and sides of two 8- or 9-inch layers.

Coconut-Pecan Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks, slightly beaten
- 1/4 pound (1/2 cup) butter or margarine
- 1 teaspoon vanilla
- 1 1/3 cups (about) Baker's Angel Flake Coconut
- 1 cup chopped pecans

Combine milk, sugar, egg yolks, butter, and vanilla in a saucepan. Cook and stir over medium heat until thickened—about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and thick enough to spread. Makes 2 1/2 cups, or enough for tops of three 8- or 9-inch layers.

Hungarian Chocolate Frosting

- 2 1/4 cups unsifted confectioners' sugar
- 1/4 cup hot water
- 5 squares Baker's Unsweetened Chocolate, melted*
- 2 egg yolks or 1 egg
- 6 tablespoons butter or margarine (at room temperature)

**Or substitute 5 packets Baker's Redi-Blend.*

Add sugar and water all at once to melted chocolate; blend. Add egg yolks, one at a time, beating after each addition. Then add butter, a tablespoon at a time, beating well after each addition. Makes 2 cups frosting, or enough to cover top and sides of a 13x9x2-inch cake or tops and sides of two 8- or 9-inch layers.

Chocolate Sour Cream Frosting

- 3 squares Baker's Unsweetened Chocolate*
- 2 tablespoons butter or margarine*
- $\frac{3}{4}$ cup sour cream
- $4\frac{1}{2}$ cups unsifted confectioners' sugar
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

*Or use 3 packets Baker's Redi-Blend and cooled melted butter.

Melt chocolate and butter over hot water; cool thoroughly. Blend sour cream, sugar, and salt. Gradually beat in chocolate; then vanilla. If frosting is soft, chill until thick. Makes $2\frac{1}{2}$ cups, or enough for tops and sides of two 8- or 9-inch layers.

Teatime Glaze

- 3 squares Baker's Semi-Sweet Chocolate
- 1 tablespoon butter or margarine
- 3 tablespoons water
- 1 cup sifted confectioners' sugar
- Dash of salt
- $\frac{1}{2}$ teaspoon vanilla

Melt chocolate and butter in the water over low heat, stirring to blend. Combine sugar and salt in mixing bowl. Gradually add chocolate mixture, blending well. Stir in vanilla. Makes about $\frac{3}{4}$ cup glaze, or enough for top of a 13x9x2-inch cake, a 9- or 10-inch tube cake, an 8- or 9-inch layer, or an 8-inch square cake.

Glossy Confectioners' Sugar Glaze

Place 1 cup sifted confectioners' sugar in small bowl. Gradually blend in about 1 tablespoon hot milk, until mixture is thin enough to spread over cake. Makes $\frac{1}{3}$ cup glaze, or enough for top of a 9-inch tube cake, 8-inch square cake, or two loaf cakes.

Sugar Glaze

Heat $\frac{1}{3}$ cup sugar slowly in a skillet, stirring constantly, until sugar melts and browns. Swirl over top of cake. Mark into serving portions with a heated knife while the glaze is still warm. Makes just enough to thinly cover the top of an 8-inch layer or a 9- or 10-inch tube cake.

Sweet Chocolate Glaze

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 1 tablespoon butter or margarine
- 3 tablespoons water
- 1 cup sifted confectioners' sugar
- Dash of salt
- $\frac{1}{2}$ teaspoon vanilla

Melt chocolate and butter in water over low heat. Combine sugar and salt. Add chocolate mixture gradually, blending well. Add vanilla. Makes 1 cup glaze, or enough to cover top of a 9-inch layer, a 9- or 10-inch tube cake, a cake roll, or a loaf cake.

Lemon-Coconut Filling

- 1 cup Baker's Cookie Coconut*
- $\frac{1}{4}$ cup cornstarch
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup lemon juice
- 2 tablespoons lemon rind
- 1 cup boiling water
- 1 tablespoon butter (optional)

*Or use $1\frac{1}{2}$ cups (about) Baker's Angel Flake Coconut.

Combine ingredients in a saucepan. Bring to a full boil, stirring occasionally. Reduce heat and boil 1 minute, stirring constantly. Add butter. Cool to room temperature. Stir; then spread between cake layers. Makes about $2\frac{1}{2}$ cups, or enough for the tops of two 9-inch layers.

Lane Filling

- 8 egg yolks
- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 2 tablespoons brandy extract
- 2 tablespoons water
- $\frac{3}{4}$ cup quartered candied cherries
- $\frac{3}{4}$ cup coarsely chopped seeded raisins
- 1 cup coarsely chopped pecans
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut

Place egg yolks in a medium saucepan; beat slightly. Add sugar and butter. Cook and stir over medium heat 5 to 7 minutes, or until sugar dissolves and mixture thickens. Remove from heat. Pour into a bowl; cool slightly.

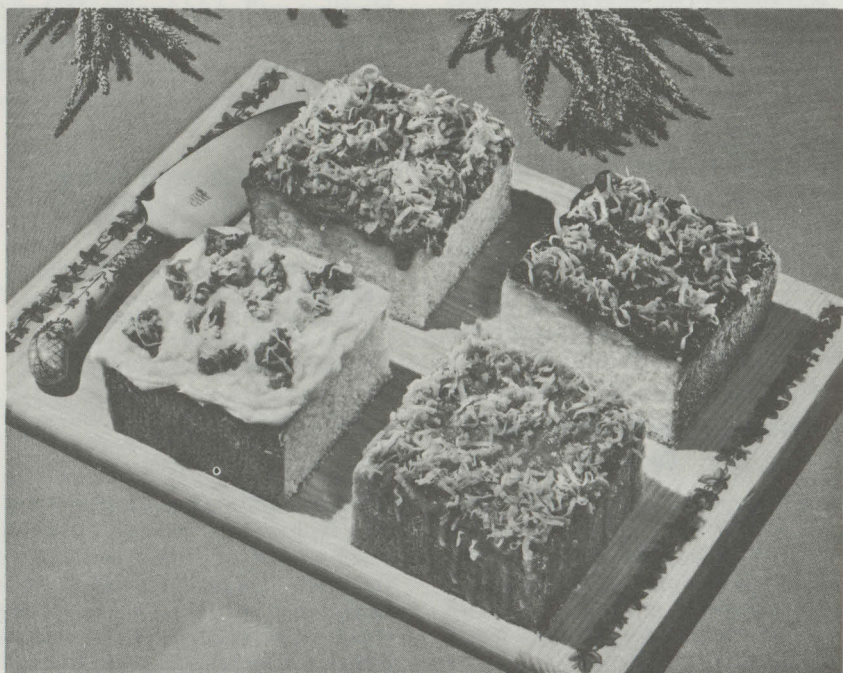
Gradually add brandy extract and water. Stir in fruit, pecans, and coconut. Cool. Spread between and over top of three 9-inch cake layers.

Coconut Whipped Cream

- $1\frac{1}{2}$ cups whipping cream
- 1 tablespoon confectioners' sugar
- $\frac{3}{4}$ teaspoon vanilla
- $\frac{1}{2}$ cup Baker's Cookie Coconut

Combine all ingredients in a chilled bowl. Whip cream until thick but still glossy. (Do not overbeat.) Makes about 3 cups, or enough for top of a 13x9x2-inch cake, two 9-inch layers, or to fill and frost a cake roll.

Four of the ways in which coconut toppings can glorify cakes are illustrated below. To beautify your cakes, try Chocolate-Coconut Topping or Coconut Topping (both on p. 31).



Chocolate Filling

- ½ cup sifted cake flour
- ¼ cup sugar
- ¼ teaspoon salt
- 1 cup milk
- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 1 teaspoon vanilla
- 1 cup whipping cream

Combined flour, sugar, and salt in a saucepan. Gradually blend in milk until mixture is smooth. Add chocolate. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook 2 minutes more. Add vanilla. Chill. Whip cream and fold into chilled chocolate mixture. Makes 3 cups, or enough to fill and frost a 10-inch tube cake, split into three layers or two 9x6½-inch layers.

Chocolate-Coconut Topping

- ½ cup sugar
- 1 tablespoon cornstarch
- 1 egg yolk, well beaten
- ¾ cup evaporated milk
- ½ cup water
- 1 cup Baker's Chocolate Flavor Baking Chips*
- 2 tablespoons butter or margarine
- 1½ cups Baker's Angel Flake Coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla

*Or use 1 package (4 ounces) Baker's German's Sweet Chocolate, broken in squares.

Combine sugar and cornstarch in a 2-quart saucepan. Blend in egg yolk, evaporated milk, and water. Stir in chips. Cook and stir over medium heat until thickened—6 to 8 minutes. Remove from heat; stir in remaining ingredients. Cool until thick enough to spread. Makes about 3 cups, or enough for top of a 13x9x2-inch cake or three 8- or 9-inch layers.

Chocolate-Coated Coconut

Heat 1 package (4 ounces) Baker's German's Sweet Chocolate over hot water until partly melted. Remove from water; stir rapidly until entirely melted. Add about 1½ cups Baker's Angel Flake or Premium Shred Coconut and mix well. Spread on a baking sheet, separating with a fork. Chill until chocolate is set. Store in a tightly covered jar. Use as garnish on cake, ice cream, pudding, or other desserts. Makes 2 cups.

Chocolate Torte Filling

- 6 eggs, beaten
- 1 cup sugar
- 3 squares Baker's Unsweetened Chocolate, melted*
- ¾ cup butter or margarine (at room temperature)

*Or use 3 packets Baker's Redi-Blend.

Combine eggs and sugar; mix well. Cook over gently boiling water, stirring constantly, until mixture is thickened—about 10 minutes. Pour into a mixing bowl, add chocolate, and beat until cool. Then beat in butter. Chill until thick enough to spread. Makes 3 cups, or enough to frost two 9-inch or three 8-inch layers.

Coconut Topping

- ½ cup butter or margarine, melted
- 1 cup firmly packed brown sugar
- 1½ cups (about) Baker's Angel Flake, Premium Shred, or Southern Style Coconut
- ½ cup light cream

Combine all ingredients and mix well. Let stand about 5 minutes. Then spread over top of cake, place under broiler, and heat until topping is lightly browned and bubbly. Makes enough for top of a 13x9x2-inch cake.

Mint Whipped Topping

1 envelope Dream Whip Whipped Topping Mix

$\frac{1}{2}$ cup cold milk

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

$\frac{1}{4}$ cup crushed peppermint candy*

**Or use a few drops peppermint extract.*

Prepare topping mix with milk and vanilla as directed on envelope. Then fold in candy. Makes about 2 cups.

Peanut Butter Topping: Prepare Mint Whipped Topping as directed, omitting the candy, and adding 1 tablespoon creamy peanut butter before beating.

Cocoa Whip: Prepare Mint Whipped Topping, adding 2 tablespoons *each* sugar and cocoa to topping mixture before beating. Omit candy.

Chocolate Curls

Place a square of Baker's Semi-Sweet Chocolate in a warm place (a gas oven with pilot light burning is very satisfactory) until chocolate has just slightly softened. Shave with potato peeler or small sharp knife—longer strokes make longer curls. Use to decorate frosted cakes, pies, puddings, and other desserts.

Creamy Fudge Sauce

3 squares Baker's Unsweetened Chocolate

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

$\frac{3}{4}$ cup sugar

3 tablespoons butter or margarine

Dash of salt

$\frac{3}{4}$ teaspoon vanilla

Melt chocolate in cream in saucepan over low heat, stirring constantly. Add sugar, butter, and salt. Cook and stir 3 to 5 minutes longer, or until slightly thickened. Remove from heat; add vanilla. Serve warm or cool. Makes $1\frac{1}{2}$ cups.

Grated Chocolate

Grate or shave Baker's Unsweetened, Semi-Sweet or German's Sweet Chocolate into fine pieces with a paring knife, potato peeler, or the shredder side of a grater. Use as garnish on frosted cakes and other desserts.

Coconut Praline Sauce

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

$1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut*

$\frac{3}{4}$ cup firmly packed light brown sugar

3 tablespoons light corn syrup

$\frac{1}{8}$ teaspoon salt

$1\frac{1}{4}$ cups evaporated milk

1 teaspoon vanilla

**Or use $1\frac{1}{2}$ cups Baker's Premium Shred or Southern Style Coconut or 1 cup Baker's Cookie Coconut.*

Melt butter in saucepan. Add coconut; sauté until golden brown, stirring constantly. Remove coconut. Add sugar, corn syrup, and salt to butter in pan. Cook and stir over low heat until mixture bubbles vigorously. Gradually add milk. Bring to a boil and boil gently $1\frac{1}{2}$ minutes. Remove from heat. Add vanilla and coconut. Serve warm or cold. Makes about $2\frac{1}{2}$ cups.

Regal Chocolate Sauce

2 squares Baker's Unsweetened Chocolate

6 tablespoons water

$\frac{1}{2}$ cup sugar

Dash of salt

3 tablespoons butter or margarine

$\frac{1}{4}$ teaspoon vanilla

Combine chocolate and water in saucepan and place over low heat, stirring until blended. Add sugar and salt. Cook and stir until sugar dissolves and mixture thickens. Add butter and vanilla. Makes about 1 cup.

Fudge Sauce

- 5 squares Baker's Unsweetened Chocolate
- $\frac{1}{2}$ cup butter or margarine
- 3 cups unsifted confectioners' sugar
- $1\frac{2}{3}$ cups evaporated milk
- $1\frac{1}{4}$ teaspoons vanilla

Melt chocolate and butter in a saucepan over very low heat. Stir in confectioners' sugar alternately with evaporated milk, blending well. Bring to a boil over medium heat, stirring constantly. Then cook and stir until mixture becomes thick and creamy—about 8 minutes. Stir in vanilla. Serve warm. Makes 3 cups.

Easy Fudge Sauce

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- $\frac{3}{4}$ cup evaporated milk
- 8 marshmallows
- $\frac{1}{2}$ teaspoon vanilla

A dessert that's sure to please — ice cream topped with dark and shining chocolate sauce.

Combine chocolate, evaporated milk, and marshmallows in the top of a double boiler. Heat over hot water until chocolate and marshmallows are melted, stirring occasionally. Remove from heat and stir in vanilla. Serve warm or cold. Makes $1\frac{1}{2}$ cups.

Note: If the sauce becomes too thick when cooled, stir in another 1 to 2 tablespoons evaporated milk.

Semi-Sweet Chocolate Sauce

- 4 squares Baker's Semi-Sweet Chocolate
- 6 tablespoons water
- $\frac{1}{4}$ cup sugar
- 2 tablespoons butter or margarine

Melt chocolate in water over very low heat, stirring until mixture is smooth. Add sugar and stir until dissolved. Then boil gently 4 minutes, stirring constantly. Remove from heat. Blend in butter; serve hot. Makes $\frac{3}{4}$ cup.

For thinner sauce, increase water to $\frac{2}{3}$ cup and sugar to $\frac{1}{3}$ cup.

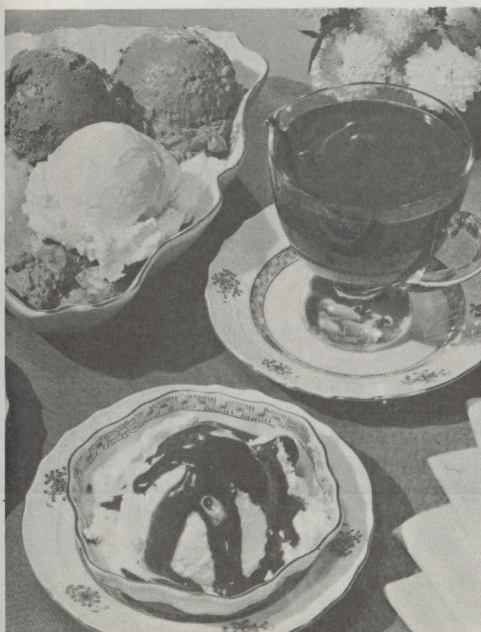
For thicker sauce, melt chocolate in 1 tablespoon water in top of double boiler. Omit sugar. Stir in butter until mixture is blended and smooth. Serve hot. Makes $\frac{2}{3}$ cup.

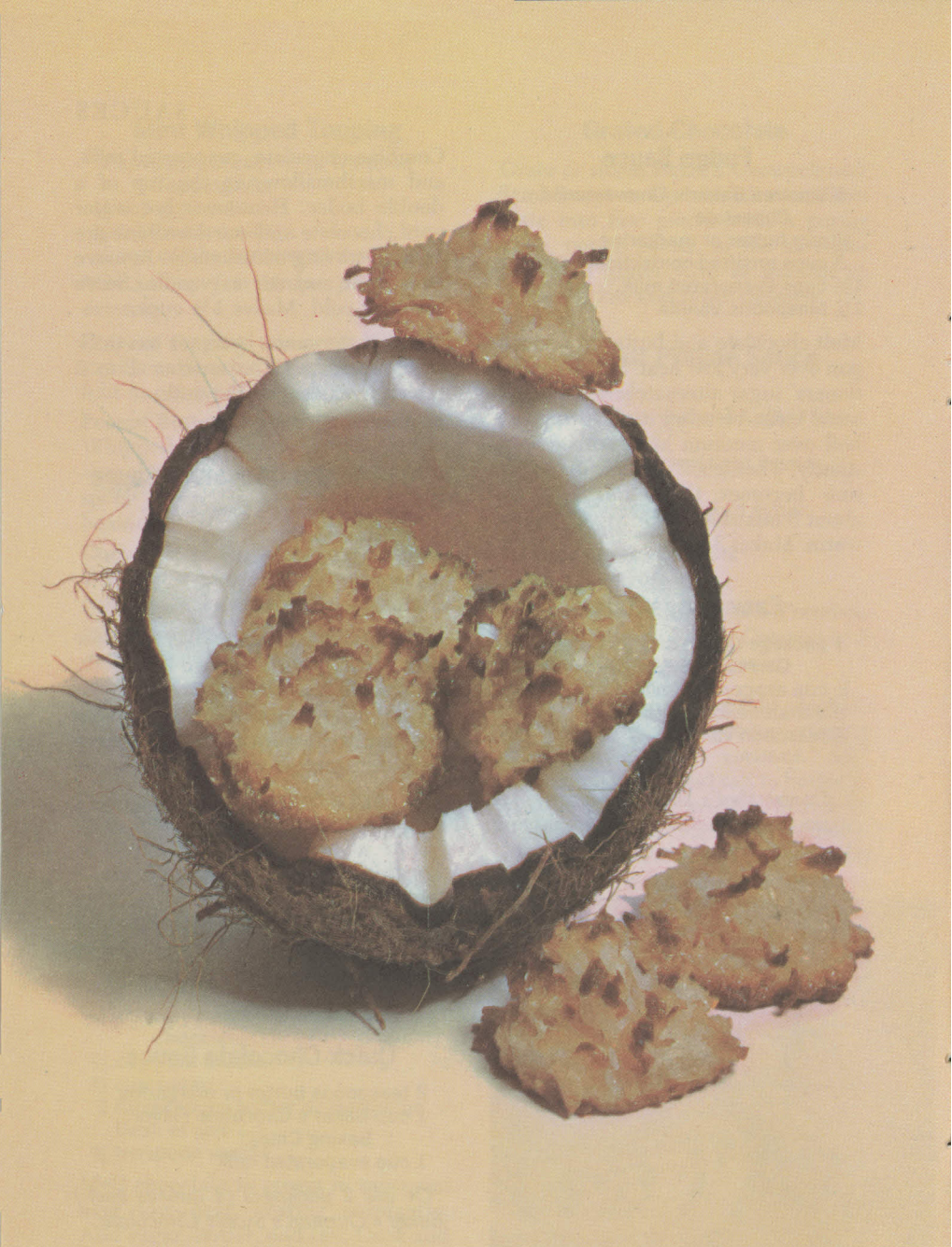
Quick Chocolate Sauce

- 2 teaspoons butter or margarine
- 1 cup Baker's Chocolate Flavor Baking Chips*
- 1 cup evaporated milk

*Or use 2 packages (4 ounces each) Baker's German's Sweet Chocolate.

Combine butter, chips, and evaporated milk in saucepan. Place over very low heat and stir until chips melt and mixture is thoroughly blended. Makes about $1\frac{1}{2}$ cups.





With only five ingredients and a few minutes to spare, you can make these Quick Coconut Macaroons (p. 42).

For The Cookie Jar



Someone once said that a well-stocked cookie jar symbolizes a happy home. And that may be. We do know that bars and cookies mean happy eating. Everybody loves brownies, but some may prefer the fudgy ones—while others insist on the cake-like type. You'll find both here . . . plus some intriguing variations.

But don't neglect our other bars and cookies—such as the new coconut bar, Lemon Sours, and the de luxe chocolate and coconut cookie, Bakeroons. Whichever you bake will win the popularity poll for as long as they last. If you have enough left over to store, use a container with a loose-fitting lid for crisp cookies and a tight-fitting lid for soft cookies. A piece of apple, orange, or bread placed in the cookie jar also helps to keep soft cookies soft.

Basic Brownies

- $\frac{3}{4}$ cup sifted flour
- $\frac{1}{2}$ teaspoon Calumet Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup shortening
- 2 squares Baker's Unsweetened Chocolate
- 1 cup sugar
- 2 eggs, well beaten
- $\frac{1}{2}$ cup broken walnuts
- 1 teaspoon vanilla

Measure sifted flour, baking powder, and salt and sift together. Melt shortening and chocolate over hot water.

Gradually add sugar to eggs, beating thoroughly. Blend in chocolate mixture. Mix in flour mixture. Then add nuts and vanilla. Spread in greased 8-inch square pan. Bake in moderate oven (350° F.) 25 minutes. Cool in pan. Cut into bars or squares. Makes about 20 brownies.

Note: Delicious plain or frosted with Choco-Butter Frosting (p. 27).

Polka Dot Brownies: Sprinkle $\frac{1}{2}$ cup Baker's Chocolate Flavor Baking Chips over Basic Brownies before baking.

Fudgy Brownies

4 squares Baker's Unsweetened Chocolate

$\frac{1}{2}$ cup butter or margarine

2 cups sugar

4 eggs, beaten

1 cup sifted flour

1 teaspoon vanilla

1 cup coarsely chopped walnuts

Melt chocolate and butter together over hot water. Cool slightly. Gradually add sugar to eggs, beating thoroughly after each addition. Blend in chocolate mixture. Stir in flour. Then add vanilla and nuts. Spread in greased 9-inch square pan. Bake in slow oven (325° F.) about 40 minutes. Cool in pan. Cut into squares. Makes about 2 dozen brownies.

Chocolate Peppermint Brownies:

Prepare Basic Brownies or Fudgy Brownies, arranging 15 to 20 chocolate peppermint patties over top of hot brownies; return to oven about 3 minutes to soften patties. Then spread to cover entire top of the brownies. Cool and cut.

Nut-Topped Brownies: Prepare Basic Brownies or Fudgy Brownies, omitting walnuts from batter. Pour batter into pan and sprinkle with $\frac{1}{2}$ cup coarsely chopped walnuts, pecans, or peanuts. Bake. If desired, melt 1 square Baker's Unsweetened or Semi-Sweet Chocolate with 1 teaspoon butter, blend, and dribble over top of baked brownies.

No-Bake Brownies

1 cup chopped walnuts

4 cups graham cracker crumbs

$\frac{1}{2}$ cup sifted confectioners' sugar

1 package (12 ounces) Baker's Chocolate Flavor Baking Chips

1 cup evaporated milk

1 teaspoon vanilla

Combine nuts, crumbs, and confectioners' sugar in large mixing bowl. Melt chips in evaporated milk over low heat, stirring constantly. Blend well. Add vanilla and then set aside $\frac{1}{2}$ cup of the chocolate mixture. Stir crumb mixture into remaining chocolate mixture. Spread in a well-buttered 9-inch square pan. Spread rest of chocolate mixture over top. Chill. Before serving, cut into bars. Makes about 32 brownies.

Note: If desired, 8 squares (1 package) Baker's Semi-Sweet Chocolate may be used instead of the chips. Heat chocolate with $\frac{3}{4}$ cup of the evaporated milk. Stir remaining $\frac{1}{4}$ cup milk into crumb mixture before spreading in pan.

No-Bake Mocha Brownies: Prepare No-Bake Brownies, adding $1\frac{1}{2}$ to 2 tablespoons Instant Maxwell House or Instant Sanka Brand Decaffeinated Coffee to evaporated milk before melting chips.

Double-Deck Brownies

$\frac{3}{4}$ cup sifted flour

$\frac{1}{2}$ teaspoon Calumet Baking Powder

$\frac{1}{4}$ teaspoon salt

1 cup sugar

2 eggs, well beaten

$\frac{1}{3}$ cup shortening, melted

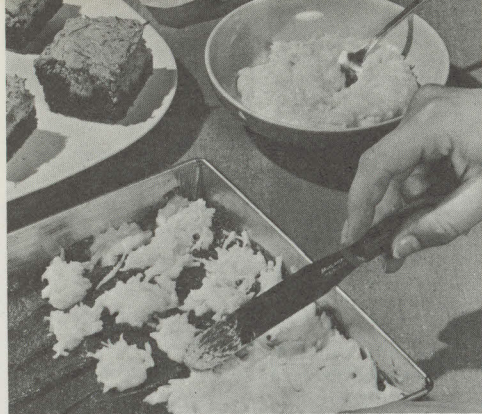
$\frac{1}{3}$ cup Baker's Angel Flake Coconut

$\frac{1}{2}$ teaspoon almond extract

$1\frac{1}{2}$ squares Baker's Unsweetened Chocolate, melted

Measure sifted flour, baking powder, and salt and sift together. Gradually add sugar to eggs, beating thoroughly. Blend in shortening. Add flour mixture and mix well. Pour $\frac{1}{2}$ cup of the batter into a small bowl; mix in coconut and almond extract.

Add chocolate to remaining batter and spread evenly in a greased 8-inch square pan. Drop coconut batter by



A twin-treat—Double-Deck Brownies (p. 36) combine the fudgy goodness of brownies and the chewy delight of coconut macaroons.

teaspoonfuls over chocolate batter and spread carefully to form a thin layer. Bake in moderate oven (350° F.) 25 to 30 minutes. Cool in pan. Cut in bars or squares. Makes about 20 brownies.

Note: If desired, increase coconut to $\frac{3}{4}$ cup and stir into all the batter.

Cream Cheese Brownies

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 5 tablespoons butter
- 1 package (3 ounces) cream cheese
- 1 cup sugar
- 3 eggs
- $\frac{1}{2}$ cup plus 1 tablespoon unsifted flour
- $1\frac{1}{2}$ teaspoons vanilla
- $\frac{1}{2}$ teaspoon Calumet Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup coarsely chopped nuts
- $\frac{1}{4}$ teaspoon almond extract

Melt chocolate and 3 tablespoons butter over very low heat, stirring constantly. Cool. Cream remaining butter with the cream cheese until softened. Gradually add $\frac{1}{4}$ cup sugar, creaming until light and fluffy. Stir in

COOKIES

1 egg, 1 tablespoon flour, and $\frac{1}{2}$ teaspoon vanilla until blended.

Beat remaining eggs until fluffy and light in color. Gradually add remaining $\frac{3}{4}$ cup sugar, beating until thickened. Fold in baking powder, salt, and remaining $\frac{1}{2}$ cup flour. Blend in cooled chocolate mixture. Stir in nuts, almond extract, and remaining 1 teaspoon vanilla.

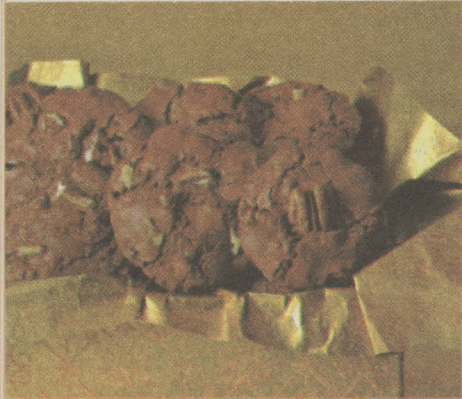
Measure 1 cup chocolate batter and set aside. Spread remaining chocolate batter in a greased 9-inch square pan. Pour cheese mixture over the top. Drop measured chocolate batter from tablespoon onto the cheese mixture; swirl the mixtures together with a spatula just to marble. Bake in a moderate oven (350° F.) 35 to 40 minutes. Cool. Cut in bars or squares. Cover and store in the refrigerator. Makes about 20 brownies.

Chocolate Drop Cookies

- $1\frac{3}{4}$ cups sifted flour
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 1 teaspoon vanilla
- 1 egg
- 2 squares Baker's Unsweetened Chocolate, melted*
- $\frac{1}{3}$ cup buttermilk or sour milk
- $\frac{3}{4}$ cup chopped walnuts

*Or use 2 packets Baker's Redi-Blend.

Measure sifted flour, soda, and salt and sift together. Cream butter, gradually add sugar, and cream until light and fluffy. Beat in vanilla and egg. Then blend in melted chocolate. Alternately add flour mixture and buttermilk, mixing well. Fold in walnuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake in moderate oven (350° F.) 10 to 12 minutes. Store in loosely covered container. Makes about $3\frac{1}{2}$ dozen cookies.



There's bold chocolate flavor in every bite of these Brownie Drops.

Chip Cookies

- ½ cup shortening
- ½ cup granulated sugar
- ¼ cup firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup unsifted flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup Baker's Chocolate Flavor Baking Chips
- ½ cup chopped nuts

Beat shortening, sugars, egg, and vanilla until light and fluffy. Blend in flour, soda, and salt; stir in chips and nuts. Drop by teaspoonfuls, 2 inches apart, onto ungreased baking sheets. Bake in moderate oven (375° F.) 8 to 10 minutes, or until lightly browned. Makes about 4 dozen cookies.

Chip-Oatmeal Cookies: Prepare Chip Cookies, decreasing flour to ¾ cup, adding 1 teaspoon cinnamon and ½ teaspoon nutmeg with the flour, adding 1½ cups quick-cooking rolled oats with the chips, and omitting the nuts.

Coconut Chip Cookies: Prepare Chip Cookies, substituting 1½ cups (about) Baker's Angel Flake Coconut for the nuts.

Brownie Drops

- 2 packages (4 ounces each) Baker's German's Sweet Chocolate
- 1 tablespoon butter
- 2 eggs
- ¾ cup sugar
- ¼ cup unsifted flour
- ¼ teaspoon Calumet Baking Powder
- ¼ teaspoon cinnamon
- ½ teaspoon salt
- ¾ cup finely chopped pecans
- ½ teaspoon vanilla

Melt chocolate and butter in top of double boiler over hot water, stirring occasionally. Remove from heat and cool slightly.

Beat eggs until foamy. Add sugar, 2 tablespoons at a time, beating constantly until thickened and light in color. (This takes 5 minutes on an electric mixer and longer with a rotary beater.) Blend in chocolate mixture. Add flour, baking powder, cinnamon, and salt; blend well. Stir in pecans and vanilla.

Drop by teaspoonfuls onto greased baking sheets. Bake in moderate oven (350° F.) about 10 minutes, or until cookies feel "set." Cool; then store in tightly covered container. Makes about 3 dozen cookies.

Chocolate Macaroon Miniatures

- 1 cup sugar
- 1¾ cups Baker's Cookie Coconut
- 2 egg whites
- 1 package (4 ounces) Baker's German's Sweet Chocolate, melted
- ¼ cup unsifted cake flour
- ½ teaspoon Calumet Baking Powder
- ½ teaspoon vanilla

Add ¾ cup sugar, the coconut, and 1 egg white to melted chocolate. Heat thoroughly, stirring occasionally. Measure sifted flour and baking pow-

der; sift together. Blend into coconut mixture. Add vanilla.

Beat remaining egg white until foamy. Beat in $\frac{2}{3}$ cup sugar, 2 tablespoons at a time; then beat until soft peaks will form. Fold into coconut mixture. Place 1-inch aluminum foil bonbon cups (see note) on a baking sheet; fill with batter. Bake in a moderate oven (350° F.) 12 minutes. Cool thoroughly on racks. Makes about 7 dozen miniatures.

Note: The foil bonbon cups are available from stores and suppliers of specialty baking equipment. Or use $1\frac{1}{4}$ - or $1\frac{1}{2}$ -inch (width at bottoms) cupcake pans that have been greased and dusted with cocoa. If desired, place pans on baking sheets. Bake at 350° F. about 10 minutes for smaller cups or 12 to 15 minutes for larger cups. Cool in pans 3 minutes; then remove and cool on racks. Makes 2 to 3 dozen small cupcakes.

Chocolate Refrigerator Cookies

- 2 cups sifted cake flour
- $1\frac{3}{4}$ teaspoons Calumet Baking Powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter or margarine
- $\frac{3}{4}$ cup sugar
- 1 egg
- 2 squares Baker's Unsweetened Chocolate, melted and slightly cooled*
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup very finely chopped walnuts

*Or substitute 2 packets Baker's Redi-Blend.

Measure sifted flour, baking powder, and salt and sift together. Cream butter. Gradually add sugar and cream together until light and fluffy. Blend in egg and beat well. Blend in chocolate and vanilla. Add flour mixture gradually, mixing well after each addition. Fold in nuts. Divide dough in

two parts; shape in rolls about 2 inches in diameter. Wrap in wax paper. Chill until firm or overnight.

Before slicing, let rolls stand at room temperature just until soft enough to dent when pressed with finger. Cut in $\frac{1}{8}$ -inch slices, using very sharp knife. Bake on ungreased baking sheets in moderate oven (350° F.) 10 to 12 minutes, or until edges of the cookies just begin to brown. Cool and store in a tightly covered container. Makes about $4\frac{1}{2}$ dozen cookies.

Two-Toned Rolled Cookies

- 2 cups sifted cake flour
- 1 teaspoon Calumet Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon almond extract
- $\frac{3}{4}$ cup Baker's Cookie Coconut
- $\frac{1}{2}$ package Baker's German's Sweet Chocolate, melted and slightly cooled

Measure sifted flour, baking powder, and salt and sift together. Cream butter until softened. Gradually add sugar, creaming until light and fluffy. Beat in egg, vanilla, and almond extract. Then add flour mixture, a little at a time, beating after each addition until smooth. Divide dough in half. Stir coconut into half; melted chocolate into the other half. Chill until firm enough to roll—about 1 hour.

Roll dough $\frac{1}{8}$ inch thick on a lightly floured board. Cut with floured cookie cutters. Place on ungreased baking sheets. If desired, cookies may be cut in half; then place contrasting halves together. Bake in a hot oven (400° F.) 5 to 8 minutes. Cool. Store in a tightly covered container. Makes about 5 dozen cookies.

"Beacon Hill" Cookies

- 1/8 teaspoon salt
- 2 egg whites
- 1/2 cup sugar
- 1/2 teaspoon vinegar
- 1/2 teaspoon vanilla
- 1/2 cup Baker's Angel Flake Coconut
- 1/4 cup chopped walnuts
- 1 cup Baker's Chocolate Flavor Baking Chips, melted

Add salt to egg whites and beat until foamy throughout. Add sugar very gradually, beating well after each addition. Then continue beating until stiff peaks will form. Add vinegar and vanilla and beat well. Fold in coconut, nuts, and the melted chips.

Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven (350° F.) for 10 minutes. Makes 2 1/2 to 3 dozen cookies. For 5 to 6 dozen cookies, double all ingredients.

Peanut-Chip Thumbprints

- 1 cup shortening
- 1 cup firmly packed brown sugar
- 1 egg
- 1 egg yolk
- 2 cups unsifted flour
- 1 teaspoon Calumet Baking Powder
- 1 egg white
- 1 teaspoon water
- 1 1/4 cups chopped salted peanuts
- 1/4 cup (about) peanut butter
- 1 cup Baker's Chocolate Flavor Baking Chips

Cream shortening, add brown sugar, and cream until light and fluffy. Blend in egg and egg yolk. Measure the flour and baking powder; sift together. Gradually add to creamed mixture, blending after each addition. Combine egg white and water and mix well. Shape dough in 1-inch balls, dip in egg white mixture, and roll in chopped peanuts. Place 1 inch apart



"Beacon Hill" Cookies, crunchy mounds of chocolate meringue, are delicious snacks with milk.

on lightly greased baking sheet; press thumb or back of spoon in the center of each. Place about 1/4 teaspoon peanut butter and 1 teaspoon chips in each indentation. Bake in a moderate oven (375° F.) for 12 minutes. Makes 4 dozen cookies.

No-Cook Cookies

- 1/4 cup butter or margarine, melted
- 1/2 cup corn syrup
- 1 cup sifted confectioners' sugar
- 1 cup chopped salted peanuts
- 2/3 cup Baker's Angel Flake Coconut
- 4 1/2 cups Post Super Sugar Crisp pre-sweetened wheat puffs

Combine butter, corn syrup, and sugar. Stir well. Add peanuts, coconut, and cereal. Using a large fork, stir until cereal is well coated. Pack

firmly into a greased 13x9x2-inch pan. Chill until firm. Then cut in small squares or rectangles. Store in the refrigerator. Makes 3 to 4 dozen small cookies.

Chip Balls

- 1¾ cups sifted flour
- 1 cup Baker's Chocolate Flavor Baking Chips
- ¾ cup butter or margarine
- ¼ teaspoon salt
- ½ cup sifted confectioners' sugar
- ¾ teaspoon rum extract
- 2 teaspoons cold water
- Confectioners' sugar

Combine flour and chips. Cream butter, gradually add salt and ½ cup confectioners' sugar, and cream together until light and fluffy. Blend in rum extract and water. Gradually add flour mixture and mix well. Mold dough into balls, crescents, or wreaths. Bake on ungreased baking sheets in a slow oven (325° F.) 20 to 25 minutes. Roll warm cookies in confectioners' sugar. Cool; sprinkle with more sugar. Store in an airtight container. Makes 3 to 4 dozen cookies.

Coconut Butter Balls

- ½ cup butter
- 2 tablespoons confectioners' sugar
- ½ teaspoon vanilla
- 1 cup unsifted flour
- ¾ cup Baker's Cookie Coconut

Cream butter. Add sugar and vanilla and cream until light and fluffy. Add flour all at once and blend well. Add coconut, mixing well. Chill 15 minutes. Shape into small balls and place on ungreased baking sheet. Bake in a moderate oven (350° F.) 15 min-

utes, until delicately browned. Roll in more confectioners' sugar while still warm. Makes about 3 dozen cookies.

Chocolate-Coconut Butter Balls: Prepare Coconut Butter Balls, adding ½ package Baker's German's Sweet Chocolate, coarsely chopped, reducing baking time to 12 minutes, and rolling balls in an additional ¼ cup Baker's Cookie Coconut instead of the confectioners' sugar.

Coconut Washboards

- ¾ cup butter
- 1 cup firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 2 cups sifted flour
- ¾ teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1¾ cups Baker's Cookie Coconut

Cream butter until softened. Add sugar and blend until creamy. Add egg, vanilla, and almond extract; beat well. Combine flour, baking powder, salt, and spices. Stir into butter mixture. Add coconut; mix well. Chill dough about 1½ hours, or until firm enough to handle.

Shape into eight rolls, each 20 inches long, on a lightly floured board; flatten to a width of 1 inch (do not stretch lengthwise). Cut into 2-inch sections. Place on ungreased baking sheets. Gently press ridges into cookies, using a lightly floured fork. Bake in a moderate oven (375° F.) 8 to 10 minutes, or until golden brown. Makes about 6½ dozen cookies.

Note: If desired, dough may be formed into 1-inch balls, placed on ungreased baking sheets, and flattened with floured bottom of a glass. Bake as directed. Makes 3½ dozen.

Quick Coconut Macaroons

- 2 cups Baker's Cookie Coconut
- $\frac{2}{3}$ cup sweetened condensed milk
- Dash of salt
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon almond extract

Combine all ingredients and mix well. Drop by teaspoonfuls 1 inch apart on greased baking sheet. If desired, garnish with candied cherries, slivered almonds, or Baker's Chocolate Flavor Baking Chips. Bake in a slow oven (325° F.) 15 minutes, or until golden brown. Remove from baking sheet at once and cool thoroughly on racks. Makes 2½ dozen macaroons.

Flaked Coconut Macaroons: Prepare Quick Coconut Macaroons, using 1½ cups Baker's Angel Flake Coconut and reducing milk to $\frac{1}{2}$ cup. Bake in a moderate oven (350° F.) 10 to 12 minutes. Makes 1½ dozen.

Chip Macaroons: Prepare Quick Coconut Macaroons, reducing the coconut to 1½ cups and adding 1 cup Baker's Chocolate Flavor Baking Chips.

Chocolate Macaroons

- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{4}$ teaspoon Calumet Baking Powder
- $\frac{1}{8}$ teaspoon salt
- 1 tablespoon butter, melted and slightly cooled
- $2\frac{2}{3}$ cups Baker's Angel Flake Coconut
- 1 teaspoon vanilla
- 1 package (4 ounces) Baker's German's Sweet Chocolate, chopped*
- $\frac{1}{2}$ teaspoon cinnamon

*Or use 1 cup Baker's Chocolate Flavor Baking Chips.

Beat eggs until foamy and light in color. Add sugar, 2 tablespoons at a

time, beating until thickened and light in color—takes about 5 minutes. Fold in flour, baking powder, and salt; then fold in butter. Stir in remaining ingredients. Drop by teaspoonfuls onto greased and lightly floured baking sheets. Bake in slow oven (325° F.) about 15 minutes, or until brown around edges. Let stand a few seconds; then remove from baking sheets. Cool thoroughly on racks. Store in tightly covered containers. Makes 3 dozen macaroons.

Bakeroons

- 2 packages (4 ounces each) Baker's German's Sweet Chocolate
- 2 eggs, separated
- Dash of salt
- 1 cup granulated sugar
- 2 tablespoons cake flour
- 2 cups Baker's Cookie Coconut
- $2\frac{1}{2}$ cups sifted cake flour
- $1\frac{1}{2}$ teaspoons Calumet Baking Powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup firmly packed light brown sugar
- $\frac{1}{2}$ cup butter or margarine
- $\frac{1}{3}$ cup milk
- 1 teaspoon vanilla

Chop 1 package chocolate coarsely. Melt remaining chocolate over hot water; cool slightly. Beat egg whites with dash of salt until foamy. Add $\frac{1}{2}$ cup granulated sugar, a little at a time, beating at high speed of electric mixer until stiff peaks will form. Fold in 2 tablespoons flour. Blend in coconut. Measure $\frac{3}{4}$ cup.

Measure sifted flour, baking powder, and $\frac{3}{4}$ teaspoon salt; sift together into a large mixing bowl. Add remaining $\frac{1}{2}$ cup granulated sugar, the brown sugar, egg yolks, butter, milk, vanilla, and melted chocolate. Blend; then beat about 1 minute. Stir in chopped chocolate. Measure $\frac{1}{8}$ cup.

Drop measured coconut mixture by teaspoonfuls 2 inches apart onto a greased baking sheet. Top with about $\frac{1}{4}$ teaspoon measured chocolate batter. Bake in moderate oven (375° F.) 10 to 15 minutes. Drop chocolate batter by teaspoonfuls 2 inches apart onto ungreased baking sheets. Top with $\frac{1}{8}$ teaspoon coconut mixture. Bake at 375° F. for 10 to 12 minutes. Store in tightly covered containers. Makes 1 dozen coconut cookies with chocolate tops and 3 dozen chocolate cookies with coconut tops.

Old-Fashioned Macaroons

- 1 cup Baker's Cookie Coconut
- $\frac{3}{4}$ cup sugar
- 3 egg whites
- 1 teaspoon almond extract

Blend coconut, sugar, and egg whites in medium saucepan. Cook over low heat, stirring constantly, about 10 minutes, or until mixture remains separated when a spoon is drawn through it. Remove from heat and stir in extract. Drop small teaspoonfuls onto greased and lightly floured baking sheets. Let stand 15 minutes. Then bake in a slow oven (300° F.) 20 to 25 minutes, or until just golden. Let stand 1 minute; then remove from baking sheets. Cool. Store in tightly covered container. Makes about 2 dozen macaroons.

Coconut Almond Cookies

- 1 cup butter
- $\frac{1}{4}$ teaspoon salt
- 1 cup sifted confectioners' sugar
- 1 teaspoon almond extract
- 1 cup Baker's Cookie Coconut
- $2\frac{1}{4}$ cups sifted cake flour
- $\frac{3}{4}$ cup ground blanched almonds
- Confectioners' sugar

Cream butter with salt. Gradually add

sugar, creaming until light and fluffy. Blend in almond extract and coconut. Add flour, a little at a time. Stir in almonds. Chill dough. Form into crescents; place on ungreased baking sheets. Bake in slow oven (325° F.) 18 to 20 minutes. Cool on sheets. Sprinkle with confectioners' sugar. Makes about $4\frac{1}{2}$ dozen cookies.

Coconut Almond Thumbprints: Prepare Coconut Almond Cookies, rolling dough into small balls. Bake in slow oven (325° F.) 8 minutes. Remove from oven and press thumb or back of spoon in each. Bake 10 to 12 minutes longer. Cool on sheets. Fill each cookie with 1 teaspoon red jam or jelly. Sprinkle with more coconut.

Coconut Dream Squares

- $1\frac{1}{4}$ cups sifted cake flour
- $1\frac{1}{4}$ cups firmly packed brown sugar
- $\frac{1}{3}$ cup butter
- 2 eggs
- $\frac{1}{2}$ teaspoon Calumet Baking Powder
- 1 teaspoon vanilla
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut*
- 1 cup chopped walnuts

**Or use 1 cup Baker's Cookie Coconut.*

Combine 1 cup flour and $\frac{1}{4}$ cup sugar. Add butter and mix until thoroughly blended and smooth. Press firmly into an ungreased 9-inch square pan. Bake in moderate oven (350° F.) 15 minutes. Beat eggs. Gradually add 1 cup sugar, beating until light and fluffy. Sift $\frac{1}{4}$ cup flour and the baking powder together; fold into egg mixture. Mix in vanilla, coconut, and nuts. Spread on baked mixture. Bake 20 to 25 minutes, or until lightly browned. Cut while warm. Makes about 2 dozen squares.

Coconut Refrigerator Cookies

- 1½ cups sifted flour
- 1 teaspoon soda
- ¾ teaspoon salt
- 1 cup butter or margarine
- 1 cup firmly packed light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 3 cups quick-cooking rolled oats
- ½ cup chopped pecans
- 1 cup Baker's Cookie Coconut

Measure sifted flour, soda, and salt and sift together. Cream butter until softened. Gradually add sugars, creaming until light and fluffy. Add eggs; beat well. Mix in flour mixture thoroughly. Gradually stir in rolled oats. Then add pecans and coconut.

Shape into four rolls, about 2 inches in diameter. Wrap in wax paper; chill until firm. Slice ¼ inch thick and place on ungreased baking sheets. (Because dough is rich and relatively soft, keep each roll refrigerated until you are ready to slice it.) Bake in moderate oven (375° F.) about 10 minutes. Cool and store in tightly covered container. Makes about 8 dozen cookies.

Coconut Lace Wafers

- ½ cup unsifted cake flour
- ¼ teaspoon Calumet Baking Powder
- ⅛ teaspoon soda
- ¼ cup unsulphured or light molasses
- ¼ cup sugar
- ¼ cup butter
- ¾ cup Baker's Angel Flake Coconut

Mix flour, baking powder, and soda. Combine molasses, sugar, and butter in saucepan. Bring to a full boil and cook 1 minute. Remove from heat. Add flour mixture and coconut; mix well. Drop by ½ teaspoonfuls on lightly greased baking sheets. (Bake only about 9 at a time for ease in handling cookies.) Bake in moderate oven

(350° F.) 5 to 8 minutes. Cool slightly, about 1 minute. Then remove carefully from baking sheet, using a thin knife or spatula. If desired, quickly roll up in tube shape around handle of wooden spoon. Place on rack to cool. If wafers harden before being removed from pan or rolled, return to oven for a few seconds. Makes about 2½ dozen wafers.

Note: Delicious plain or filled with Cocoa Whip (p. 32). Or spoon ice cream between two flat wafers; serve with Quick Chocolate Sauce (p. 33) or Semi-Sweet Chocolate Sauce (p. 33).

Florentines: Prepare Coconut Lace Wafers, leaving wafers flat. Then melt 2 squares Baker's Semi-Sweet Chocolate; dribble over wafers, forming a lacy pattern.

Pariserwafiers

- ⅔ cup whipping cream
- 1½ cups softened butter
- 2½ cups sifted cake flour
- ¾ cup Baker's Cookie Coconut
- Granulated sugar
- 1½ cups sifted confectioners' sugar
- 1 tablespoon water
- 1 teaspoon almond extract
- 4 drops green or red food coloring (about)

Gradually add cream to 1 cup butter, blending well. Then add flour, a little at a time. Stir in ½ cup coconut. Divide dough into quarters; wrap each in wax paper and chill until firm enough to roll.

Roll a quarter of the dough ⅛ inch thick on a well-floured board. (Keep remainder of dough refrigerated until ready to roll.) Cut with a 1½-inch cookie cutter. Place on wax paper, heavily sprinkled with granulated sugar, and coat both sides with sugar. Then place on ungreased baking sheets. Prick with a fork. Bake in hot

oven (400° F.) about 8 minutes, or until delicately browned on bottoms. Cool.

To prepare filling, gradually add part of the confectioners' sugar to $\frac{1}{8}$ cup butter, beating well. Stir in water; gradually add remaining confectioners' sugar, beating until smooth. Add almond extract. Tint with food coloring. Put about $\frac{1}{2}$ teaspoon between 2 cooled cookies. Sprinkle with confectioners' sugar, if desired. Store in a loosely covered container. Makes about 6 dozen filled cookies.

Chocolate-Filled Wafers: Prepare Pariserwafers, omitting the filling and using Sweet Chocolate Glaze (p. 29) between wafers. (If glaze does not fill all the wafers, use jam or marmalade to fill remainder.)

Lemon Sours

- 1 cup sifted cake flour
- 2 tablespoons granulated sugar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{3}$ cup softened butter or margarine
- 2 eggs, slightly beaten
- 1 cup firmly packed dark brown sugar
- $\frac{1}{2}$ cup chopped pecans
- $\frac{1}{2}$ cup Baker's Cookie Coconut
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{2}{3}$ cup sifted confectioners' sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind

Measure sifted flour, granulated sugar, and salt and sift together into mixing bowl. Cut in butter until mixture looks like coarse meal. Press firmly into a greased 9-inch square pan. Bake in a moderate oven (350° F.) 15 minutes, or until lightly browned.

Meanwhile, mix eggs, brown sugar, nuts, coconut, and vanilla. Pour over baked pastry. Bake 30 minutes longer, or until topping is firm. Cool 15 minutes. Mix confectioners' sugar, lemon juice, and lemon rind until smooth;



Chocolate peppermint patties, toasted coconut, or frosting—all are good on brownies (p. 35 and 36).

spread on baked mixture. Cut; then cool. Makes about 32 small bars.

Melting Moments

- $\frac{1}{2}$ cup cornstarch
- $\frac{1}{2}$ cup confectioners' sugar
- 1 cup sifted flour
- 1 cup softened butter
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut*

*Or use about 1 cup Baker's Cookie Coconut.

Sift together cornstarch, confectioners' sugar, and flour. Blend in butter until a soft dough is formed. If desired, chill dough; then shape into small balls $\frac{1}{2}$ to 1 inch in diameter. Roll in coconut. Place on ungreased baking sheets 1 inch apart. Flatten with floured fork. Bake in a slow oven (300° F.) 20 to 25 minutes, or until lightly browned. Makes 3 to $3\frac{1}{2}$ dozen cookies.

Chocolate Dream Bars

- 1 cup sifted flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon Calumet Baking Powder
- 1 cup crushed Post Grape-Nuts
Flakes or Fortified Oat Flakes
- $\frac{2}{3}$ cup butter, melted
- $1\frac{1}{2}$ cups sugar
- 2 eggs, slightly beaten
- 2 tablespoons milk
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups Baker's Chocolate Flavor
Baking Chips

Sift flour with salt and baking powder; mix in cereal. Combine butter and sugar; blend in eggs, milk, and vanilla. Add flour mixture a little at a time, blending well after each addition. Spread in a greased 13x9x2-inch pan; sprinkle with chips. Bake in a moderate oven (350° F.) 30 to 35 minutes, or until sides just begin to pull away from pan. Cool. Cut into bars. Makes 30 bars.

Layered Fudge Bars

- 4 packets Baker's Redi-Blend
Unsweetened Chocolate Flavor
Product for Baking
- $\frac{1}{3}$ cup granulated sugar
- 1 egg
- $\frac{3}{4}$ cup butter or margarine, softened
- 1 cup finely crushed Post Toasties
Corn Flakes
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake
Coconut
- $\frac{1}{2}$ cup chopped nuts
- 2 teaspoons vanilla
- 2 cups sifted confectioners' sugar
- 2 tablespoons (about) milk
- 1 tablespoon butter, softened

Combine 2 packets chocolate flavor product, granulated sugar, and egg in pan; stir over low heat until sugar dissolves and mixture thickens slightly. Remove from heat; immediately stir in $\frac{1}{2}$ cup butter. Then add cereal,

coconut, nuts, and 1 teaspoon vanilla; mix well. Press into an ungreased 8-inch square pan. Chill. Beat $\frac{1}{4}$ cup butter until fluffy. Gradually add confectioners' sugar, beating well after each addition. Stir in 1 teaspoon vanilla; then add just enough milk so mixture will spread easily. Spread over chocolate layer; chill. Stir 1 tablespoon soft butter into 2 packets chocolate flavor product. Spread over chilled mixture. Chill until firm. Let stand a few minutes at room temperature; remove pan and cut bars. Store in refrigerator. Makes 32 bars.

Crisp Oat-Chip Cookies

- 1 cup unsifted flour
- $\frac{1}{2}$ teaspoon Calumet Baking Powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{3}$ cup butter
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup Post Fortified Oat Flakes,
40% Bran Flakes, or
Grape-Nuts Flakes
- 1 cup Baker's Chocolate Flavor
Baking Chips
- $\frac{2}{3}$ cup Baker's Angel Flake
Coconut (optional)

Mix flour, baking powder, salt, and soda. Cream butter. Gradually add sugars, creaming until light and fluffy. Beat in egg and vanilla. Mix in flour and cereal just until blended. Stir in chips and coconut. Drop from teaspoon onto ungreased baking sheet. Bake in a moderate oven (375° F.) 10 to 12 minutes, or until golden brown. Cool slightly; then remove from baking sheet. Store in tightly covered container. Makes 2 $\frac{1}{2}$ dozen cookies.

Chip Nut Cookies

- 1½ cups sifted flour
- ¾ teaspoon soda
- ½ teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ½ cup shortening
- 1¼ cups firmly packed brown sugar
- 1 egg
- ¼ cup milk
- 1½ cups Post Grape-Nuts Flakes, 40%
Bran Flakes, or Raisin Bran
- ½ cup chopped salted peanuts
- 1 cup Baker's Chocolate Flavor
Baking Chips

Sift flour with soda, baking powder, and salt. Cream shortening; gradually add sugar, creaming until light and fluffy. Beat in egg. Add flour mixture alternately with milk, mixing well after each addition. Stir in cereal, peanuts, and chips. Drop from teaspoon onto greased baking sheets. Bake in a moderate oven (375° F.) about 8 minutes, or until golden brown. Cool. Makes about 4 dozen cookies.

Chip Hermits

- 2 cups sifted cake flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- ¼ cup milk
- ½ cup shortening
- 2 eggs, well beaten
- 1 cup raisins
- ½ cup coarsely chopped nuts
- 1 cup Baker's Chocolate Flavor
Baking Chips

Sift flour with baking powder, salt, spices, and granulated sugar. Mix brown sugar and milk. Cream shortening; add flour mixture, milk mixture, and eggs, stirring until all flour is dampened. Then beat vigorously 1 minute. Mix in raisins, nuts, and chips.

Drop from tablespoon onto greased baking sheets. Bake in moderate oven (350° F.) 12 to 15 minutes, or until edges brown. Makes 4 dozen cookies.

Skillet Balls

- ½ cup Baker's Chocolate Flavor
Baking Chips
- ½ cup sugar
- 2 eggs, well beaten
- 1 teaspoon vanilla
- 1 cup chopped walnuts
- 2 cups Post Frosted Rice Krinkles
Cereal

Mix chips, sugar, and eggs in skillet. Cook and stir over medium heat until mixture thickens—about 5 minutes. Remove from heat; add vanilla and nuts. Gently stir in cereal. Cool slightly. Form into small balls with moistened hands. (If mixture is too moist to handle, chill for a short time.) Chill. Makes about 3 dozen cookies.

Chocolate Sandwich Bars

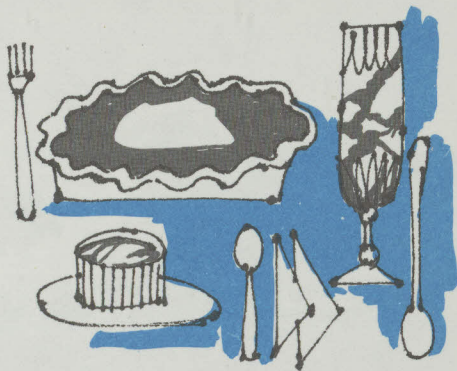
- 1½ cups sifted flour
- ½ teaspoon salt
- ⅛ teaspoon cinnamon
- ½ cup butter
- ¾ cup firmly packed brown sugar
- 1½ cups Post Grape-Nuts Flakes,
crushed
- 1 package (4 ounces) Baker's
German's Sweet Chocolate,
melted and cooled

Sift flour with salt and cinnamon. Cream butter and sugar. Add flour mixture and mix to form uniform crumb mixture. Stir in cereal. Firmly press two-thirds of mixture into an ungreased 8-inch square pan. Spread chocolate over mixture. Pat rest of cereal mixture over chocolate. Bake in moderate oven (350° F.) 20 to 25 minutes, or until lightly browned. Cut while warm. Makes 24 bars.



To make this beautiful Alaska Pie, just prepare an 8-inch Quick Coconut Crust (p. 54), fill with 1 quart of ice cream rippled with $\frac{1}{4}$ cup Easy Fudge Sauce (p. 33). Freeze until firm. Then beat 3 egg whites with a dash of salt and $\frac{1}{2}$ cup sugar; spread on pie, sprinkle with coconut, and bake at 500° F. for 2 minutes, or until lightly browned.

Pies, Puddings, And Such



Small wonder that women take pride in their pies. They're always popular, and they evoke wonderful memories of fragrant kitchens, Sunday dinners, and company coming. Coconut pie is definitely the favorite of many persons. And coconut is so versatile for pies—in quick crusts, in delicious fillings, and as a beautiful garnish. Chocolate pies—cream, Bavarian, meringue, and chiffon—are also always popular.

Puddings and other desserts often go under the misnomer of simple fare when actually they can be quite, quite elegant. Variety marks this category of sweets, including a large range of serving temperatures—warm, cooled, chilled, and frozen. There are delicate refrigerator cakes and other fix-ahead desserts to save last-minute flurry, as well as make-at-mealtime soufflés that delight guests and attest to your culinary skill. Explore here when you're hunting for something delectable and different.

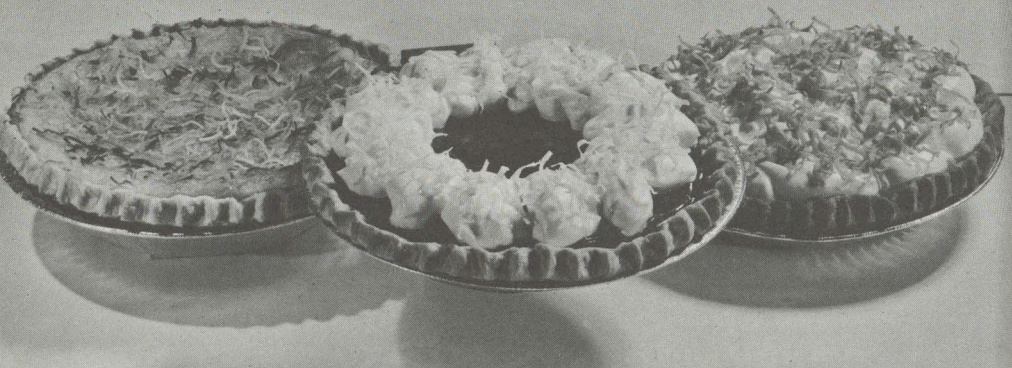
Chocolate Meringue Pie

- 1¼ cups sugar
- 3 tablespoons cornstarch
- ½ teaspoon salt
- 2 cups milk
- 1½ squares Baker's Unsweetened Chocolate, chopped
- 2 egg yolks, slightly beaten
- 1 tablespoon butter
- 1 teaspoon vanilla
- 1 baked 8-inch pie shell, cooled
- 2 egg whites

Mix 1 cup sugar, the cornstarch, and salt in a saucepan. Gradually stir in milk. Add chocolate; cook and stir over medium heat until mixture comes to a boil and is thickened. Then con-

tinue to cook and stir 1 minute longer. Remove from heat. Gradually stir at least half of the hot mixture into egg yolks. Then stir egg yolk mixture into mixture in saucepan. Cook and stir 1 minute longer. Remove from heat. Blend in butter and vanilla. Cool 20 minutes; then beat just until smooth—about 30 seconds. Pour into pie shell.

Beat egg whites until foamy. Add ¼ cup sugar, a little at a time, beating well after each addition. Continue beating until stiff peaks will form. Spread over filling, carefully sealing to crust. Bake in a hot oven (425° F.) 6 to 8 minutes, or until browned. Cool about 4 hours. Makes 6 servings.



A trio of pies—from left to right, Coconut Custard Pie (p. 51), Chocolate Pie Supreme, and Coconut Cream Pie.

Coconut Meringue Pie: Prepare Chocolate Meringue Pie, omitting chocolate, decreasing sugar to $\frac{3}{4}$ cup (use $\frac{1}{2}$ cup in filling, remainder in meringue), and adding $\frac{3}{8}$ cup Baker's Angel Flake Coconut with butter.

Coconut Cream Pie: Prepare Coconut Meringue Pie, omitting meringue. Top pie with 1 cup prepared Dream Whip Whipped Topping or whipped cream, sweetened if desired.

Chocolate Pie Supreme

- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 cups milk
- 2 squares Baker's Unsweetened Chocolate
- 3 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 3 egg whites
- 1 baked 9-inch pie shell, cooled
- 1 cup prepared Dream Whip Whipped Topping or whipped cream
- $\frac{1}{2}$ square Baker's Unsweetened Chocolate, grated (p. 32)

Combine $\frac{1}{3}$ cup sugar, the cornstarch, and salt in a saucepan, mixing very

thoroughly. Gradually add milk, stirring well. Add 2 squares chocolate. Cook over medium heat, stirring constantly, until chocolate is melted and mixture is thick and well blended. Continue cooking 5 minutes, stirring occasionally. Blend a little of the mixture into beaten egg yolks. Then stir egg yolk mixture into chocolate mixture in pan. Cook 2 minutes longer. Remove from heat and add vanilla.

Beat eggs whites until foamy. Add $\frac{1}{3}$ cup sugar, 2 tablespoons at a time, beating after each addition until well blended. Then beat until mixture will stand in soft peaks. Stir in small amount of hot chocolate mixture. Fold in remaining chocolate mixture until just blended. Pour into pie shell. Chill until firm. Spread whipped topping on pie. Sprinkle with grated chocolate. Makes 6 to 8 servings.

Mocha Pie Supreme: Prepare Chocolate Pie Supreme, increasing sugar mixed with cornstarch and salt to $\frac{1}{2}$ cup and adding 2 tablespoons Instant Maxwell House or Instant Sanka Brand Decaffeinated Coffee to mixture.

Coconut Custard Pie

- 2½ cups milk
- ¾ cup Baker's Southern Style,
Premium Shred, or Angel Flake
Coconut
- ½ cup sugar
- 3 eggs, slightly beaten
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 highly fluted unbaked 9-inch
pie shell

Mix milk, coconut, sugar, eggs, vanilla, and salt. Pour into pie shell. Bake in a hot oven (425° F.) 35 minutes, or until knife inserted 1 inch from edge comes out clean. Cool. Makes 6 to 8 servings.

Note: Pie shell must be fluted high to hold all the custard filling.

Chocolate Chiffon Pie

- 1 envelope unflavored gelatin
- ¼ cup cold water
- 2 squares Baker's Unsweetened
Chocolate
- ½ cup hot water
- ¾ cup sugar
- 4 eggs, separated
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 9-inch Unbaked Coconut
Crust (p. 53)

Soften gelatin in cold water. Melt chocolate in hot water over very low heat. Remove from heat. Add gelatin; stir until dissolved. Gradually add ¼ cup sugar to egg yolks, beating until light and fluffy. Blend into chocolate mixture. Add salt and vanilla. Cool.

Beat egg whites until foamy. Add remaining ½ cup sugar, a little at a time, beating after each addition. Continue beating until stiff peaks will form. Fold into chocolate mixture. Pour into pie crust. Chill until set. If desired, garnish with prepared Dream

Whip Whipped Topping or whipped cream. Makes 6 to 8 servings.

Chocolate Soufflé: Prepare filling for Chocolate Chiffon Pie. Butter a strip of heavy paper, cut 1 inch wider than depth of the 1-quart soufflé dish or casserole to be used. Place paper in dish; spoon in filling. Chill until firm. Run a spatula between paper and soufflé; remove paper. Garnish with prepared Dream Whip Whipped Topping or sweetened whipped cream and Chocolate Curls (p. 32), if desired. Makes 6 to 8 servings.

Chocolate Bavarian Pie

- 1 envelope unflavored gelatin
- ⅔ cup sugar
- ¼ teaspoon salt
- 1¾ cups milk
- 1 package (4 ounces) Baker's
German's Sweet Chocolate
- 3 egg yolks, slightly beaten
- 3 egg whites
- 1 teaspoon vanilla
- ⅔ cup Baker's Angel Flake Coconut
- 9-inch Quick Coconut Crust (p. 54)
- 1 cup Cocoa Whip (p. 32)

Combine gelatin, ⅓ cup sugar, the salt, and milk in top of a double boiler. Add chocolate. Cook over hot water until chocolate is melted and gelatin is dissolved. Blend well with egg beater. Add a little of the chocolate mixture to the egg yolks; then gradually add to chocolate mixture. Cook and stir 3 minutes. Cool 10 minutes.

Beat egg whites until foamy. Gradually add ⅓ cup sugar, beating until stiff peaks will form. Gradually fold in chocolate mixture, blending well. Add vanilla and coconut. Spoon into crust. Chill about 2½ hours, or until firm. Spread with Cocoa Whip. Sprinkle with more coconut, if desired. Makes 8 to 10 servings.

Southern Chocolate Pie

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- $\frac{1}{4}$ cup butter
- $1\frac{2}{3}$ cups evaporated milk
- $1\frac{1}{2}$ cups sugar
- 3 tablespoons cornstarch
- $\frac{1}{8}$ teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 1 unbaked 9-inch pie shell, fluted
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut
- $\frac{1}{2}$ cup chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat. Gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and pecans; sprinkle over filling. Bake in moderate oven (375° F.) until top puffs and begins to crack—about 50 minutes. (Center of pie should be soft.) Cool at least 3 hours before serving. Makes 8 to 10 servings.

Chip Pecan Pie

- 3 eggs, slightly beaten
- $1\frac{1}{4}$ cups corn syrup
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup pecan halves
- 1 cup Baker's Chocolate Flavor Baking Chips
- 1 unbaked 9-inch pie shell

Combine eggs, corn syrup, salt, vanilla, and sugar. Mix well. Then stir in pecans and chips. Pour into unbaked pie shell. Bake in moderate oven (375° F.) about 55 minutes, or until pie is set. Cool; top with whipped cream, if desired. Makes 6 to 8 servings.

Southern Coconut Pie

- 2 tablespoons melted butter
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 3 eggs, slightly beaten
- 1 cup light corn syrup
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{2}{3}$ cup Baker's Cookie Coconut
- 1 unbaked 9-inch pie shell

Blend butter, sugar, and salt. Add eggs, syrup, and extracts; stir well. Sprinkle coconut over bottom of pie shell. Pour filling over coconut. Bake in moderate oven (375° F.) 40 to 50 minutes. Cool. Serve with ice cream, prepared Dream Whip Whipped Topping, or whipped cream, if desired. Makes 6 to 8 servings.

Black Bottom Coconut Pie

- 2 teaspoons unflavored gelatin
- $\frac{1}{4}$ cup cold water
- 1 cup sugar
- 2 tablespoons cornstarch
- Dash of salt
- $2\frac{3}{4}$ cups milk
- 2 egg yolks, slightly beaten
- $1\frac{1}{2}$ teaspoons vanilla
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut
- 2 squares Baker's Unsweetened Chocolate
- 1 baked 9-inch pie shell, cooled
- 2 egg whites

Soften gelatin in cold water; set aside. Combine $\frac{3}{4}$ cup sugar, the cornstarch, salt, and milk, mixing well. Bring to a boil over medium heat, stirring constantly. Blend a little hot mixture into egg yolks; then stir egg yolk mixture into the hot mixture. Cook over low heat 1 minute longer. Measure $1\frac{1}{2}$ cups of the mixture into a small bowl. Stir in gelatin until dissolved. Then add $\frac{1}{2}$ teaspoon vanilla and 1 cup coconut, blending thoroughly. Chill coconut mixture until thickened.

Add chocolate and 2 tablespoons sugar to remaining hot mixture. Place over low heat and stir until the chocolate is melted and blended. Remove from heat; add 1 teaspoon vanilla. Cool slightly. Pour into pie shell; chill.

Then beat egg whites until foamy. Gradually add 2 tablespoons sugar, beating until soft peaks will form. Fold meringue into coconut mixture. Spoon over chocolate layer in pie shell. Chill about 3 hours. Toast remaining coconut, cool, and sprinkle on pie. Makes 6 to 8 servings.

Chocolate Angel Pie

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 3 tablespoons water
- 1 teaspoon vanilla
- 1 cup whipping cream
- 1 baked 8-inch Coconut Meringue Shell (p. 54)

Melt chocolate in water in saucepan over very low heat, stirring constantly. Cool until thickened. Then add vanilla. Whip cream and fold in chocolate mixture. Pile into meringue shell. Chill. Makes 6 to 8 servings.

Chocolate Angel Dessert: Prepare filling for Chocolate Angel Pie. Line a 9x5- or 8x4-inch loaf pan with wax paper. Line with ladyfinger halves or strips of sponge cake. Pile filling into pan. Chill about 2 hours. Makes 6 to 8 servings.

Ice Cream Pie

Make Chocolate Coconut Crust (p. 54), Chocolate Coconut Cereal Crust (p. 54), or Sweet Chocolate Coconut Crust (p. 54) and chill as directed. Just before serving, let stand at room temperature 5 to 10 minutes. Fill with 1 to 1½ quarts ice cream and serve at once. Makes 6 to 8 servings.



Chocolate Angel Pie features a crisp coconut shell contrasting with a rich, creamy sweet chocolate filling.

Unbaked Coconut Crust

- 1¾ cups Baker's Cookie Coconut*
- ½ cup unsifted confectioners' sugar
- 3 tablespoons melted butter

**Or use 2 cups Baker's Angel Flake Coconut.*

Combine coconut and sugar. Gradually stir in butter; mix thoroughly. Press over bottom and sides of an oiled 8- or 9-inch pie pan. Chill until firm. Fill with cream or chiffon filling; chill until firm. Or just before serving, fill with ice cream or sherbet. To easily remove pieces of pie from pan, quickly dip the bottom of the pie pan into lukewarm water.

Tinted Coconut Crust: Prepare Unbaked Coconut Crust, mixing 3 or 4 drops food coloring with coconut and sugar; then add butter.

Chocolate Coconut Crust

- 2 squares Baker's Unsweetened Chocolate
- 2 tablespoons butter
- 2 tablespoons hot milk or water
- $\frac{2}{3}$ cup sifted confectioners' sugar
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut, toasted or plain

Melt chocolate and butter over very low heat, stirring until blended. Combine milk and sugar. Blend in chocolate mixture. Add coconut; mix well. Spread on bottom and sides of greased 8-inch pie pan. Chill until firm. (Do not freeze.) Fill with a chiffon or cream filling. Chill until filling is firm. Let stand at room temperature 5 to 10 minutes before cutting.

Chocolate Coconut Cereal Crust: Prepare Chocolate Coconut Crust, decreasing coconut to $\frac{3}{4}$ cup and adding $\frac{3}{4}$ cup Post Toasties Corn Flakes, Post 40% Bran Flakes, or Post Grape-Nuts Flakes with coconut.

Coconut Meringue Shell

- $\frac{2}{3}$ cup Baker's Angel Flake Coconut
- Confectioners' sugar (about $\frac{1}{4}$ cup)
- 2 egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- Dash of salt
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon vanilla

Roll coconut in just enough confectioners' sugar to coat lightly; set aside. Combine egg whites, cream of tartar, and salt; beat until foamy throughout. Add granulated sugar, a little at a time, beating well after each addition. Then continue beating until mixture will stand in very stiff peaks. Fold in vanilla and the sugar-coated coconut. Spread on bottom and sides of a lightly greased 8- or 9-inch pie pan. Bake in

slow oven (250° F.) about 40 minutes, or until meringue feels dry and firm. Cool. Fill with chiffon or Bavarian filling or ice cream and fruit.

Coconut Meringue Tart Shells: Prepare Coconut Meringue Shell, shaping the meringue mixture into six 3-inch rounds on unglazed paper on baking sheet. Make a deep depression in center of each and build sides up about $1\frac{1}{2}$ inches. Bake at 250° F. about 30 minutes, or until dry.

Sweet Chocolate Coconut Crust

- $\frac{1}{2}$ package Baker's German's Sweet Chocolate
- 2 tablespoons butter
- 2 tablespoons water
- $1\frac{1}{3}$ cups (about) Baker's Angel Flake Coconut, toasted or plain

Combine chocolate, butter, and water in a small saucepan. Place over low heat and stir until chocolate is melted—3 to 5 minutes. Remove from heat; blend in coconut. Spread on bottom and sides of greased 8-inch pie pan. Chill until firm. Fill with a chiffon or cream pie filling. Chill until filling is firm. Let stand at room temperature 5 to 10 minutes before cutting.

Quick Coconut Crust

- $\frac{1}{4}$ cup melted butter
- 2 cups Baker's Angel Flake Coconut

Combine butter and coconut. Press evenly into an ungreased 8- or 9-inch pie pan. Bake in slow oven (300° F.) 25 to 35 minutes, or until golden brown. Cool. Fill with chiffon or cream filling; chill until firm. Or just before serving, fill with ice cream or sherbet and cut at once.



The traditional way to serve chocolate pudding is in pot de crème cups such as these.

Old-Fashioned Chocolate Pudding

- ¾ cup sugar
- 5 tablespoons flour
- ¼ teaspoon salt
- 3 cups milk
- 3 squares Baker's Unsweetened Chocolate
- 1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler, mixing thoroughly. Gradually add milk, stirring constantly. Add chocolate. Place over boiling water; cook and stir until thickened. Cook 10 minutes longer, stirring occasionally. Add vanilla. Chill and serve with cream. Makes 6 servings.

Note: For quick cooking, cook and stir pudding in saucepan directly over medium heat until thickened.

PIES AND PUDDINGS

Chocolate Pastry Cake

- 2 packages (4 ounces each) Baker's German's Sweet Chocolate
- ½ cup sugar
- ½ cup water
- ¼ teaspoon cinnamon
- 2 teaspoons vanilla
- 1 package (10 ounces) pie crust mix or Homemade Pastry Mix (see below)
- 2 cups whipping cream or 2 envelopes Dream Whip
- Whipped Topping Mix

Remove wrapper from 1 end of a package of chocolate. Dip vegetable peeler in hot water; shave 3 squares of chocolate into curls or shavings.

Break remaining chocolate; mix with sugar, water, and cinnamon. Cook and stir over low heat until sauce is smooth. Remove from heat; add vanilla. Cool to room temperature.

Then mix ¾ cup sauce into dry pie crust mix; divide into 4 portions. Press each part over bottom of inverted 8- or 9-inch round or square pan to within ¼ inch or more from edge. If you do not have 4 pans, remaining pastry may stand at room temperature while first layers bake. Bake in hot oven (425° F.) 6 to 8 minutes, or until almost firm. If pastry spreads over edge of pan, trim with a sharp knife. Cool until firm—about 5 minutes. Carefully run knife under layers to loosen. Cool on racks.

Whip the cream or prepare topping mix as directed on package. Fold in remaining sauce. Spread between and over top of pastry layers. Sprinkle with chocolate curls. Cover; chill at least 8 hours. Or, store in freezer. Makes 12 to 16 servings.

Homemade Pastry Mix: Mix 2 cups unsifted flour and 1 teaspoon salt. Cut in ½ cup shortening until mixture resembles coarse meal; then cut in ¼ cup shortening until size of peas.

Chocolate Puff Pudding

- ¼ cup shortening
- ½ cup sugar
- 2 egg yolks, well beaten
- 1 square Baker's Unsweetened Chocolate, melted*
- 2 tablespoons flour
- ¼ cup Post Grape-Nuts Brand Cereal
- 1 cup milk
- 2 egg whites, stiffly beaten

*Or use 1 packet Baker's Redi-Blend.

Cream shortening. Gradually add sugar, blending after each addition. Add egg yolks; beat thoroughly. Blend in melted chocolate. Add flour, cereal, and milk, mixing well. Fold in egg

Coconut Tortoni, just as it's served in fine restaurants, is an excellent treat to serve at home.



whites. Spoon into greased 1-quart baking dish; place in pan of hotwater. (Water should come about 1 inch up sides of dish.) Bake in slow oven (350° F.) 55 to 60 minutes. Cool at least 30 minutes. Serve with cream, if desired. (Baked pudding has a spongy layer over smooth custard.) Makes about 8 servings.

Coconut Tortoni

- ¾ cup Baker's Cookie Coconut, toasted (p. 4)
- 1 tablespoon granulated sugar
- 2 tablespoons fine graham cracker crumbs
- 1 tablespoon butter, melted
- 1 cup whipping cream
- 1 egg, separated
- ½ cup confectioners' sugar
- 2 teaspoons vanilla
- ⅓ teaspoon salt

Combine coconut, granulated sugar, crumbs, and butter, mixing well. Whip cream. Beat egg yolk; mix in confectioners' sugar and vanilla. Combine with cream. Beat egg white and salt until stiff peaks will form. Fold in cream mixture and ¾ cup of the coconut crumb mixture. Spoon into freezing tray or paper soufflé cups. Sprinkle with remaining coconut crumb mixture. Freeze until firm—2 to 3 hours. Makes 6 to 8 servings.

Baked Chocolate Soufflé

- 1 cup milk
- 1 package (4 ounces) Baker's German's Sweet Chocolate, chopped
- 2 tablespoons Minute Tapioca
- ¼ cup sugar
- ¼ teaspoon salt
- 1 tablespoon butter
- 4 eggs, separated
- ¼ teaspoon vanilla

Combine milk, chocolate, tapioca,

sugar, and salt in saucepan. Cook and stir over medium heat until mixture comes to a boil. Remove from heat; stir in butter until melted. Allow to cool slightly. Meanwhile, beat egg whites until stiff. Then beat egg yolks until thick and light in color; blend vanilla and tapioca mixture into egg yolks. Fold into egg whites.

Pour into a 1½-quart baking dish. (For a higher soufflé, securely tie a 3- or 4-inch band of wax paper around rim of a 1-quart dish. Brush inside with oil. Pour in soufflé mixture.)

Set in a pan of hot water, about 1 inch deep. Bake in a moderate oven (350° F.) until firm, 1 hour and 5 minutes for regular soufflé or 1 hour and 10 minutes for higher soufflé. Gently pull paper from higher soufflé before serving. Makes 6 to 8 servings.

Note: If soufflé cannot be served immediately, turn off heat and let soufflé stand in oven up to 15 minutes.

Coconut Soufflé: Prepare Baked Chocolate Soufflé, substituting ¾ cup Baker's Angel Flake Coconut for the chocolate, using a 1-quart dish with paper collar, and reducing baking time to 55 to 60 minutes.

Skillet Soufflé

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 2 tablespoons water
- 4 egg yolks
- ½ cup sugar
- ½ teaspoon salt
- 1 teaspoon Instant Maxwell House Coffee
- 1 teaspoon vanilla
- 6 egg whites, stiffly beaten
- 1 tablespoon butter or margarine
- Additional sugar

Melt chocolate in water over low heat; cool. Beat egg yolks until thick and light in color. Gradually beat in ½

cup sugar. Blend in cooled chocolate, salt, coffee, and vanilla. Fold in about a third of the beaten egg whites; then fold in remaining egg whites.

Melt butter in an 8-inch oven-proof skillet in moderate oven (375° F.). Spread melted butter around sides of skillet; sprinkle with sugar. Pour soufflé mixture into skillet. Bake at 375° F. about 15 minutes, or until a cake tester inserted about an inch from center comes out clean. Remove from oven; sprinkle with Baker's Cookie Coconut, if desired. Serve at once with a custard sauce or prepared Dream Whip Whipped Topping, if desired. Makes 6 to 8 servings.

Note: If desired, the soufflé may be baked in an 8-inch electric skillet at 375° F. for 15 minutes.

Profiteroles au Chocolat

- ¼ cup butter or margarine
- ½ cup boiling water
- ½ cup sifted flour
- 2 eggs
- Cocoa Whip (p. 32)
- Creamy Fudge Sauce (p. 32) or Fudge Sauce (p. 33)

Add butter to water in saucepan and bring to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and pulls away from sides of pan—about 2 minutes. Remove from heat. Add eggs one at a time, beating well after each addition. Beat until mixture is satiny and breaks off when spoon is raised.

Drop by teaspoonfuls onto ungreased baking sheets, shaping into 1-inch mounds. Bake in hot oven (425° F.) until golden brown, about 17 minutes. Cool; then cut off tops, fill with Cocoa Whip, and replace tops. Use 4 or 5 puffs for each serving and serve with fudge sauce. Makes 3½ dozen small puffs, or 8 to 10 servings.

Old-Fashioned Chocolate Ice Cream

- 3 squares Baker's Unsweetened Chocolate
- 2 cups milk
- $\frac{1}{8}$ teaspoon salt
- 1 cup sugar
- 4 egg yolks, well beaten
- 2 cups heavy cream
- 2 teaspoons vanilla

Combine chocolate, milk, salt and sugar in top of double boiler. Heat over boiling water until chocolate melts. Blend well. Stir a little of the hot mixture into beaten egg yolks. Then gradually add egg mixture to mixture in double boiler. Cook over hot water about 5 minutes, or until mixture coats a metal spoon. Cool. Add cream and vanilla. Pour into the container of a hand-operated or electric ice cream freezer. Pack with ice and salt, using 8 parts ice to 1 part salt. Turn until ice cream is stiff. Remove paddle and cover container tightly. Repack in ice and salt, using 4 parts ice and 1 part salt, or place in freezer. Allow to stand 2 to 3 hours before serving. Makes 2 quarts.

Coconut Strawberry Shortcake

- 2 cups sifted flour
- $2\frac{1}{2}$ teaspoons Calumet Baking Powder
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup shortening
- $2\frac{2}{3}$ cups (about) Baker's Angel Flake Coconut
- $\frac{1}{2}$ cup milk
- 1 egg, well beaten
- Melted butter
- 2 cups prepared Dream Whip Whipped Topping or whipped cream
- 1 quart strawberries, sweetened

Measure sifted flour, baking powder, sugar, and salt; sift together. Cut in

shortening. Stir in about $1\frac{1}{2}$ cups coconut. Combine milk and egg. Stir into flour mixture until a soft dough is formed. Then knead 20 times on a lightly floured board.

Divide dough in half. Pat half in bottom of greased 8-inch layer pan. Brush with melted butter. Pat remaining dough into a smaller circle, place in pan, and pat out to edge of pan. Bake in a hot oven (450°F.) until golden brown—15 to 20 minutes. Invert on rack; separate layers. Cool.

Stir about $\frac{2}{3}$ cup of the remaining coconut into whipped topping. Place bottom shortcake layer on a serving plate. Top with about 2 cups strawberries and half of the coconut topping; then top with remaining shortcake layer, berries, and topping. Sprinkle with remaining $\frac{2}{3}$ cup coconut. Makes 6 to 8 servings.

Sweet Chocolate Cheesecake

- $1\frac{1}{4}$ cups fine zwieback crumbs
- 1 tablespoon sugar
- $\frac{1}{4}$ cup butter, melted
- 3 eggs
- $\frac{3}{4}$ cup sugar
- 3 packages (3 ounces each) cream cheese
- $1\frac{1}{4}$ cups whipping cream
- 2 packages (4 ounces each) Baker's German's Sweet Chocolate, melted and slightly cooled
- $\frac{1}{3}$ cup sifted flour
- Pinch of soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Combine zwieback crumbs and 1 tablespoon sugar. Add melted butter; mix well. Grease bottom and sides of a 9-inch spring-form pan. Sprinkle about $\frac{1}{4}$ cup of the crumb mixture around sides; press remainder into bottom of pan.

Beat eggs until fluffy and light in color. Add $\frac{3}{4}$ cup sugar, a little at a

time, beating after each addition. Beat until well blended. Soften cheese; add cream and beat until smooth and thick enough to mound. Blend in chocolate. Fold in egg mixture.

Measure sifted flour, soda, and salt; sift together. Stir into cheese mixture. Blend in vanilla. Pour into crumb-lined pan. Bake in slow oven (325° F.) 1 hour and 5 minutes. Cool; then chill. If desired, top with prepared Dream Whip Whipped Topping or whipped cream, sweetened or unsweetened. Makes about 16 servings.

Igloo Dessert

- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $1\frac{3}{4}$ cups milk
- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 3 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 3 egg whites
- 1 layer (8 inches) Devil's Food Cake (p. 5)
- 1 cup whipping cream

Soften gelatin in cold water. Combine $\frac{1}{4}$ cup sugar, salt, milk, and chocolate. Cook and stir over medium heat until chocolate melts. Blend with rotary beater. Stir a little into egg yolks; gradually stir egg yolks into hot mixture. Cook over low heat until slightly thickened. Remove from heat; stir in gelatin until dissolved. Pour into bowl; chill until thick, not set. Add vanilla.

Beat egg whites until foamy. Gradually add $\frac{1}{2}$ cup sugar, beating until stiff, shiny peaks form. Fold into chilled mixture. Pour into $1\frac{1}{2}$ -quart bowl. Chill until firm. Then loosen at top edge with tip of knife, place in warm water for a few seconds, and shake gently to loosen. Place edge of inverted bowl 1 inch in from edge of

cake; unmold. Whip cream; spread on top and sides of desserts. Garnish with Chocolate Curls (p. 32), if desired. Makes 10 to 12 servings.

Pot de Crème au Chocolat

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- $1\frac{1}{2}$ cups light cream
- $\frac{1}{4}$ cup sugar
- 6 egg yolks, slightly beaten
- 1 teaspoon vanilla

Combine chocolate, cream, and sugar in top of double boiler. Heat over hot water until chocolate is melted. Blend well. Stir a little of the hot mixture into beaten egg yolks. Then gradually add egg mixture to chocolate mixture. Cook and stir over hot water until mixture is the consistency of a thin pudding—about 5 minutes. Stir in vanilla. Pour into pot de crème cups or demitasse cups. Chill thoroughly. Makes about 8 servings.

Regal Chocolate Mousse

- 3 squares Baker's Unsweetened Chocolate
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- 3 egg yolks, well beaten
- 2 cups whipping cream
- 1 teaspoon vanilla

Melt chocolate in water over low heat; blend well. Add sugar and salt and simmer 3 minutes, stirring constantly. Blend a little of the mixture into the beaten egg yolks. Then blend egg yolk mixture into chocolate mixture. Cool. Whip cream; fold with vanilla into chocolate mixture. Spoon into freezing tray. Freeze for 3 to 4 hours. Makes 8 to 10 servings.

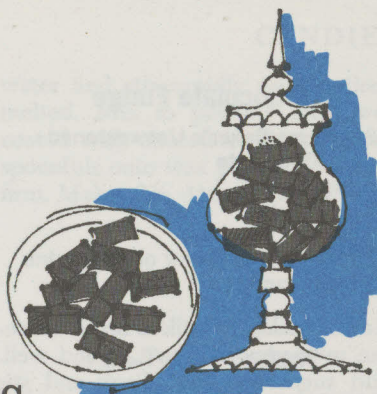


This tempting array includes No-Bake Brownies (p. 36), fudge (p. 61 and 62) to which miniature marshmallows were added, and Peanut Clusters (p. 63).

COOKING TEMPERATURES AND TESTS FOR CANDIES

232°–234° F.	Thread or very soft ball	Mixture will spin a 2-inch thread when dropped from spoon or can be molded together with fingers in cold water into a ball that falls apart when lifted. (Syrup and frostings)
234°–240° F.	Soft ball	In cold water, the ball of candy holds together but flattens slightly when removed from water. (Fudge)
244°–248° F.	Firm ball	The ball of candy feels firm in cold water and retains its shape when removed from water. (Caramels)
250°–266° F.	Hard ball	The ball of candy is compact and hard enough to make a sound when tapped against the side of the dish. (Divinity)
270°–285° F.	Soft crack	In cold water, mixture separates into hard but not brittle threads. (Taffy)
290°–310° F.	Hard crack	Mixture forms brittle threads that break easily when removed from the cold water. (Brittles and glacées)

Fudge And Other Candies



Whenever you bite into candy that's creamy smooth and rich tasting, you may be sure the cook knew precisely when to stop boiling . . . and when to start beating. One secret of creamy fudge or divinity is to cook the syrup to the correct consistency or temperature. Fudge should be cooled without stirring so that no large, grainy crystals will form during beating. Cooking temperature is important, too, for soft, chewy caramels and many other cooked candies. If you want to whip up *good* candies at the merest urge for sweets or for parties and gifts, you'll find a candy thermometer a wise investment.

As an added resource, we've included a chart of cooking temperatures and tests for various types of syrups and candies. In our recipes, both the test and the recommended temperature on a candy thermometer are given. These should help you judge the various cooking stages. Success, of course, also depends on your own excellent cooking sense, fine ingredients, and tried-and-true recipes such as these.

Creamy Chocolate Fudge

1 package (8 squares) Baker's
Semi-Sweet Chocolate*

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

$\frac{1}{2}$ cup chopped nuts

$\frac{1}{4}$ cup butter or margarine

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

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

$\frac{2}{3}$ cup evaporated milk

**Or use 1 cup Baker's Chocolate
Flavor Baking Chips.*

Cut each square of chocolate into small pieces. Place in a bowl with

marshmallow cream, nuts, butter and vanilla; set aside. Combine sugar and evaporated milk in a 2-quart saucepan. Cook and stir over medium heat until mixture comes to a *full rolling boil*. Boil 5 minutes, at full rolling boil, stirring constantly. Carefully pour boiling sugar syrup over chocolate mixture and stir until chocolate is melted and mixture is smooth. Pour into a greased 8-inch square pan. Chill until firm—about 1 hour. Cut into squares. Makes about $1\frac{1}{2}$ pounds or 36 pieces.

Chocolate Fudge

- 2 squares Baker's Unsweetened Chocolate
- $\frac{3}{4}$ cup milk
- 2 cups sugar
- Dash of salt
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla

Melt chocolate in milk in heavy saucepan over very low heat. Blend well. Add sugar and salt. Cook and stir over medium heat until sugar dissolves and mixture begins to boil. Then cook without stirring until a little of the mixture forms a soft ball in cold water—or to a temperature of 234° F. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until mixture just begins to thicken and lose its gloss. Pour at once into a buttered 8x4x3- or 9x5x3-inch loaf pan. Cool and cut. Makes about 2 pounds, 18 pieces.

For larger recipe, double all ingredients, using $\frac{1}{8}$ teaspoon salt.

Chocolate Nut Fudge: Prepare Chocolate Fudge, adding 1 cup broken walnuts before pouring into pan.

Chocolate Coconut Fudge: Prepare Chocolate Fudge, adding 1 $\frac{1}{2}$ to 1 $\frac{1}{2}$ cups Baker's Angel Flake or Premium Shred Coconut; then pour into pan.

Can't-Fail Fudge

- 4 cups miniature marshmallows
- $\frac{2}{3}$ cup evaporated milk
- $\frac{1}{4}$ cup butter or margarine
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup Baker's Chocolate Flavor Baking Chips
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup chopped nuts

Combine marshmallows, evaporated milk, butter, sugar, and salt in sauce-



Chip-Nut Toffee (p. 63) is an easy-to-make version of old-fashioned chocolate-topped toffee.

pan. Cook and stir until mixture comes to a full boil. Then boil 5 minutes over medium heat, stirring constantly. Remove from heat and add chips. Beat until chips melt. Add vanilla and nuts; beat until mixture is well blended. Pour into greased 9-inch square pan. Chill until firm. Makes about 2 $\frac{1}{2}$ pounds.

Chocolate Caramels

- 1 cup sugar
- $\frac{3}{4}$ cup light corn syrup
- 3 squares Baker's Semi-Sweet or Unsweetened Chocolate
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups light cream

Combine all ingredients in a saucepan. Place over low heat; stir until sugar is dissolved and mixture begins to boil. Cook over low heat until a little of the mixture forms a firm ball in cold water—or to a temperature of 246° F. When mixture begins to thicken,

en, stir constantly to prevent sticking. Pour into lightly buttered 8x4x3-inch pan. (Do not scrape saucepan.) Let stand until cold. Then mark in $\frac{3}{4}$ -inch squares with knife and turn out on cooled slab or platter, marked side up. Cut in squares, using full length of long sharp knife. Let stand in cool place 2 to 3 hours. Wrap each caramel in wax paper. Makes about 4 dozen caramels.

Chocolate Coconut Caramels: Prepare Chocolate Caramels, adding $1\frac{1}{2}$ cups (about) Baker's Angel Flake Coconut before pouring into pan.

Chocolate Nut Caramels: Prepare Chocolate Caramels, adding 1 cup broken pecans before pouring into pan.

Chip-Nut Toffee

- $\frac{1}{2}$ cup chopped nuts
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup butter or margarine
- 1 cup Baker's Chocolate Flavor Baking Chips

Spread nuts over bottom of a lightly buttered 9-inch square pan. Combine brown sugar and butter in a medium saucepan. Bring to a rolling boil, stirring constantly. Boil about 5 minutes—or to a temperature of 270° F. Pour over nuts in pan. Sprinkle with chips. Cover tightly with aluminum foil for 2 minutes. Then spread chocolate evenly. Cool. Break into pieces. Makes about 1 pound.

Peanut Clusters

- 8 squares (1 package) Baker's Semi-Sweet Chocolate
- $1\frac{1}{2}$ cups blanched peanuts, salted or unsalted

Heat chocolate over hot water until partly melted. Then remove from hot

water and stir rapidly until entirely melted. Mix in peanuts until well coated with chocolate. Drop by teaspoonfuls onto wax paper. Cool until firm. Makes $2\frac{1}{2}$ dozen clusters.

Two-Tone Fondant

- $\frac{1}{3}$ cup softened butter or margarine
- $\frac{1}{3}$ cup light corn syrup
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 pound sifted confectioners' sugar
- 1 square Baker's Unsweetened Chocolate, melted
- $\frac{1}{4}$ cup colored sugar

Blend butter, corn syrup, salt, and vanilla in large bowl. Add sugar and stir until well blended. Place on wooden board and knead until mixture is smooth. Divide fondant in half. Add melted chocolate to one half; knead until blended. Chill about 1 hour.

Form plain fondant into long rectangles, each $2\frac{1}{2}$ inches wide and $\frac{1}{8}$ inch thick. Shape chocolate fondant into rolls $\frac{1}{2}$ inch in diameter. Wrap plain fondant around chocolate rolls. Slice $\frac{1}{2}$ inch thick. Roll in colored sugar. Makes about $1\frac{1}{2}$ pounds.

Fondant Fancies: Prepare Two-Tone Fondant, shaping the chocolate fondant in rectangles and the plain fondant in rolls. Omit colored sugar and use $\frac{1}{2}$ cup Baker's Cookie Coconut. Dip candies in unbeaten egg white before rolling in coconut.

Chocolate Nut Fondant: Prepare Two-Tone Fondant, increasing chocolate to 2 squares and kneading chocolate into all of the fondant mixture. Shape into rolls; slice $\frac{1}{2}$ inch thick. Press a walnut or pecan half in center of each slice. Omit colored sugar.



Angel Divinity makes an elegant display for party and dinner tables.

Angel Divinity

- $\frac{1}{2}$ cup light corn syrup
- $2\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup water
- 2 egg whites, stiffly beaten
- $1\frac{1}{2}$ teaspoons vanilla
- Few drops peppermint flavoring (optional)
- $\frac{1}{2}$ cup chopped nuts
- 1 cup Baker's Angel Flake, Premium Shred, Southern Style, or Cookie Coconut

Combine corn syrup, sugar, salt, and water in saucepan. Cook and stir over medium heat, until sugar is dissolved. Continue cooking, without stirring, until a small amount of syrup forms a hard ball in cold water—or to a temperature of 262° F. Then pour syrup slowly over beaten egg whites, beating constantly. Beat until mixture begins to dull and hold its shape. Add flavorings and nuts. Drop from tip of teaspoon into coconut on wax paper;

roll to shape candy into a ball and to coat with coconut. Decorate with maraschino cherries, if desired. Makes about 7 dozen candies.

Quick French Creams

- 8 squares (1 package) Baker's Semi-Sweet Chocolate
- 1 cup sifted confectioners' sugar
- 1 tablespoon milk
- 1 egg, well beaten
- 1 cup finely chopped nuts or $\frac{1}{2}$ cup Baker's Cookie Coconut

Heat chocolate over hot water until partly melted. Then remove from water and stir rapidly until entirely melted. Add sugar, milk, and egg. Beat just to blend. Chill until firm enough to shape. Form into $\frac{1}{2}$ -inch balls. Then roll in nuts or coconut. Makes about 5 dozen candies.

Coconut-Molasses Balls

- $\frac{2}{3}$ cup sugar
- $\frac{1}{3}$ cup light molasses
- 3 tablespoons light corn syrup
- 3 tablespoons hot water
- 1 tablespoon butter
- 2 teaspoons vinegar
- $\frac{1}{8}$ teaspoon salt
- $2\frac{2}{3}$ cups (about) Baker's Angel Flake Coconut

In a saucepan, combine all ingredients except coconut. Place over medium heat; cook, stirring occasionally, until a small amount of mixture forms a soft ball in cold water—or to a temperature of 240° F. Remove from heat. Cool about 10 minutes—or to a temperature of 150° F. Stir in coconut. Beat until mixture becomes creamy and thickened, about 1 minute. Shape into balls. Place on wax paper and cool until firm. Cover and store in a cool place. Makes about 16 large or about $5\frac{1}{2}$ dozen small balls.

Coconut Apricot Candy

- $\frac{3}{4}$ cup dried apricots
- $\frac{3}{4}$ cup Baker's Angel Flake, Premium Shred, or Southern Style Coconut
- $\frac{1}{2}$ teaspoon grated orange rind
- $\frac{1}{2}$ teaspoon grated lemon rind
- 1 tablespoon orange juice

Wash apricots, cover with boiling water, and let stand 5 minutes; drain. Put apricots and coconut through food chopper. Add orange and lemon rinds and orange juice; knead until blended. If candy is dry, add enough additional orange juice to moisten. If too moist, work in a little confectioners' sugar. Shape in 1-inch balls. Roll in sugar or additional coconut, if desired. Makes about 2 dozen balls.

Coconut Truffles

- 2 tablespoons softened butter
- 1 egg yolk
- $\frac{1}{4}$ cup confectioners' sugar
- 1 package (4 ounces) Baker's German's Sweet Chocolate, grated
- $\frac{3}{4}$ cup Baker's Cookie Coconut
- 1 teaspoon rum extract
- 2 teaspoons water

Cream butter and blend in egg yolk. Gradually add sugar. Blend well. Add chocolate, $\frac{1}{2}$ cup coconut, rum extract, and water. Form into $\frac{1}{2}$ -inch balls; roll in remaining coconut. Chill for several hours before serving to blend and mellow the flavors thoroughly. Makes about 24 candies.

Caramel Nut Clusters

- $\frac{1}{2}$ pound soft caramels
- 2 tablespoons heavy cream
- 1 cup pecan halves
- 4 squares Baker's Semi-Sweet Chocolate

Melt caramels in cream over hot water; cool about 10 minutes. Place

pecan halves on wax paper in groups of three. Spoon caramel mixture over center of nuts. (Do not cover tips.) Let stand until set—about $\frac{1}{2}$ hour. Meanwhile, melt chocolate over hot water; then cool to lukewarm. Spread cooled chocolate over caramel. Makes about 2 dozen clusters.

Coconut Marzipan

- 1 package (3 ounces) Jell-O Gelatin (any fruit flavor)
- 1 tablespoon confectioners' sugar
- $\frac{2}{3}$ cup blanched almonds
- $1\frac{3}{4}$ cups Baker's Cookie Coconut
- $\frac{2}{3}$ cup sweetened condensed milk
- $1\frac{1}{2}$ teaspoons granulated sugar
- Food coloring (optional)
- $\frac{1}{2}$ teaspoon almond extract

Sift $1\frac{1}{2}$ tablespoons gelatin with the confectioners' sugar. Set aside. Put almonds through food grinder, using fine blade. Add coconut, condensed milk, granulated sugar, food coloring, almond extract, and remaining gelatin. Mix thoroughly. Shape into little fruits or vegetables. Roll in gelatin-sugar mixture. Chill until firm; then store at room temperature in covered container. Makes about 36 candies.

Coconut-Cereal Snack

- 2 cups Post Alpha-Bits Sugar Frosted Oat Cereal or Post Toasties Corn Flakes
- $\frac{1}{2}$ cup pretzel sticks
- $\frac{1}{2}$ cup salted peanuts or mixed nuts
- 1 cup Baker's Premium Shred or Angel Flake Coconut
- $\frac{1}{2}$ teaspoon garlic salt
- 1 tablespoon melted butter

Spread cereal in shallow baking pan. Toast in a slow oven (325° F.) 5 minutes. Add remaining ingredients; mix well. Continue toasting 15 to 20 minutes, or until golden brown, stirring occasionally. Serve warm or cooled. Makes about 3 $\frac{1}{2}$ cups.

Delicious Drinks— Hot And Cold



Chocolate drinks entered the fashionable world of Europe in the 18th Century and fast became popular, even rather romantic.

A famous legend, handed down since 1760, tells of a young Austrian nobleman who fell in love with the maid who served him hot chocolate. He was Prince Ditrichstein and she, Babette Baldauf, daughter of an impoverished knight. Somehow love aided by repeated cups of steaming chocolate overcame social inequality, and they were betrothed. As an engagement gift, the prince commissioned a Swiss artist, Jean Etienne Liotard, to paint Babette in her serving costume. The masterpiece, *La Belle Chocolatière*, for many years hung in a Dresden gallery. For many years, too, the modest Viennese miss has appeared on Baker's Chocolate packages as a symbol of quality and service. Since Babette's day, hot chocolate has taken on numerous luscious variations. You'll find many of them here to delight every taste.

Unless you're a native of the Philippines, coconut milk may be new to you. We've included directions for making this delightful beverage, which is also a flavorful substitute for plain milk in other beverages, soups, sauces, and desserts. In this section are several recipes that will give you a tasteful introduction to the use of coconut milk.

Choco-lossal Drink

- 1 cup Chocolate Syrup (p. 68)
- 1½ quarts milk
- 1 quart vanilla ice cream
- ½ teaspoon vanilla
- ¼ teaspoon cinnamon
- Prepared Dream Whip Whipped Topping

Place 2 tablespoons Chocolate Syrup in each of 8 tall glasses. Combine milk, ice cream, vanilla and cinnamon in large bowl. Beat with rotary beater until blended. Pour over syrup in glasses. Top each drink with a dollop of prepared whipped topping. Makes 8 servings.

Choco-lossal Punch. Prepare Choco-lossal Drink in a punch bowl beating until blended; garnish with dollops of prepared whipped topping. Serve in punch cups. Makes 8 cups or 16 servings.

Brazilian Mocha

- 2 cups water
- ¼ cup Instant Maxwell House or Sanka Brand Decaffeinated Coffee
- 1 square Baker's Unsweetened Chocolate
- ¼ cup sugar
- Dash of salt
- 2 cups milk
- Whipped cream

Place water, instant coffee, and chocolate in saucepan. Stir over very low heat until chocolate melts. Blend well. Then add sugar, salt, milk, and heat thoroughly. Beat with egg beater until light and frothy. Top each serving with whipped cream. Makes 1 quart, or 12 demitasse servings.

Hot Chocolate

- 2 squares Baker's Unsweetened Chocolate
- 1 cup water
- ¼ cup sugar
- Dash of salt
- 3 cups milk

Melt chocolate in water over low heat, stirring until mixture is well blended and smooth. Add sugar and salt and boil 4 minutes, stirring constantly. Gradually stir in milk; then heat thoroughly. Just before serving, beat with egg beater until frothy. Makes about 1 quart, or 5 or 6 servings.

Iced Chocolate: Prepare Hot Chocolate; cool. Pour over ice in tall glasses.



A combination that pleases youngsters —Chocolate Milk (p. 68) and Chip Cookies (p. 38).

Stir. Top each serving with prepared Dream Whip Whipped Topping or sweetened whipped cream, if desired. Makes about 4 servings.

Afternoon Chocolate

- 1 package (4 ounces) Baker's German's Sweet Chocolate
- 4 cups milk

Melt chocolate in milk over low heat, stirring constantly. Then beat with egg beater until light and frothy. Serve at once. If desired, top each serving with a dollop of prepared Dream Whip Whipped Topping or whipped cream. Makes about 4 cups, or 4 to 6 servings.

Chocolate Syrup

4 squares Baker's Unsweetened
Chocolate

1¼ cups hot water
1 cup sugar
¼ teaspoon salt
½ teaspoon vanilla

Melt chocolate in hot water over low heat. Blend well. Add sugar and salt. Bring to a boil; boil 2 minutes, stirring constantly. Add vanilla. Cool. Cover; store in refrigerator. Makes 2 cups.

Chocolate Milk: Mix 2 tablespoons Chocolate Syrup with 1 cup cold milk. Makes 1 serving.

Swiss Coffee Float

3 cups cold water
6 squares Baker's German's Sweet
Chocolate, broken in pieces
½ cup Maxwell House, Yuban or
Sanka Brand Decaffeinated
Coffee, Regular Grind
Orange peel from 1 orange,
cut in strips

Pour water into 6- or 8-cup percolator; add chocolate pieces. Place coffee and orange peel in basket. Place basket in percolator and percolate gently 7 minutes. Remove from heat; remove basket. Serve hot with prepared Dream Whip Whipped Topping and grated chocolate, if desired. Makes 2¾ cups or 7 demitasse servings.

Hot Chocolate—Party Size

2 cups Chocolate Syrup
3 quarts hot milk

Combine syrup and hot milk, blending well. Makes about 3½ quarts, or 18 servings.

For 36 servings: Make 4 cups Chocolate Syrup; blend with 6 quarts hot milk.

For 54 servings: Make 6 cups Chocolate Syrup; blend with 9 quarts hot milk.

Black-and-White Soda

2 tablespoons Chocolate Syrup
½ cup cold milk
½ cup cold club soda
Vanilla ice cream
Sweetened whipped cream or
prepared Dream Whip
Whipped Topping (optional)

Pour syrup into tall glass. Gradually stir in milk. Add club soda, stirring just to mix. Then add ice cream. Top with whipped cream or whipped topping, if desired. Serve at once. Makes 1 serving.

Shaker Treat

2 tablespoons Chocolate Syrup
2 generous tablespoons vanilla
ice cream, softened
¾ cup cold milk

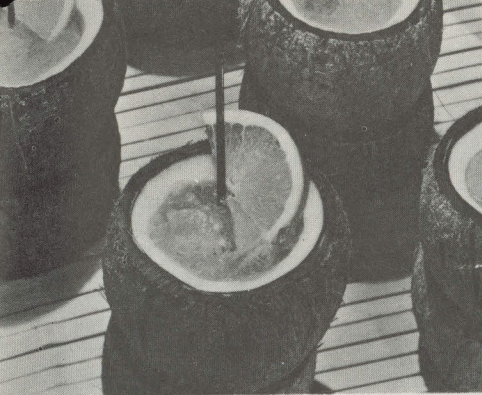
Place syrup, ice cream, and milk in a shaker. Shake vigorously until well blended—about ½ minute. (Or mix in a blender.) Makes 1 serving.

Peanut Butter Shake: Prepare Shaker Treat, adding 2 tablespoons chunk or creamy style peanut butter before blending the mixture.

Ice Cream Float

1 cup cold milk
2 tablespoons Chocolate Syrup
1 scoop chocolate, coffee, or
peppermint ice cream

Gradually stir milk into syrup. Beat or shake well. Pour into tall glass. Add ice cream. Makes 1 serving.



BEVERAGES

Coconut Orange Flip

- 1½ cups (about) Baker's Angel Flake Coconut
- 3 cups water
- 1 can (6 oz.) frozen concentrated orange juice
- Cracked ice

Bring coconut and water to a boil in saucepan over low heat. Reduce heat, cover, and simmer 10 minutes. Cool. Strain through cheesecloth. Add concentrate to coconut liquid; mix well. Serve over cracked ice in tall glasses. Makes about 3 cups or 4 to 6 servings.

Coconut Cranberry Drink. Combine 1½ cups (about) Baker's Angel Flake Coconut and 1½ cups cranberry juice cocktail in electric blender. Cover and blend 1 minute. Strain through a fine sieve or cheesecloth. Serve over cracked ice. Makes 3 or 4 servings.

Chocolate Eggnog

- 1 cup cold milk
- 3 tablespoons Chocolate Syrup (p. 68)
- 1 egg, well beaten

Gradually add milk to syrup, stirring constantly. Add to egg; beat or shake well. (Or mix all ingredients in a blender.) Pour into tall glass and serve at once. Makes 1 serving.

Coconut Milk

- 1½ cups (about) Baker's Angel Flake Coconut*
- 1½ cups milk or water*

**Or use 1½ cups Baker's Premium Shred or Southern Style Coconut and 1½ cups milk, or 1 cup Baker's Cookie Coconut and 1 cup milk.*

Place coconut and milk or water in an electric blender; cover and blend at high speed about 40 seconds. Or combine coconut and milk in a saucepan; cook and stir over low heat until mixture foams, about 2 minutes. Pour into a sieve; press out liquid. Chill, if desired. Makes about 1 cup.

Note: Remaining coconut may be toasted (p. 4) and used as a garnish for frosted cakes or other desserts.

Coconut Strawberry Flip

- Coconut Milk (at left)
- 1 package (10 ounces) Birds Eye Quick Thaw Strawberries, thawed
- 1 egg white
- 1 cup crushed ice

Pour Coconut Milk into container of blender. Add remaining ingredients. Cover and blend at high speed 30 seconds. Serve at once. Makes 3½ cups, or 6 to 7 servings.

Hawaiian Coffee

- Coconut Milk (at left)
- 1 cup boiling water
- 1 to 2 tablespoons Instant Yuban Coffee
- Toasted coconut (p. 4)

If Coconut Milk has cooled or is cold, heat thoroughly. Then combine with boiling water and instant coffee, stirring until coffee is dissolved. Serve at once in mugs or cups, sprinkled with coconut. (If not poured at once, stir before serving.) Makes 3 or 4 servings.

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