

10 Coconut Beauties

A FOLDER OF EASY DESSERTS FOR YOU TO MAKE-AND OH, SUCH ELEGANT EATING!

Luscious, moist Baker's Coconut makes the most beautiful—the most glamorous desserts in the whole wide wonderland of good things to eat!

Drift this snowy coconut high on a plain cake, and what happens? You turn it into a dazzling beauty!

Pile gleaming coconut meringue on a pie—and there's a cloud of sheer delight!

Swirl tender, flavor-fresh Baker's Coconut into a bowl of your fa-

vorite fruit. And be sure it's Baker's—to get that special crunchiness, that luscious tenderness that only the finest coconut has.

Yes, try all the delicious recipes in this folder. And . . .

LOOK! NEW RECIPE BOOK—"Coconut Glamour Desserts"—only 10c. Chock-full of luscious, new coconut treats! Address Baker's Coconut, Dept. C, Battle Creek, Michigan.

See recipes on back.

Hint for pie lovers!

Top coconut cream pie with unbaked meringue and garnish with coconut and pineapple. For meringue, combine 2 egg whites, ½ cup sugar, dash of salt, and 3 tablespoons water in double boiler; beat with rotary egg beater. Place over boiling water and beat 1 minute. Remove from heat and beat 1 minute more.

BAKER'S COCONUT

Grocers have two kinds of Baker's Coconut—Baker's Southern Style (so good it seems like fresh-shredded coconut, sweetened) and Baker's Premium Shred (more moist and tender than ever before). Perfectly delicious—both of them!



Products of
General Foods



Try these beauties!

Peach Ambrosia

- 2 cups canned or quick-frozen sliced peaches
- 1 cup Baker's Shredded Coconut
- 1 tablespoon lemon juice

Drain peaches, reserving juice. Arrange alternate layers of peaches and coconut in serving dish. Combine reserved peach juice and lemon juice; sprinkle over peaches and coconut. Serve at once. Makes 4 servings.

Note: One cup sliced bananas or oranges or diced pineapple may be added to the peaches. Increase coconut to 1½ cups.

Coconut-topped Jell-O

Prepare any red-flavored Jell-O as directed on package. Chill until firm. Force through a potato ricer or flake with a fork. Arrange in sherbet glasses and sprinkle with Baker's Shredded Coconut.

Or turn dissolved Jell-O into an 8x8x2-inch pan. Chill until firm. Cut in small cubes. Sprinkle with coconut. (Coconut may be tinted green, for an attractive contrast. Sprinkle a few drops diluted vegetable coloring over coconut and rub until evenly distributed.)

Coconut Mystery Cookies

- 2 egg whites
- ⅛ teaspoon salt
- ½ cup sugar
- ½ teaspoon vinegar
- ½ teaspoon vanilla
- 1 cup Baker's Shredded Coconut
- ¼ cup Baker's Semi-Sweet Chocolate Chips

Beat egg whites and salt until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Continue beating until mixture will stand in stiff peaks. Add vinegar and vanilla; beat well. (Entire beating process takes about 10 minutes.) Fold in coconut.

Drop small amount of mixture from teaspoon on greased cookie sheet. Place 2 chocolate chips in center of each cookie and cover with small amount of mixture. Bake in very slow oven (250°F.) about 30 minutes. Makes 2½ dozen cookies.

Butterscotch Squares

- ¾ cup sifted flour
- ½ teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ¼ cup butter
- 1 cup brown sugar, firmly packed
- 1 egg, unbeaten
- 1 teaspoon vanilla
- 1 cup Baker's Shredded Coconut, chopped
- ½ cup Baker's Shredded Coconut
- 1 tablespoon melted butter
- 1 tablespoon granulated sugar

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter; add brown sugar gradually, creaming well. Add egg and vanilla; beat well. Add flour and 1 cup coconut; mix only enough to blend. Turn into an 8x8x2-inch pan which has been lined on bottom with waxed paper, then greased.

Mix together ½ cup coconut, 1 tablespoon melted butter, and 1 tablespoon sugar. Sprinkle over batter in pan. Bake in moderate oven (350°F.) about 25 minutes. Remove from pan and cut in squares while warm. Makes 16 squares.

Orange Coconut Cake

Make or buy angel food cake. Spread with Orange Coconut Frosting.

Orange Coconut Frosting. Combine 3 cups sifted confectioners' sugar with a dash of salt, 1 tablespoon lemon juice, and ½ teaspoon grated orange rind and mix well. Then add enough orange juice to give a spreading consistency (3 to 4 tablespoons). Add 3 to 4 drops orange coloring, if desired. Spread on cake, sprinkling with 1½ cups Baker's Shredded Coconut while frosting is still soft. Makes enough frosting for 10-inch tube cake.

Sautéed Coconut Pudding

Prepare Jell-O Pudding (any flavor) as directed on package. Cool. Melt 2 tablespoons butter. Add ¾ cup Baker's Shredded Coconut; sauté until golden brown, stirring constantly. Use as topping for pudding.

Sautéed coconut is also delicious as a garnish for ice creams, as a topping on cake frostings or meringues, or as an ingredient in candies or ice creams.

Southern Coconut Pie

- 1 cup Baker's Shredded Coconut, chopped
- 1 unbaked 9-inch pie shell
- 3 tablespoons butter
- ½ cup sugar
- 3 eggs, well beaten
- 1 cup dark corn syrup
- ⅛ teaspoon salt
- 1 teaspoon vanilla

Place coconut in bottom of pie shell. Cream butter; add sugar gradually, creaming well. Add eggs and beat well. Add syrup, salt, and vanilla. Pour over coconut in pie shell. Bake in moderate oven (350°F.) about 50 minutes. Cut in small wedges and serve plain or with whipped cream.

Note: If desired, 1 teaspoon grated orange rind may be substituted for the vanilla in the above recipe.

Chilled Coconut Fruit

- 1 cup diced canned pineapple
- 2 cups diced orange sections
- 1 cup Malaga or other grapes, halved and seeded
- 2 tablespoons lemon juice
- 3 tablespoons sugar
- ¾ cup Baker's Shredded Coconut

Combine fruits, lemon juice, sugar, and coconut. Chill. Top with additional coconut. Makes 8 servings.

Coconut Curlycues

- 4 tablespoons softened butter
- 6 tablespoons brown sugar
- Rich biscuit dough
- ¾ cup Baker's Shredded Coconut

Prepare muffin pans by placing ½ teaspoon of the softened butter and 1 teaspoon of the brown sugar in each of 12 muffin-pan sections.

Pat or roll biscuit dough lightly into 12x9-inch rectangle about ⅛ inch thick. Spread with remaining 2 tablespoons butter; sprinkle with remaining 2 tablespoons brown sugar and the coconut. Roll up as for jelly roll. Cut in 1-inch slices; place in muffin pans. Bake in hot oven (450°F.) 12 to 15 minutes. Serve hot with butter. Makes 12 curlycues.