



*Keep all four
desserts on the
pantry shelf!*



• Ready in a jiffy to lend exciting variety to everyday meals •

Chocolate Chiffon Pie

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| 1 deep 9-inch baked pie shell | 1 3/4 cups milk |
| 1 tablespoon unflavored gelatin | 2 egg yolks, slightly beaten |
| 1/4 cup cold water | 1 teaspoon Watkins Vanilla |
| 1/2 cup Watkins Chocolate Dessert | 2 egg whites |
| 1/2 cup sugar | 1/8 teaspoon salt |
| | 1/4 cup sugar |
| | 1/2 cup thick cream, whipped |

Soften gelatin in cold water. Combine dessert and 1/2 cup of sugar and blend thoroughly. Add 1/4 cup of milk and blend. Add remaining milk and cook and stir until mixture thickens then cook over low heat 2 minutes. Remove from heat and add a small amount of the mixture to the slightly beaten egg yolks. Return to remaining hot mixture and cook 1 minute longer, stirring constantly. Add softened gelatin and stir until dissolved. Chill mixture until it begins to thicken, then fold in egg whites which have been beaten until stiff with salt and remaining sugar. Fold in whipped cream and pour into the cooled baked pie shell. Chill until firm, then serve with additional slightly sweetened whipped cream.

One crust pies filled with cream-style fillings are best if served the day they are made.

Banana Butterscotch Pie

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| 1 baked 9-inch pie shell | 1 egg |
| 1/4 cup Watkins Butterscotch Dessert | 1/2 teaspoon Watkins Vanilla |
| 1/2 cup sugar | 2 large ripe bananas |
| 2 tablespoons brown sugar | Slightly sweetened whipped cream |
| 2 cups milk | |

Combine the dessert with sugar in a small saucepan, blending thoroughly. Add 1/4 cup of milk and blend until smooth. Add remaining milk and cook and stir over moderate heat until thickened. Continue to cook over low heat, stirring frequently for 2 minutes. Beat egg and add a little of the hot dessert to it. Blend with the remaining dessert in the saucepan and cook 1 minute longer, stirring briskly. Set aside to cool. Slice bananas into the bottom of the cooled pie shell and cover with dessert. Top with slightly sweetened whipped cream.

Chocolate Walnut Drops

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| 1 cup sifted flour | 1 cup light brown sugar, firmly packed |
| 1/2 cup Watkins Chocolate Dessert | 1 egg |
| 1 1/2 teaspoons Watkins Baking Powder | 1/2 cup milk |
| 1/4 teaspoon soda | 1/2 teaspoon Watkins Vanilla |
| 1/2 teaspoon salt | 1/4 teaspoon Watkins Imitation Black Walnut Flavor |
| 3/2 cup shortening | 3/4 cup chopped walnut meats |

Sift flour once, measure, add chocolate dessert, baking powder, soda and salt and sift again. Cream shortening with sugar until light and fluffy. Add egg and beat well. Add dry ingredients alternately with the milk, beating until smooth after each addition. Add flavorings and blend. Fold in nuts. Drop from a teaspoon onto a lightly-greased baking sheet and bake in a 350-degree F. oven about 12 minutes or until done. This will make 3 1/2 dozen 2-inch cookies.

Orange Coconut Oatmeal Drops

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| 1 cup sifted flour | 1/2 teaspoon Watkins Imitation Coconut Flavor |
| 1/2 cup Watkins Coconut Dessert | 1 teaspoon Watkins Orange Extract |
| 1/2 teaspoon salt | 2 tablespoons milk |
| 1/2 cup soft shortening | 2 cups rolled oats |
| 3/4 cup sugar | 1 egg |

Sift flour once, measure, add salt and coconut dessert and blend in a mixing bowl. Add shortening, sugar, egg, flavoring and milk and beat 2 minutes by hand or with an electric mixer, scraping the sides of the bowl and beater several times. Fold in oats and drop from a teaspoon onto an ungreased baking sheet. Bake in a 375-degree F. oven for about 12 minutes, or until delicately browned. Remove from the baking sheet at once and cool on wire racks. Store in covered container to retain crispness. This will make about 4 dozen cookies.

Lemon Cake Pudding

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| 2 tablespoons butter or margarine | 1/2 teaspoon Watkins Lemon Extract |
| 1/2 cup sugar | 1/4 teaspoon Watkins Orange Extract |
| 2 egg yolks | 1 1/2 cups milk |
| 2 tablespoons Watkins Lemon Dessert | 2 egg whites |
| | 1/4 teaspoon salt |

Cream butter and sugar together until blended. Add egg yolks, one at a time, and beat well after each addition. Add dessert and extracts and blend. Gradually add milk and stir until smooth. Beat egg whites with salt until stiff, but not dry, and fold through the pudding mixture. Pour into 4 buttered custard cups, set in a pan of hot water and bake in a 350-degree F. oven about 30 minutes. Remove from the oven and serve warm or well chilled with thin or whipped cream. This will make 4 servings.

Make *Delicious* cakes, pies and puddings with Watkins Desserts

Pot Luck Supper Cake

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|-----------------------------------|---|
| 2½ cups sifted cake flour | 1 teaspoon Watkins Lemon Extract |
| 2½ teaspoon Watkins Baking Powder | ½ teaspoon Watkins Orange Extract |
| 1 teaspoon salt | Lemon Pineapple Dessert (See recipe on this folder) |
| ½ cup shortening | Slightly sweetened whipped cream or 7-Minute Frosting |
| 1 cup sugar | |
| 5 egg yolks | |
| ½ cup sugar | |
| 1 cup milk | |

Sift flour once, measure, add baking powder and salt and sift together twice. Cream shortening with 1 cup of sugar until light and fluffy. Beat egg yolks with a rotary beater until thick and lemon colored, then beat in remaining ½ cup of sugar and continue to beat until well blended. Add to creamed mixture, beating well. Add flour mixture, alternately with milk, beating well after each addition until smooth. Add extracts and blend. Pour into 2 deep 9-inch layer cake pans, bake in 350-degree F. oven about 25 minutes, or until done. Remove from pans, cool and spread one layer with Lemon Pineapple Dessert. Top with second layer and frost with slightly sweetened whipped cream or with 7-Minute Frosting.

Graham Cracker Pie

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| 1 9-inch Graham cracker pie shell (See recipe on this folder) | 1 recipe meringue for 9-inch pie |
| 1 recipe any desired Watkins Dessert Pie Filling | ½ cup Graham cracker crumbs |
| | 3 tablespoons melted butter or margarine |

Prepare Graham cracker shell as directed in recipe and fill with prepared, cooled dessert. Top with meringue, sprinkle with Graham cracker crumbs which have been blended with butter and bake as directed for meringue.



Lemon Pineapple Dessert

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| ¼ cup Watkins Lemon Dessert | Pineapple juice |
| ½ cup sugar | Water |
| 1 8-oz. can crushed pineapple | |

Empty contents of can of pineapple into a fine sieve and drain off juice thoroughly. Measure juice and add enough water to make 2 cups. Combine lemon dessert and sugar in a saucepan and blend thoroughly. Add ¼ cup of the pineapple liquid and stir until smooth. Add remaining pineapple liquid and cook and stir until the mixture is thickened. Then cook 2 minutes longer over low heat, stirring frequently. Remove from the heat, add the well-drained pineapple and pour into small dessert molds. Chill thoroughly, then unmold and serve with slightly sweetened whipped cream or Watkins Coconut Dessert Sauce (see recipe on label of Watkins Coconut Dessert package).

Chocolate Peppermint Pudding

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| ½ cup Watkins Chocolate Dessert | 2 egg whites |
| ½ cup sugar | Dash of salt |
| 2 cups milk | ¼ cup sugar |
| 2 egg yolks | Slightly sweetened whipped cream |
| ½ teaspoon Watkins Peppermint Extract | Crushed peppermint stick candy |

Combine chocolate dessert and ½ cup sugar in a saucepan and blend well. Add ¼ cup of milk and stir until smooth. Add remaining milk and blend. Cook and stir over moderate heat until smooth and thickened. Cook 2 minutes longer over low heat. Remove and add a small amount of the hot pudding to the slightly beaten egg yolks. Add to the remaining pudding and cook 1 minute longer, stirring constantly. Remove from heat and add peppermint extract. Beat egg whites with salt until foamy, then add ¼ cup of sugar gradually beating until the mixture will hold in peaks. Fold through the warm pudding gently but thoroughly and pile into pudding dishes. Chill. Serve topped with slightly sweetened whipped cream and garnish with crushed candy. This will make 6 servings.

Graham Cracker Pie Shell

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| 1½ cups Graham cracker crumbs | ½ cup melted butter or margarine |
| | 2 tablespoons sugar |

Roll crackers with rolling pin until fine crumbs are formed. Measure and combine with butter and sugar, blending thoroughly. Turn into lightly-buttered 9-inch pie pan. Press firmly against the sides and bottom of the pan until the crust is about ⅛ inch thick. Chill about 2 hours before adding filling.

*Four
Delicious
Flavors*

LEMON
COCONUT
CHOCOLATE
BUTTERSCOTCH

Watkins **DESSERTS**



*Inexpensive,
easy to use*
**SO NUTRITIOUS
AND
DELICIOUS!**

Serve Watkins Appetizing Desserts

Creamy puddings, fruit puddings, delectable one-crust pies, simple cakes and cookies as well as party refreshments come from Watkins fine dessert mixes. Blended carefully from the finest ingredients they are so versatile that the enterprising cook can make many kinds of dessert from a single flavor. Each of the four varieties . . . Lemon, Coconut, Butterscotch and Chocolate . . . is a perfect base for an endless array of delicious desserts.

They blend with many foods important in maintaining good health and in the growth of strong and happy children. Milk and eggs . . . fruits . . . cereals . . . nuts and coconut . . . all combine with the mixes to make nutritious desserts that are "fun" foods too.

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Keep all four flavors of the Watkins Dessert mixes on hand. You will find they will help in giving variety to your meals as well as help to stretch the pennies of every food dollar.

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It's Easy!

TO MAKE UP AN ENDLESS VARIETY OF
HEALTHFUL, TEMPTING DESSERTS WITH THESE

TESTED RECIPES



Two Tone Pie

1 baked 9-inch pie shell
¼ cup Watkins Chocolate Dessert
6 tablespoons sugar
1 cup milk
2 egg yolks
½ teaspoon Watkins Vanilla
2 tablespoons Watkins Butterscotch Dessert
¼ cup sugar
¼ cup water
¾ cup milk
1 egg yolk
½ teaspoon Watkins Vanilla
Meringue for 9-inch pie (See recipe)

Blend chocolate dessert with sugar. Add ¼ cup of the milk and blend. Add remaining milk and cook and stir until thickened, then continue to cook over low heat 1 minute. Remove from heat, add a small amount to the

slightly beaten egg yolks, blend, then return to remaining hot mixture and cook and stir 1 minute longer. Add vanilla, cool and pour into cooled baked pie shell. Combine butterscotch dessert and sugar and blend with water. Add milk and cook and stir until thickened. Cook 1 minute longer, then add some of the mixture to the slightly beaten egg yolk, combine the two mixtures and cook 1 minute longer. Cool and pour over the chocolate filling. Cover with meringue and bake as directed.

ened. Cook 1 minute longer, then add some of the mixture to the slightly beaten egg yolk, combine the two mixtures and cook 1 minute longer. Cool and pour over the chocolate filling. Cover with meringue and bake as directed.

Meringue for 9-inch Pie

3 egg whites
¼ teaspoon salt
½ teaspoon Watkins Cream of Tartar
6 tablespoons sugar

Add salt and cream of tartar to egg whites and beat until frothy throughout. Gradually add the sugar, a tablespoon at a time, beating after each addition until thoroughly blended and continue to beat after all has been added until the resulting meringue will hold in peaks. Pile on pie filling, distributing mixture uniformly over the top and sealing it against the edge of the pie shell. Bake in a 325-degree F. oven about 15 minutes, or until lightly browned.

Meringue for 8-inch Pie

2 egg whites
¼ teaspoon salt
½ teaspoon Watkins Cream of Tartar
4 tablespoons sugar

Follow directions for making 9-inch meringue, then bake for about 12 minutes, or until lightly browned.

Baked Pie Shell

1¼ cups sifted flour
½ teaspoon salt
½ cup shortening
2½ tablespoons cold water

Sift flour once, measure, add salt and sift again. Cut in half the shortening with a pastry blender or two knives until the mixture resembles fine meal. Add remaining shortening and cut into the mixture until particles are the size of small navy beans. Sprinkle water over the mixture and blend with a fork until particles cling together in a dough. Shape into a flat, smooth cake and place on a lightly-floured board or pastry canvas. Roll into a round ⅛ inch thick and slightly larger (about 1 inch) than the pan. Fit into pan, patting out air from the bottom. Trim an inch beyond the edge of the pan, turn back even with the edge into an upstanding collar and crimp with the thumb and forefinger of one hand, the forefinger of the other. Puncture with the tines of a fork on the bottom and sides and bake in a 425-degree F. oven for about 15 minutes, or until delicately browned.

Cream Puffs

1 cup boiling water
½ cup butter
⅛ teaspoon salt
1 cup sifted flour
4 eggs, unbeaten
1 teaspoon Watkins Vanilla
1 recipe Watkins Coconut, Chocolate, Butterscotch or Lemon Dessert Pie Filling
Confectioners' sugar
Slightly sweetened whipped cream

Combine water, butter and salt in a heavy saucepan and bring to a boil. Add flour which has been sifted once, then measured, and stir briskly. When dough forms a ball and leaves the sides of the pan, remove from the heat. Add eggs, one at a time, beating briskly after each addition. Drop from a spoon onto an ungreased baking sheet and bake in a 450-degree F. oven for 15 minutes. Reduce the heat to 350-degrees F. and continue to bake for 20 to 25 minutes, or until done. Cool. Cut tops from puffs, fill with cooled pie filling and replace tops. Sprinkle with confectioners' sugar and serve with a topping of slightly sweetened whipped cream. This will make 12 medium-size puffs.

or until done. Cool. Cut tops from puffs, fill with cooled pie filling and replace tops. Sprinkle with confectioners' sugar and serve with a topping of slightly sweetened whipped cream. This will make 12 medium-size puffs.

Keep baking sheets bright and shining so that cookies will bake uniformly. Darkened baking sheets will cause cookies to burn on the underside before they are done.

Chocolate Angel Food Cake

¾ cup sifted cake flour
¼ cup Watkins Chocolate Dessert
1¼ cups sifted granulated sugar
1¼ cups egg whites (10 to 12)
½ teaspoon salt
1 teaspoon Watkins Cream of Tartar
½ teaspoon Watkins Vanilla
¼ teaspoon Watkins Imitation Maple Flavor

Sift flour once and measure. Add chocolate dessert and ½ cup of sugar and sift together three times. Beat eggs with salt and cream of tartar until frothy throughout, then gradually add ¾ cup of sugar, a tablespoon at a time, continuing to beat until the mixture will stand in soft peaks. Sift about one-fourth of the flour mixture over the top and gently fold it into the egg whites, continuing to add flour until all has been added and the batter is smooth. Add flavoring, blend and pour into an ungreased 9- or 10-inch tube pan. Cut around the batter with a spatula or silver knife to distribute the batter evenly. Bake in a 325-degree F. oven for 50 minutes, or until done. Remove from the oven, invert the pan until cake has cooled (about an hour) then cut out of the pan.

Lemon Dessert Cakes

1 cup sifted cake flour
½ cup Watkins Lemon Dessert
1½ teaspoons Watkins Baking Powder
½ teaspoon salt
½ cup shortening
1 cup sugar
2 eggs
½ cup milk
½ teaspoon Watkins Lemon Extract
¼ teaspoon Watkins Orange Extract
Butter Cream Frosting

Sift flour once, measure, add dessert, baking powder and salt and sift together twice. Cream shortening with

sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Add dry ingredients alternately with the milk, beating until smooth after each addition. Add extracts and blend. Fill greased cupcake pans two-thirds full of the batter and bake in a 375-degree F. oven for 12 to 15 minutes, or until done. Remove from pans, cool and frost with lemon-flavored Butter Cream Frosting. This will make about 16 2½-inch cupcakes or 10 to 12 large ones.



Butter Cream Frosting

2 cups sifted confectioners' sugar
¼ cup softened (but not melted) butter
2 tablespoons cream, about
1 teaspoon Watkins Vanilla or other desired flavoring

Sift sugar once and measure. Add butter and work together until blended. Add cream gradually and beat briskly until mixture is fluffy and of spreading consistency. Add flavoring and blend. This will make enough frosting for the top and sides of one 8- or 9-inch loaf cake or 2 dozen cup cakes.

Coconut Loaf Cake

1¼ cups sifted cake flour
1½ teaspoons Watkins Baking Powder
½ teaspoon salt
¼ cup Watkins Coconut Dessert
½ cup shortening
1 cup sugar
3 eggs
½ cup milk
½ teaspoon Watkins Imitation Coconut Flavor
½ teaspoon Watkins Vanilla
½ recipe 7-Minute Frosting
½ to ¾ cup shredded coconut

Sift flour once, measure, add baking powder and salt and sift again. Blend with coconut dessert and set aside. Cream shortening with sugar until the mixture is light and fluffy. Add eggs, one at a time, beating well after each addition. Add dry ingredients, alternately with the milk, beating until smooth after each addition. Add flavorings and blend. Pour into an 8-inch square pan at least 2 inches deep that has been greased and dusted with flour, or paper-lined. Bake in a 350-degree F. oven about 35 to 40 minutes, or until done. Allow to stand in pan 5 minutes, then remove from pan and cool on a wire rack. Frost with 7-Minute Frosting and sprinkle with coconut.

7-Minute Frosting

1½ cups sugar
2 unbeaten egg whites
5 tablespoons water
1½ teaspoons white corn syrup
½ teaspoon salt
1 teaspoon Watkins Vanilla or any desired flavoring

Combine sugar, egg whites, water, corn syrup and salt in the top of a double boiler. Set over hot water and beat with a rotary beater until the mixture will hold in soft peaks or until it will hold in the beater. Remove from the heat, add the flavoring and continue to beat until of good spreading consistency.

Separate yolks and whites of eggs when you remove them from the refrigerator but allow them to come to room temperature before beating them for greatest volume.

Prune Whip Pudding

¼ cup Watkins Butterscotch Dessert
½ cup sugar
½ cup unsweetened prune juice
½ cup water
1 egg yolk
1 cup chopped unsweetened cooked prunes
1 teaspoon Watkins Vanilla
1 egg white
⅛ teaspoon salt
2 tablespoons sugar

Combine butterscotch dessert and sugar in a small saucepan, blending thoroughly. Add ¼ cup of the prune juice and blend until smooth. Add remaining juice and water and cook and stir over moderate heat until the mixture is thickened. Reduce heat to low and continue to cook for 2 minutes longer. Remove from the heat and add a little of the mixture to the slightly beaten egg yolk, blending well. Add to remaining hot pudding mixture, return to the heat and cook and stir one minute longer. Add well-drained chopped prunes and vanilla and blend.

Add salt to egg white and beat until frothy, then add sugar gradually and continue to beat until the mixture will hold in peaks. Fold gently but thoroughly through the warm pudding and pile into 6 pudding dishes. Chill. Serve with a topping of slightly sweetened whipped cream or Watkins Coconut Dessert Sauce (see recipe on label of Watkins Coconut Dessert package.) This will make 6 servings.



Prune Whip Pie

1 9-inch baked pie shell
1 recipe Prune Whip Pudding
Slightly sweetened whipped cream

Bake and cool pie shell. Fill with Prune Whip Pudding and keep chilled until ready to serve. Top with slightly sweetened whipped cream and serve at once.

Peach Blush Pie

1 deep 9-inch baked pie shell
½ cup Watkins Coconut Dessert
¼ cup sugar
2 cups milk
2 egg yolks, slightly beaten
½ teaspoon Watkins Vanilla
2 egg whites
½ teaspoon salt
¼ cup sugar
Sliced canned peaches
1 tablespoon cornstarch
2 tablespoons sugar
¾ cup peach juice
2 or 3 drops Watkins Red Food Color Mixture
2 drops Watkins Almond Extract
Slightly sweetened whipped cream

Blend dessert and ¼ cup of sugar. Add ¼ cup of the milk and stir to blend. Add remaining milk and cook and stir until thickened, then continue to cook over low heat 2 minutes, stirring constantly. Remove from the heat and add a small amount of the hot mixture to the egg yolks. Add to remaining hot mixture and return to the heat and cook and stir 1 minute. Remove from heat. Beat egg whites with salt until frothy, then add remaining ¼ cup of sugar gradually, beating until mixture will hold in peaks. Fold gently through pudding and set aside to cool slightly. Pour into cooled pie shell and press well drained peaches on top, arranging them in circles. (Slices should be blotted dry with paper toweling or napkin). Combine cornstarch and sugar and blend. Add peach juice and food color and stir to blend. Cook and stir until thick and clear, then continue to cook 1 minute. Add extract and pour over peach slices to form a glaze. Cool. Serve topped with slightly sweetened whipped cream.

Pineapple Coconut Pudding

½ cup Watkins Coconut Dessert
½ cup sugar
½ teaspoon salt
1¾ cups milk
2 egg yolks, slightly beaten
1 cup grated pineapple and juice
1 teaspoon Watkins Vanilla
2 egg whites
2 tablespoons sugar
Slightly sweetened whipped cream
Coconut

Measure coconut dessert, sugar and salt into a 1½ to 2 quart saucepan and blend thoroughly. Add about ¼ cup of milk and stir until smooth. Add remaining milk and cook and stir over moderate heat until the mixture is smooth and thickened. Cook 2 minutes longer, then add pineapple and juice and heat to bubbling. Beat egg yolks and combine with about ½ cup of the hot pudding mixture. Blend with remaining pudding and cook 1 minute over low heat, stirring constantly. Remove from heat. Beat egg whites until frothy, add sugar gradually and continue to beat until the resulting meringue will hold in peaks. Fold lightly but thoroughly through the warm pudding and pour into 1 large pudding dish or individual pudding dishes. Chill. Serve with a topping of slightly sweetened whipped cream and about 1 tablespoon of shredded coconut, if desired. This will make 6 servings.



Vigorous beating will make uncooked confectioners' sugar frostings light and fluffy and give them a more creamy texture and flavor, too.

SAVE THIS FOLDER — It contains more than 20 recipes for appetizing desserts!