

FUDGE TRUFFLE CHEESECAKE

Makes one 9-inch cheesecake

Chocolate Crumb Crust

- 3 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 (12-ounce) package semi-sweet chocolate chips, melted
- 4 eggs
- ¼ cup coffee-flavored liqueur, optional 2 teaspoons vanilla extract

Preheat oven to 300°. Prepare Chocolate Crumb Crust; set aside. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool. Chill. Garnish as desired. Refrigerate leftovers.

Chocolate Crumb Crust: In medium bowl, combine 1½ cups vanilla wafer crumbs (about 45 wafers), ½ cup confectioners sugar, ½ cup unsweetened cocoa and ½ cup margarine or butter, melted. Press firmly on bottom of 9-inch springform pan.

CREAMY BAKED CHEESECAKE

Makes one 9-inch cheesecake

- 1¼ cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup margarine or butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 3 eggs
- 1/4 cup ReaLemon® Lemon Juice from Concentrate
- 1 (8-ounce) container Borden® Sour Cream, at room temperature Fresh strawberries, sliced

Preheat oven to 300°. Combine crumbs, sugar and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and ReaLemon® brand; mix well. Pour into prepared pan. Bake 50 to 55 minutes or until center is set; top with sour cream Bake 5 minutes longer. Cool. Chill. Serve with strawberries. Refrigerate leftovers.



FUDGE BROWNIE PIE

Makes one 9-inch pie

1 (9-inch) unbaked pastry shell

1 (6-ounce) package semi-sweet chocolate chips (1 cup)

1/4 cup margarine or butter

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

1/2 cup biscuit baking mix

2 eggs

1 teaspoon vanilla extract

1 cup chopped nuts

Preheat oven to 375°. Bake pastry shell 10 minutes; remove from oven. Reduce oven temperature to 325°. In saucepan, over low heat, melt chips with margarine. In large mixer bowl, beat chocolate mixture with remaining ingredients except nuts until smooth. Add nuts. Pour into prepared pastry shell. Bake 35 to 45 minutes or until center is set. Cool slightly. Serve warm or at room temperature with ice cream if desired.

CREAMY CHOCOLATE PIE

Makes one 9-inch pie

1 (9-inch) baked pastry shell

3 (1-ounce) squares unsweetened or semi-sweet chocolate

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

1/4 teaspoon salt

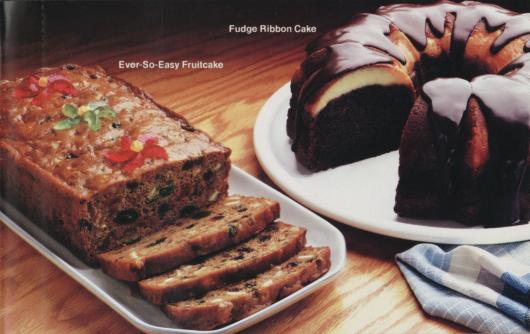
1/4 cup water

2 egg yolks

1 teaspoon vanilla extract

1 cup (½ pint) Borden® Whipping Cream Additional whipped cream

In saucepan, over medium heat, melt chocolate with sweetened condensed milk and salt. Cook and stir until very thick and bubbly, 5 to 8 minutes. Add water and egg yolks; cook and stir rapidly until mixture thickens and bubbles again. Remove from heat; stir in vanilla. Cool 15 minutes. Chill thoroughly, about 30 minutes; stir. In mixer bowl, beat 1 cup whipping cream until stiff; fold into cooled chocolate mixture. Pour into pastry shell. Chill 3 hours or until set. Spread top with additional whipped cream; garnish as desired. Refrigerate leftovers.



FUDGE RIBBON CAKE

Makes one 10-inch cake

- 1 (18½- or 18½-ounce) package chocolate cake mix
- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons margarine or butter, softened
- 1 tablespoon cornstarch
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 1 teaspoon vanilla extract

Preheat oven to 350°. Prepare cake mix as package directs. Pour batter into well-greased and floured 10-inch fluted tube pan. In small mixer bowl, beat cheese, margarine and cornstarch until fluffy. Gradually beat in sweetened condensed milk then egg and vanilla until smooth. Pour evenly over cake batter. Bake 50 to 55 minutes or until wooden pick inserted near center comes out clean. Cool 10 minutes. Remove from pan. Cool thoroughly. Glaze or garnish as desired.

EVER-SO-EASY FRUITCAKE

Makes two 9x5-inch loaves

- 21/2 cups unsifted flour
 - 1 teaspoon baking soda
 - 2 eggs, slightly beaten
 - 1 jar None Such® Ready-to-Use Mincemeat (Regular or Brandy & Rum)
 - 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
 - 2 cups (1 pound) mixed candied fruit 1 cup coarsely chopped nuts

Preheat oven to 300°. Grease two 9x5-inch loaf pans. Combine flour and baking soda. In large bowl, combine remaining ingredients; blend in flour mixture. Pour half the batter into each prepared pan. Bake 1 hour and 20 to 25 minutes or until wooden pick inserted near center comes out clean. Cool 15 minutes. Turn out of pans. Cool. Garnish as desired.

Tip: To substitute with condensed mincemeat, crumble 2 (9-ounce) packages None Such* Condensed Mincemeat into saucepan; add 1½ cups water. Boil briskly 1 minute. Cool. Proceed as above



BANANA CREAM PIE

Makes one 9-inch pie

1 (9-inch) baked pastry shell

3 tablespoons cornstarch

13/3 cups water

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

3 egg yolks, beaten

2 tablespoons margarine or butter

1 teaspoon vanilla extract

3 medium bananas, sliced and dipped in ReaLemon® Lemon Juice from Concentrate and drained Whipped cream

In heavy saucepan, dissolve cornstarch in water; stir in sweetened condensed milk and egg yolks. Cook and stir until thickened and bubbly. Remove from heat; add margarine and vanilla. Cool slightly. Arrange 2 bananas on bottom of prepared pastry shell. Pour filling over bananas; cover. Chill 4 hours or until set. Spread top with whipped cream; garnish with remaining banana slices. Refrigerate leftovers.

KEY LIME PIE

Makes one 8- or 9-inch pie

1 (8- or 9-inch) baked pastry shell 3 egg yolks*

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

½ cup ReaLime® Lime Juice from Concentrate

Yellow or green food coloring, optional Whipped topping or whipped cream

Preheat oven to 350°. In medium bowl, beat egg yolks; stir in sweetened condensed milk, ReaLime® brand and food coloring if desired. Pour into prepared pastry shell; bake 8 minutes. Cool. Chill. Spread with whipped topping. Garnish as desired. Refrigerate leftovers.

Tip: For 9- or 10-inch pie, double all filling ingredients. Bake 12 minutes.



FOOLPROOF DARK CHOCOLATE FUDGE

Makes about 2 pounds

- 3 (6-ounce) packages semi-sweet chocolate chips (3 cups)
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) Dash salt

Dash sait

½ to 1 cup chopped nuts 1½ teaspoons vanilla extract

In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat, stir in nuts and vanilla. Spread evenly into wax paper-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares. Store loosely covered at room temperature.

MICROWAVE**: In 1-quart glass measure, combine chips with sweetened condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1½ minutes. Stir in remaining ingredients. Proceed as above.

DOUBLE CHOCOLATE COOKIE BARS

Makes 24 to 36 bars

- 2 cups finely crushed creme-filled chocolate sandwich cookies (24 cookies)
- 1/4 cup margarine or butter, melted
- 1 (12-ounce) package semi-sweet chocolate chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla extract 1 cup chopped nuts
- Preheat oven to 350°. Combine crumbs and margarine; press firmly on bottom of 13x9-inch baking pan. In medium saucepan, over medium heat, melt 1 cup chips with sweetened condensed milk and vanilla. Pour evenly over prepared crust; top with nuts and remaining chips. Bake 20 minutes or until set. Cool. Chill if desired. Cut into bars.

Store tightly covered at room temperature.



TRADITIONAL PUMPKIN PIE

Makes one 9-inch pie

1 (9-inch) unbaked pastry shell

1 (16-ounce) can pumpkin (about 2 cups)

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

2 eggs

1 teaspoon ground cinnamon

½ teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

Preheat oven to 425°. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake 15 minutes. Reduce oven temperature to 350°; bake 35 to 40 minutes longer or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

APPLE CUSTARD TART

Makes one 9- or 10-inch pie

1 (9- or 10-inch) unbaked pastry shell

11/2 cups Borden® Sour Cream

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

¼ cup frozen apple juice concentrate, thawed

1 egg

11/2 teaspoons vanilla extract

1/4 teaspoon ground cinnamon

2 medium all-purpose apples, cored, pared and thinly sliced

1 tablespoon margarine or butter Cinnamon Glaze

Bake shell at 375° for 15 minutes. In mixer bowl, beat sour cream, sweetened condensed milk, juice concentrate, egg, vanilla and cinnamon; pour into shell. Bake 30 minutes or until set. Cool. In skillet, cook apples in margarine until tender. Arrange on pie; top with glaze. Refrigerate leftovers.

Cinnamon Glaze: In saucepan, mix ¼ cup thawed frozen apple juice concentrate, 1 teaspoon cornstarch and ¼ teaspoon cinnamon: cook and stir until thickened.



EASY PEANUT BUTTER COOKIES

Makes about 5 dozen

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

¾ to 1 cup peanut butter

1 egg

1 teaspoon vanilla extract

2 cups biscuit baking mix Granulated sugar

Preheat oven to 350°. In large mixer bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour. Shape into 1-inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Flatten with fork. Bake 6 to 8 minutes or until lightly browned (do not overbake). Cool. Store tightly covered at room temperature.

Choco-Dipped Peanut Butter Cookies:

Shape as above; omit granulated sugar. Do not flatten. Bake as above. Cool. Melt 1 pound Eagle™ Brand Chocolate-Flavored Candy Coating*** Partially dip each cookie into candy coating. Place on wax paper-lined baking sheets. Let stand or chill until firm.

MAGIC COOKIE BARS

Makes 24 to 36 bars

½ cup margarine or butter

11/2 cups graham cracker crumbs

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

1 (6-ounce) package semi-sweet chocolate chips (1 cup)

1 (3½-ounce) can flaked coconut 1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.



FRESH FRUIT ICE CREAM

Makes about 1½ quarts

3 cups (1½ pints) Borden® Half-and-Half 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

1 cup pureed or mashed fresh fruit (peaches, strawberries, bananas, raspberries, etc.)

1 tablespoon vanilla extract Food coloring, optional

In ice cream freezer container, combine all ingredients; mix well. Freeze according to manufacturer's instructions. Freeze leftovers.

Ice Cream-Maker Vanilla Ice Cream: Omit fruit and food coloring. Increase half-andhalf to 4 cups. Proceed as above.

Refrigerator Freezer Method: Omit halfand-half. In large bowl, combine sweetened condensed milk and vanilla; stir in 1 cup pureed or mashed fruit and food coloring if desired. Fold in 2 cups (1 pint) Borden® Whipping Cream, whipped (do not use nondairy whipped topping). Pour into 9x5-inch loaf pan or other 2-quart container; cover. Freeze 6 hours or until firm. Freeze leftovers.

CREAMY BANANA PUDDING

Makes 8 to 10 servings

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

11/2 cups cold water

1 (4-serving size) package instant vanilla flavor pudding mix

2 cups (1 pint) Borden® Whipping Cream, whipped

36 vanilla wafers

3 medium bananas, sliced and dipped in ReaLemon® Lemon Juice from Concentrate and drained

In large bowl, combine sweetened condensed milk and water. Add pudding mix; beat well. Chill 5 minutes. Fold in whipped cream. Spoon 1 cup pudding mixture into 2½-quart glass serving bowl. Top with one-third each of the wafers, bananas and pudding. Repeat layering twice, ending with pudding. Chill. Garnish as desired. Refrigerate leftovers.



BANANA BREAD PUDDING

Makes 6 to 8 servings

4 cups whole wheat bread cubes

1/2 cup flaked coconut

3 eggs

1 teaspoon ground cinnamon

21/2 cups water

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

3 ripe medium bananas, mashed

2 tablespoons margarine or butter, melted

2 teaspoons vanilla extract

1/2 teaspoon salt

½ cup chopped pecans

Place bread and coconut in buttered 9-inch square baking pan. In large bowl, beat eggs and cinnamon; add remaining ingredients except nuts. Pour over bread, moistening completely. Top with nuts. Bake at 350° for 50 minutes or until knife comes out clean. Cool. Serve with Butter Rum Sauce.

Butter Rum Sauce: In saucepan, melt ¼ cup butter; add ¾ cup firmly packed brown sugar and ½ cup Borden® Whipping Cream. Boil rapidly 8 to 10 minutes; add 2 tablespoons rum or 1 teaspoon rum flavoring.

FRESH FRUIT AMBROSIA

Makes 10 to 12 servings

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

1 (8-ounce) container Borden® Lite-line® Orange Yogurt

½ cup ReaLime® Lime Juice from Concentrate

3 oranges, peeled and sectioned

2 cups fresh pineapple chunks

 $1\frac{1}{2}$ cups grape halves (about $\frac{1}{2}$ pound)

1 (3½-ounce) can flaked coconut

1 cup Campfire® Miniature Marshmallows

1 cup chopped pecans

In bowl, combine all ingredients; mix well. Chill at least 3 hours. Refrigerate leftovers.



CHERRY CHEESE PIE

Makes one 9-inch pie

- 1 (9-inch) graham cracker crumb crust or baked pastry shell
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/3 cup ReaLemon® Lemon Juice from Concentrate
- 1 teaspoon vanilla extract
- 1 (21-ounce) can cherry pie filling, chilled

In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in ReaLemon® brand and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Strawberry Cheese Pie: Omit cherry pie filling. Top with 1 quart fresh strawberries, cleaned and hulled, and 1 (16-ounce) package prepared strawberry glaze, chilled.

CREAMY LEMON PIE

Makes one 8- or 9-inch pie

- (8- or 9-inch) baked pastry shell or graham cracker crumb crust
- 3 egg yolks*
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup ReaLemon® Lemon Juice from Concentrate Yellow food coloring, optional Whipped topping or whipped cream

Preheat oven to 350°. In bowl, beat egg yolks; stir in sweetened condensed milk, ReaLemon* brand and food coloring if desired. Pour into prepared pastry shell; bake 8 minutes. Cool. Chill 4 hours. Top with whipped topping. Garnish as desired. Refrigerate leftovers.

Creamy Lemon Meringue Pie: Omit whipped topping. Prepare filling as above; do not bake. In mixer bowl, beat 3 egg whites with ½ teaspoon cream of tartar to soft peaks; gradually add ½ cup sugar, beating until stiff. Spread on pie, sealing carefully to edge of shell. Bake in preheated 350° oven 12 to 15 minutes or until golden. Cool. Chill.



CARAMEL PECAN TOPPING

Makes about 11/4 cups

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk), caramelized†

1/2 cup chopped pecans, toasted

1 teaspoon vanilla extract

½ teaspoon ground cinnamon Water

Combine ingredients (add water to desired consistency); mix well. Serve warm over ice cream. Refrigerate leftovers.

†To Caramelize Eagle® Brand

Oven Method: Pour 1 can sweetened condensed milk into 9-inch pie plate. Cover with aluminum foil; place in shallow pan. Fill pan with hot water. Bake at 425° for 1½ hours or until thick and caramel-colored.

Microwave Method**: Pour 1 can sweetened condensed milk into 2-quart glass measure. Cook on 50% power (medium) 4 minutes, stirring briskly every 2 minutes until smooth. Cook on 30% power (medium-low) 12 to 18 minutes or until very thick and caramel-colored, stiring briskly every 2 minutes until smooth.

CAUTION: NEVER HEAT UNOPENED CAN

HOT FUDGE SAUCE

Makes about 2 cups

1 (6-ounce) package semi-sweet chocolate chips (1 cup) or 4 (1-ounce) squares semi-sweet chocolate

2 tablespoons margarine or butter

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

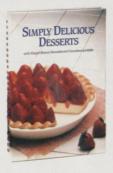
2 tablespoons water

1 teaspoon vanilla extract

In heavy saucepan, over medium heat, melt chips and margarine with sweetened condensed milk, water and vanilla. Cook and stir constantly until thickened, about 5 minutes. Serve warm over ice cream. Refrigerate leftoyers.

To Reheat: In small heavy saucepan, combine desired amount of sauce with small amount of water. Over low heat, stir constantly until heated through.

MICROWAVE**: In 1-quart glass measure, combine ingredients. Cook on 100% power (high) 3 to 3½ minutes, stirring after each minute.



Easy to make. Hard to resist.TM

Eagle Brand "Simply Delicious Desserts" Recipe Book

- More than 150 new and traditional recipes with a color photo for each recipe
- Spiral Bound Hard Cover 5%" x 8½"

Here's how to order your SIMPLY DELICIOUS DESSERTS Recipe Book:

- Send \$4.95 (check or money order) PLUS 1 Eagle® Brand label for each book ordered OR
- Send \$6.95 (check or money order) with NO labels for each book ordered

TO: Simply Delicious Desserts P.O. Box 9612-H, Clinton, IA 52736

Void where restricted. Allow 8 weeks for delivery. Offer good only in U.S.A. while supplies last.

HINTS & TIPS

- *Eggs: Use only Grade A clean, uncracked eggs.
- **Microwave: Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.
- ***Candy Coating: Also called confectioners' or summer coating—usually purchased in grocery store baking section or in candy specialty stores.

P.O. Box 8499 Clinton, IA 52736

BULK RATE
U.S. POSTAGE
PAID
PERMIT NO. 59
CLINTON, IA



© Borden, Inc., 1994

