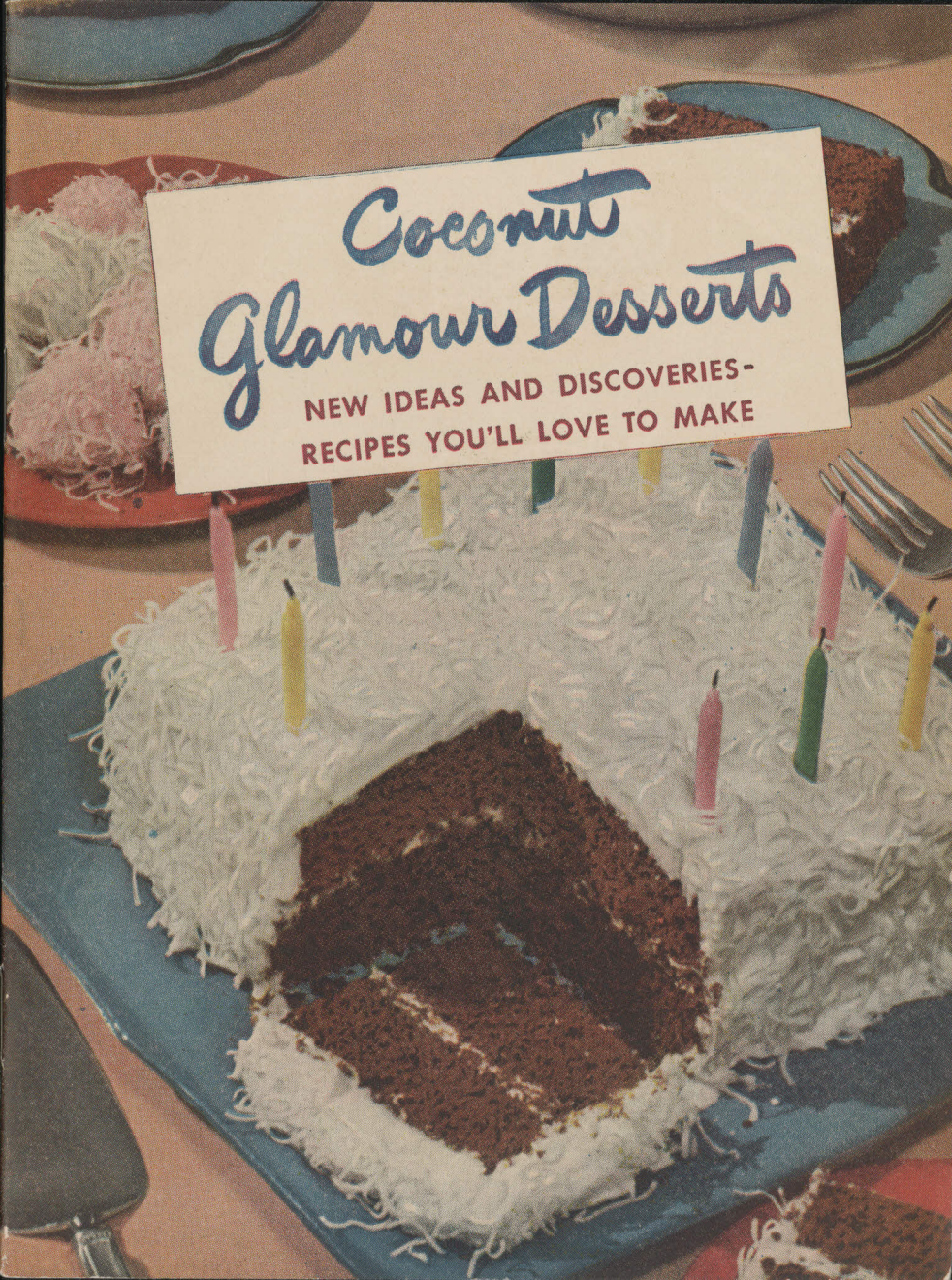


Coconut Glamour Desserts

NEW IDEAS AND DISCOVERIES-
RECIPES YOU'LL LOVE TO MAKE





The Prettiest Desserts in the World

"It's too pretty to eat!"

That's what guests and husbands say when you serve a coconut dessert. Just a sprinkle of snowy-white coconut dresses up even the least expensive dessert. Baker's Coconut will make you a "heroine." The time you spend in your kitchen will bring high praise!

For glamour, drift snowy coconut over frostings on white cakes, spice cakes, and devil's food.

For variety, use Baker's Shredded Coconut in pies, salads, puddings, ice cream, cookies, and candies. You'll like the luscious favorites you find here.

For ease, try the coconut quickie ideas in this book. They're quick, they're easy, they're delicious.

Two styles—both favorites!

Look for Baker's Coconut now at your grocer's — Baker's Southern Style kept extra-moist in airtight cans . . . or Baker's Premium Shred protected by a double-sealed carton. Try both styles of this luscious coconut to see which one you prefer to use in your favorite coconut recipes.

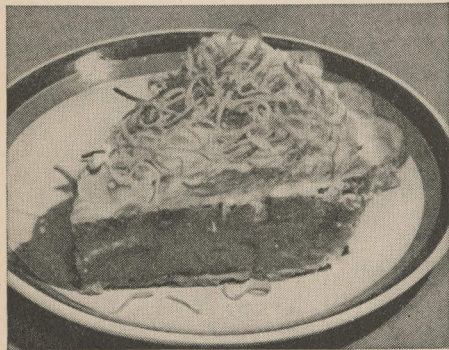


CONSUMER SERVICE DEPARTMENT

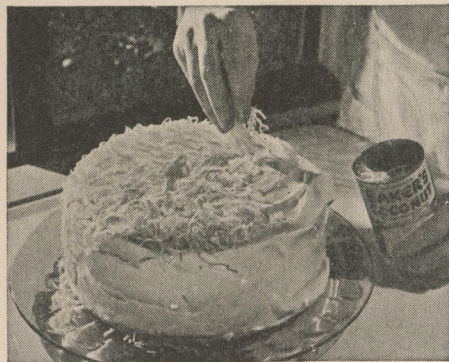
Franklin Baker Division, General Foods Corporation, Hoboken, N. J.

Tip-top Coconut Ideas

Coconut means variety! It brightens up meals, makes foods look prettier, taste better. Try delicious ways like these.



Is butterscotch pie your favorite? Then you'll love it with munchy Toasted Coconut (page 23).



Sprinkle on the glamour! White cake or spice, Baker's Coconut makes it just right.

Sunday brunch—sprinkle coconut on waffles just before closing the iron. Good with Log Cabin Syrup!

Eat it for breakfast! Sprinkle coconut over ready-to-eat cereals. Add fresh fruit.

Even in entrées! Top your favorite chicken or shrimp curry with Baker's Coconut for new, exotic flavor.

A simple dessert—split cake squares and spread with Vanilla Cream Filling (page 10). Top with more filling and coconut.

Tea-time special. Top Orange Coconut Cupcakes (page 5) with Baker's Coconut before baking. No frosting needed!

Dress up those doughnuts! Spread with butter frosting, then dip in golden Toasted Coconut (page 23).

A flavor treat on pumpkin pie! Shake on a little coconut just before pie is done.

Instead of nuts, add coconut to brownies, chocolate drops, or icebox cookies. Put some on the top for a pretty finish.

For salads, too! Fill peach halves with cream cheese and coconut. Add greens and a little more coconut for garnish.

Cakes and Frostings

Coconut Layer Cake

Preparations. Have the shortening at room temperature. Line bottoms of two 9-inch layer pans with paper; grease. Start oven for moderate heat (375°F.). Sift flour once before measuring.

Measure into sifter:

2¼ cups sifted Swans Down
Cake Flour ★
3 teaspoons Calumet Baking Powder
1 teaspoon salt
1½ cups sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

*Milk (see below for amount)
1 teaspoon vanilla

Have ready:

2 eggs, unbeaten
1½ cups Baker's Shredded Coconut

*With butter, margarine, or lard, use ¾ cup milk. With vegetable or any other shortening, use 1 cup milk.

Now the Mix-Easy Part

(Mix by hand or at a low speed of electric mixer.) Stir shortening just to soften. Sift in dry ingredients. Add ¾ cup of the milk and mix until all flour is dampened. Then *beat 2 minutes*. Add the eggs and remaining milk and *beat 1 minute* longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute.)

★ You can make your layers with Swans Down Instant Cake Mix.

Baking. Turn batter into pans. Bake in moderate oven (375°F.) 25 minutes, or until done. Spread Seven Minute Frosting (page 8) or Snowy Lemon Frosting (page 9) between layers and on top and sides of cake. Sprinkle each layer and outside of cake with coconut while frosting is still soft. Or put layers together with Coconut Fruit Filling (page 8) and frost with Coconut Butter Frosting (page 10).

Coconut Mist Cake

(Coconut baked in mixture)

Mix Coconut Layer Cake (left), adding ¾ cup Baker's Shredded Coconut to the batter. Turn into a 13x9x2-inch pan which has been lined on bottom with paper, then greased. Bake in moderate oven (375°F.) 35 minutes, or until done. Spread top and sides with Coconut Butter Frosting or Coconut Pastel Frosting (page 10).

Orange Coconut Cupcakes

Mix Coconut Layer Cake (left), decreasing milk 2 tablespoons. Use 2½ teaspoons baking powder and 1½ cups sugar. Turn batter into muffin pans greased well on bottoms. Fill cups only ½ full. Bake in moderate oven (375°F.) about 20 minutes. Spread Orange Mist Frosting (page 9) on cakes and sprinkle with orange Tinted Coconut (page 23). Makes 18 large or 36 small cupcakes.

Coconut Praline Topping

- 1/3 cup melted butter
- 1/2 cup brown sugar, firmly packed
- 1/4 cup light cream
- Dash of salt
- 1/2 teaspoon vanilla
- 1 cup Baker's Shredded Coconut, cut

Mix together all ingredients. Spread carefully, a small amount at a time, over hot cake in pan. Place in moderate oven (375°F.) and bake 10 minutes, or until golden brown. Serve warm or cold, cutting cake in pan. Makes enough topping for 9x9x2-inch cake.

Deep Dark Chocolate Cake

- 4 squares Baker's Unsweetened Chocolate
- 4 tablespoons shortening
- 2 cups sugar
- 2 egg yolks
- 1 3/4 cups milk
- 3/4 teaspoon salt
- 2 cups sifted Swans Down Cake Flour ★
- 1 teaspoon vanilla
- 1 teaspoon soda

Melt chocolate and shortening in top of 2-quart double boiler. Remove from boiling water and cool to room temperature. Then add sugar and mix well.

Combine egg yolks with 1 cup of the milk; add to chocolate mixture and blend. Add salt and flour and beat 1 minute. Add vanilla and 1/2 cup more of the milk and stir until smooth. Dissolve soda in remaining 1/4 cup milk. Stir into batter quickly and well. (Batter will be thin.)

Turn into two 9-inch layer pans which

★ Make chocolate cake with Swans Down Instant Cake Mix, too.

have been lined on bottoms with paper, then greased. Bake in moderate oven (350°F.) 30 to 35 minutes. Spread with Coconut Morocco Frosting (page 9) or Coconut Cream Cheese Icing (page 10).

Or bake cake in 13x9x2-inch pan 45 minutes, or until done. Spread top and sides of cake with Coconut Coffee Frosting (page 10) and sprinkle with Toasted Coconut (page 23).

Coconut Cream Sponge Loaf

- 1 cup sifted Swans Down Cake Flour
- 1 teaspoon Calumet Baking Powder
- 1/4 teaspoon salt
- 3 eggs
- 1 cup sugar
- 2 teaspoons lemon juice
- 6 tablespoons hot milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat eggs with rotary egg beater until thick and light (about 5 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in the flour, a small amount at a time. Add hot milk and stir quickly until thoroughly blended. Turn into ungreased 10x5x3-inch loaf pan and bake in moderate oven (350°F.) 35 minutes, or until done. Remove from oven, invert pan on rack, and let stand 1 hour, or until cake is cool.

Turn cool cake out on serving plate. Using a sharp knife, cut a V-shaped wedge lengthwise from top of cake, about 3 inches wide and 1 1/2 inches deep. Cut wedge into 1/2-inch slices and add to Almond Cream Filling (page 7). Carefully spoon mixture into center of cake. Sprinkle with 1/2 cup Baker's Shredded Coconut. Chill. Serve in slices.

Almond Cream Filling

2 tablespoons confectioners' sugar
1 cup heavy cream
1 teaspoon vanilla
¼ teaspoon almond extract

Combine ingredients and chill thoroughly. Then whip with rotary egg beater until mixture stands in soft peaks. Makes 2 cups, or enough to fill Coconut Cream Sponge Loaf (page 6).

Coconut Sponge Cupcakes

Make Coconut Cream Sponge Loaf (page 6), turning the batter into muffin pans greased well on bottoms. Fill cups only ½ full. Bake in moderate oven (375°F.) about 15 minutes. Spread with Coconut Fudge Topping (opposite) or top with sweetened whipped cream and sprinkle with Tinted Coconut (page 23). Makes 15.

Coconut Jelly Balls

Make the Orange Coconut Cupcakes (page 5) or Coconut Sponge Cupcakes (above). When cakes are cool, spread bottoms and sides with currant jelly or

other tart red jelly. Then sprinkle cupcakes generously with Baker's Coconut.

Coconut Snowballs. Bake your favorite cupcakes. When cool, spread with Seven Minute Frosting (page 8) and roll in Baker's Shredded Coconut.

Coconut Fudge Topping

⅓ cup Baker's DeLuxe or
Breakfast Cocoa
⅓ cup sugar
Dash of salt
1 cup heavy cream
¼ teaspoon vanilla
¾ cup Baker's Shredded Coconut

Mix together cocoa, sugar, and salt. Add cream gradually, stirring constantly until mixture is smooth and well blended. Chill 1 hour. (For a more mellow topping, chill overnight.) Then whip with a rotary egg beater about ½ minute, or until mixture is thick and shiny, but not stiff. Add vanilla. Spread on cake, sprinkling with coconut while topping is still soft. Makes 1½ cups, or enough topping for 15 sponge cupcakes or 9-inch cake, or enough filling for two 9-inch layers.



COCONUT QUICKIE NO. 1

- **Spicy Coconut Cake.** Use Swans Down Instant Cake Mix to make two luscious layers of Harvest Spice Cake. (Recipe is in insert inside of package.) Frost with Coconut Butter Frosting (page 10), toasting coconut to a golden brown before sprinkling it on cake. So easy—so quick! And what a masterpiece!

Coconut Fruit Filling

- 1 cup cooked dried apricots
- 1 cup drained canned crushed pineapple
- ½ cup sugar
- 3 tablespoons orange juice
- ½ teaspoon grated orange rind
- ¾ cup Baker's Shredded Coconut

Combine apricots, pineapple, and sugar in saucepan. Cook over low heat, stirring constantly, 5 minutes, or until fruit is clear. Cool. Add orange juice, rind, and coconut. Chill before spreading. Makes enough filling to spread generously between two 9-inch layers.

Tropical Spice Cake

- 1½ cups sifted Swans Down Cake Flour★
- ¾ teaspoon Calumet Baking Powder
- ½ teaspoon soda
- ½ teaspoon salt
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ cup shortening
- ¾ cup granulated sugar
- 2 cup brown sugar, firmly packed
- 2 eggs, unbeaten

*Sour milk or buttermilk
(see below for amount)

*With butter, margarine, or lard, use ¾ cup sour milk. With vegetable or any other shortening, use ¾ cup sour milk.

Sift flour once, measure, add baking powder, soda, salt, cloves, and cinnamon, and sift together three times. Cream shortening, add sugars gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well. Add flour,

★ *Spice cake may be made with Swans Down Instant Cake Mix. Recipe in box.*

alternately with milk, a small amount at a time, beating after each addition until smooth. Turn into two 8-inch layer pans (square or deep round pans, lined on the bottoms with paper, then greased). Bake in moderate oven (375°F.) 22 to 25 minutes. Put layers together and cover cake with Coconut Pineapple Frosting and Filling (page 9).

Or bake cake in 9x9x2-inch pan 25 minutes, or until done. While cake is still hot, spread with Coconut Praline Topping (page 6), and bake 10 minutes longer, as directed. Serve warm or cold, cutting cake in pan.

Seven Minute Frosting

- 2 egg whites, unbeaten
- 1½ cups sugar
- Dash of salt
- ⅓ cup water
- 2 teaspoons light corn syrup
- 1 teaspoon vanilla

Combine egg whites, sugar, salt, water, and corn syrup in top of double boiler. Beat with rotary egg beater or electric beater about 1 minute, or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater (or at high speed of electric mixer) about 7 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water. Add vanilla and beat about 1 minute, or until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers or tops and sides of two 8x8x2-inch cakes or 13x9x2-inch cake.

Note: For a smoother frosting, wipe down sides of pan with a fork wrapped in a damp cloth before and during cooking and beating, to prevent crystallization.

For half recipe, use half of ingredients. Reduce cooking time to 4 minutes.

Snowy Lemon Frosting

Make Seven Minute Frosting (above), substituting 2 tablespoons lemon juice for 2 tablespoons of the water. Omit the corn syrup and vanilla. Add 1 teaspoon grated lemon rind before spreading on cake. Makes enough frosting to cover tops and sides of two 9-inch layers.

Orange Mist Frosting

Make Seven Minute Frosting (page 8). Substitute 2 tablespoons orange juice for the corn syrup and omit vanilla. Just before spreading on cake, fold in 2 tablespoons grated orange rind. Makes about 4½ cups, or enough frosting to cover tops of 18 large cupcakes, tops and sides of two 9-inch layers or the top and sides of 13x9x2-inch cake.

Coconut Morocco Frosting

Make Seven Minute Frosting (page 8), substituting 1½ cups brown sugar, firmly packed, for the granulated sugar. Omit corn syrup. Fold in 1 square Baker's Unsweetened Chocolate, melted and cooled, before spreading on cake. Spread on top and sides of 13x9x2-inch cake, sprinkling with ¾ cup Baker's Shredded Coconut, plain or toasted, while frosting is still soft. Or use to frost tops and sides of two 9-inch layers, sprinkling each layer and outside of cake with coconut.

Coconut Pineapple Frosting and Filling

Make Seven Minute Frosting (page 8), substituting ½ cup canned pineapple juice for the water. Omit corn syrup and vanilla. To ⅓ of mixture, add ¼ cup well-drained canned crushed pineapple. Spread between layers of cake. Cover top and sides with remaining frosting and sprinkle with ¾ cup Baker's Shredded Coconut. Makes enough filling and frosting for two 8x8x2-inch cake layers.



COCONUT QUICKIE NO.2

- **Surprise Cupcakes.** Bake cupcakes, using recipe for Orange Coconut Cupcakes (page 5). Or use Swans Down Instant Cake Mix. (Recipe is in box.) Cool and spread tops generously with tart red jelly (currant or apple is good). Then sprinkle with snowy, Baker's Coconut to give the master touch!

Coconut Pastel Frosting

- ½ cup tart jelly
- 1 egg white, unbeaten
- 4 tablespoons sugar
- Dash of salt
- ¾ cup Baker's Shredded Coconut

Combine jelly, egg white, sugar, and salt in double boiler and mix thoroughly. Place over boiling water and beat with rotary egg beater 3 minutes. Frosting will stand in peaks. Remove from boiling water and cool slightly before spreading on cake. Sprinkle with coconut while frosting is still soft. Makes enough frosting to cover top and sides of 13x9x2-inch cake, tops and sides of two 9-inch layers, or about 2 dozen cupcakes.

Coconut Butter Frosting

- 4 tablespoons butter
- Dash of salt
- 1¾ cups sifted confectioners' sugar
- 1 egg yolk
- ½ teaspoon vanilla, or ½
teaspoon grated lemon rind
- 1 tablespoon top milk (about)
- ¾ cup Baker's Shredded Coconut

Cream butter well. Add salt, then sugar gradually, blending after each addition. Add egg yolk, flavoring, and enough milk to give a spreading consistency. Spread on cake. Sprinkle with coconut. Makes enough frosting to cover top and sides of two 9-inch layers or top and sides of 13x9x2-inch cake.

Coconut Coffee Frosting

Make Coconut Butter Frosting (above), adding 1½ teaspoons Instant Maxwell House. Reduce vanilla to ¼ teaspoon.

Spread on top and sides of 13x9x2-inch cake or on top and sides of two 9-inch layers, sprinkling with ¾ cup Baker's Shredded Coconut, plain or toasted.

Vanilla Cream Filling

- 1 package Jell-O Vanilla Pudding
- 1¾ cups milk

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Cool, stirring occasionally. Chill. Makes 1¾ cups, or enough filling for Coconut Layer Cake (page 5). Spread top and sides of cake with half recipe for Seven Minute Frosting (page 8). Sprinkle with Baker's Shredded Coconut.

Coconut Cream Cheese Icing

- 1 tablespoon butter
- 1½ cups Baker's Shredded Coconut
- ½ cup butter
- 2 packages (3-ounce size) cream
cheese
- ½ teaspoon salt
- 4 cups sifted confectioners' sugar
- 1 tablespoon milk (about)
- ½ teaspoon vanilla

Melt 1 tablespoon butter in saucepan. Add coconut and sauté until golden brown, stirring constantly. Remove from heat.

Cream ½ cup butter, add cheese and salt, and blend. Add small amounts of sugar and milk alternately, beating after each addition. Add vanilla and ¾ cup of the coconut. Spread on cake, sprinkling with remaining coconut. Makes enough frosting to spread between two 9-inch layers and on top and sides of cake.

Favorite Cookies

Coconut Dream Squares

- 1¼ cups sifted Swans Down Cake Flour
- 1¼ cups brown sugar, firmly packed
- 4 tablespoons butter
- 2 eggs
- ½ teaspoon Calumet Baking Powder
- 1 teaspoon vanilla
- 1½ cups Baker's Shredded Coconut
- 1 cup chopped walnut meats

Combine 1 cup of the flour and ¼ cup of the sugar. Cut in butter until mixture is the consistency of coarse meal. Pat firmly into an ungreased 9x9x2-inch pan and bake in moderate oven (350°F.) 15 minutes.

Beat eggs until light. Add remaining sugar gradually, beating constantly with a rotary egg beater until mixture is light and fluffy. Sift remaining ¼ cup flour and the baking powder together and fold into egg mixture. Add vanilla, coconut, and nuts and mix thoroughly. Spread on top of warm baked mixture in pan and

return to oven. Bake 20 minutes longer, or until lightly browned. Cut in 1½-inch squares while warm. Makes about 24.

Coconut Toasties Chews

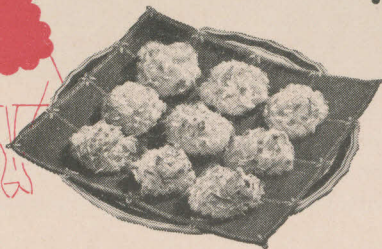
- 4 tablespoons butter
- ¾ cup brown sugar, firmly packed
- ⅓ cup granulated sugar
- 1 egg, unbeaten
- ½ cup chopped nut meats
- ½ cup Baker's Shredded Coconut
- 5 cups Post Toasties

Cream butter; add sugars gradually and cream together until light and fluffy. Add egg and beat well. Add nut meats, coconut, and Toasties and mix thoroughly. (Mixture will be dry.) Shape into rounds by pressing mixture by tablespoonfuls against side of mixing bowl. Drop carefully on lightly greased baking sheet and bake in moderate oven (350°F.) 10 minutes, or until done. Remove at once from baking sheet. Makes about 3 dozen chews.



COCONUT QUICKIE NO. 3

- **Quick Coconut Macaroons.** Combine 1½ cups Baker's Shredded Coconut with ½ cup sugar; mix well. Then add well-beaten egg and teaspoon of almond extract. Let stand 5 minutes. Drop batter by teaspoonfuls on greased cooky sheet and bake in moderate oven (350°F.) 15 minutes. Makes a dozen.





DESSERTS— all delicious with Baker's Coconut—and the recipes are right in this book to discover for yourself. *Top row, left to right:* Peach Salad, p. 4; Coconut Floating Island, p. 21; Coconut Cream Berry Pie, p. 15; and Coconut Jelly Balls, p. 7. *In the middle row:* Mocha Coconut Pie, p. 16; Coconut Fudge Sundae; a pass-around

plate of Coconut Penuche, p. 22; Quick Coconut Fudge and Coconut Marshmallow Delights, p. 23; Chocolate Meringue Cookies, p. 14; and Quick Coconut Macarons, p. 11. *The bottom row shows:* Coconut Fruit Cup; Tropical Spice Cake, p. 8; the ever-popular Ambrosia, p. 19; and the wonderful Deep Dark Chocolate Cake, p. 6.

Coconut Oatmeal Cookies

- 1 cup sifted flour
- ½ teaspoon Calumet Baking Powder
- ½ teaspoon salt
- ½ teaspoon soda
- ⅓ cup butter or other shortening
- ½ cup granulated sugar
- ½ cup brown sugar, firmly packed
- 1 egg, unbeaten
- 1 teaspoon vanilla
- ½ cup rolled oats
- 1 cup Baker's Shredded Coconut

Sift flour once, measure, add baking powder, salt, and soda, and sift again. Cream shortening, add sugars gradually, and cream together until light and fluffy. Add egg and vanilla and beat well. Add flour, rolled oats, and coconut and mix thoroughly. Shape dough in small balls and place on ungreased baking sheet. Bake in moderate oven (375°F.) 12 to 15 minutes. Makes 2 dozen cookies.

Chocolate Meringue Cookies

- 2 cups sifted confectioners' sugar
- 1 tablespoon flour
- ¼ teaspoon salt
- 3 egg whites
- 2 or 3 squares Baker's Unsweetened Chocolate, melted and cooled
- ¾ cup Baker's Shredded Coconut
- 1 teaspoon vanilla

Sift together sugar, flour, and salt. Beat egg whites until stiff. Add sugar mixture, 2 tablespoons at a time, beating after each addition until blended. Fold in chocolate, coconut, and vanilla. Drop from teaspoon on lightly greased baking sheet. Bake in moderate oven (375°F.) about

10 minutes. (For best results, start cookies on lower shelf of oven and move to upper shelf after 5 minutes to complete baking.) Remove at once from baking sheet. Makes about 2½ dozen 2½-inch meringue cookies.

Coconut Sugar Cookies

- 2 cups sifted flour
- 1½ teaspoons Calumet Baking Powder
- ½ teaspoon salt
- ⅔ cup butter or other shortening
- ⅔ cup sugar
- 2 eggs, well beaten
- 1 teaspoon vanilla
- 1 cup Baker's Shredded Coconut

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream well. Add eggs and beat thoroughly; then add flour gradually, mixing well. Add vanilla and coconut. Chill until dough is firm enough to roll.

Roll dough ¼ inch thick on lightly floured board. Cut with floured 3-inch cutter and sprinkle with sugar. Bake on ungreased baking sheet in moderate oven (375°F.) for 12 minutes, or until done. Makes about 2 dozen cookies.

Coconut Teas

Blend ¼ cup softened butter, ½ cup light brown sugar, firmly packed, and ⅛ teaspoon salt together. Add ¼ cup Baker's Shredded Coconut, cut, and a few drops of vanilla. Spread on 12 graham crackers. Arrange on cookie sheet. Place under broiler and broil until golden brown. Makes 1 dozen.

Pies and Tarts

Coconut Meringue Pie

- ⅓ cup sugar
- ½ cup sifted flour
- ¼ teaspoon salt
- 3 cups milk
- 1 cup Baker's Shredded Coconut, cut
- 2 egg yolks, slightly beaten
- 2 teaspoons vanilla
- 1 tablespoon butter
- 1 baked 9-inch pie shell

- 2 egg whites
- 4 tablespoons sugar
- ½ cup Baker's Shredded Coconut

Combine ⅓ cup sugar, flour, and salt in top of double boiler; add milk gradually, stirring until smooth. Add 1 cup coconut. Cook over rapidly boiling water 15 minutes, stirring constantly. Mix small amount of mixture with egg yolks and return to double boiler. Cook 2 minutes longer. Remove from heat. Add vanilla and butter. Cool. Turn into pie shell.

Beat egg whites until foamy through-

out. Add sugar, 1 tablespoon at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling and sprinkle with ½ cup coconut. Bake in moderate oven (350°F.) 15 minutes, or until delicately browned.

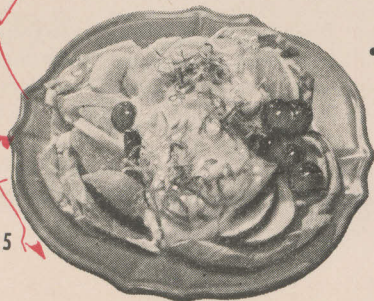
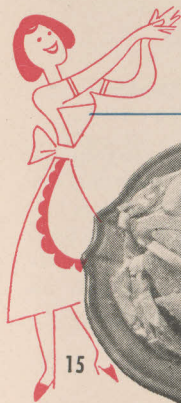
Coconut Cream Berry Pie

Make filling for Coconut Meringue Pie (above). Arrange 1 cup raspberries or halved strawberries in baked 9-inch pie shell. Cover with filling. Top with Unbaked Coconut Meringue (page 17); then garnish with additional berries.

Coconut Cream Banana Pie

Make filling for Coconut Meringue Pie. Cover bottom of baked pie shell with banana slices. Add filling. Top with Unbaked Meringue (page 17) and garnish with banana slices and coconut.

COCONUT QUICKIE NO. 4



- **Tropical Fruit Salad.** Arrange apple slices, orange sections, and banana slices on crisp lettuce. Top with mayonnaise mixed with whipped cream and sprinkle with wonderful Toasted Coconut (page 23). Try other fruit combinations, too—strawberries and oranges or apricots and pineapple with coconut.

Coconut Custard Pie

(Custard baked separately)

- 4 eggs, slightly beaten
- ½ cup sugar
- ¼ teaspoon salt
- 2½ cups milk, scalded
- 1 teaspoon vanilla
- 1 cup Baker's Shredded Coconut, cut
- Pie crust for 9-inch pie shell

Combine eggs, sugar, and salt; add milk gradually, then vanilla and coconut and mix thoroughly. Pour into a buttered 9-inch pie pan. Set in a shallow baking pan of hot water and bake in moderate oven (375°F.) 45 minutes, or until custard is set. Remove pan carefully from water bath and cool.

Meanwhile, roll pastry dough to ⅛-inch thickness. Fit in another 9-inch pie pan. Trim edge and flute with fingers. Prick pastry with fork. Bake in hot oven (450°F.) for 10 to 12 minutes, or until slightly browned. Cool.

To place custard in pie shell, loosen custard from sides of pan with knife or spatula; tilt and shake pan gently to completely loosen. Using both hands, hold pan of custard just above, and close to, the far edge of the cold baked pie shell. Shake gently. As custard starts to slip, pull pan back until custard settles into pie shell. Tip pie until custard fits.

Coconut Apple Strips

Make Coconut Apricot Strips (right), substituting 5 cups thinly sliced pared apples for the apricots. Combine ¼ teaspoon cinnamon with the ½ cup sugar before sprinkling over apples.

Coconut Apricot Strips

- 1 recipe pie crust (using 2¼ cups flour)
- 1 pound dried apricots, stewed, cooled, and drained
- ½ cup sugar
- 2 tablespoons butter
- 1 egg
- 1½ cups Baker's Shredded Coconut
- ½ cup sugar
- Dash of salt
- ¼ cup milk

Line bottom and sides of a shallow pan or 15x10-inch baking sheet with pastry rolled ⅛ inch thick. Arrange apricots in rows on dough, sprinkle with ½ cup sugar; dot with butter. Bake in hot oven (425°F.) 20 minutes.

Beat egg until thick and lemon-colored. Add remaining ingredients. Spread on partially baked apricots. Reduce heat to moderate (375°F.) and bake 15 minutes longer, or until delicately browned. Cool and cut in 14 strips, 5x2 inches.

Mocha Coconut Pie

- 1 package Jell-O Chocolate Pudding
- 1¼ cups milk
- ½ cup cold coffee
- 1 baked 8-inch pie shell
- ⅓ cup cream, whipped
- 3 tablespoons Baker's Shredded Coconut, toasted

Place pudding powder in saucepan. Add milk and coffee gradually, stirring constantly. Cook and stir over medium heat until mixture comes to a boil and is thickened. Chill. Turn into cold pie shell. Top with cream and coconut. Or use Unbaked Coconut Meringue (page 17).

Coconut Pumpkin Pie

- 1 envelope (1 tablespoon) gelatin
- ¼ cup cold water
- 1¼ cups mashed cooked pumpkin
- ¾ cup evaporated milk
- ½ cup water
- 2 egg yolks, slightly beaten
- ¾ cup brown sugar, firmly packed
- ½ teaspoon salt
- ¼ teaspoon ginger
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 2 egg whites
- ½ teaspoon vanilla
- 1 cup Baker's Shredded Coconut, toasted
- 1 baked 9-inch pie shell

Soften gelatin in cold water. Combine pumpkin, milk, water, egg yolks, ½ cup of the sugar, salt, and spices in top of double boiler. Cook 10 minutes, stirring constantly. Add gelatin and stir until dissolved. Remove from boiling water. Chill until slightly thickened.

Beat egg whites until foamy. Add remaining sugar gradually and continue beating until stiff. Fold in pumpkin mixture, vanilla, and ¾ of coconut. Turn

into cold pie shell. Chill until firm. Top with whipped cream and rest of coconut.

Coconut Cream Date Pie

Make filling for Coconut Meringue Pie (page 15). Sprinkle 1¼ cups thinly sliced dates with 2 tablespoons lemon juice; let stand 10 minutes. Arrange half of dates in baked 9-inch pie shell. Add filling. Top with Unbaked Coconut Meringue (below) and remaining dates.

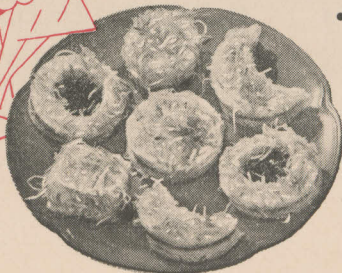
Unbaked Coconut Meringue

- 2 egg whites, unbeaten
- ½ cup sugar
- ⅛ teaspoon salt
- 3 tablespoons water
- ½ teaspoon vanilla
- ½ cup Baker's Shredded Coconut

Place egg whites, sugar, salt, and water in top of double boiler; beat with rotary egg beater until thoroughly mixed. Place over boiling water and beat 1 minute; then remove from heat and beat 1 minute, or until mixture stands in peaks. Add vanilla. Pile on filling. Sprinkle coconut over top and serve at once.

COCONUT QUICKIE NO.5

- **Raspberry Dainties.** For special occasions, make tiny open-faced sandwiches cut in fancy shapes. Spread with raspberry jam, then with softened cream cheese. Sprinkle with crunchy-crisp Toasted Coconut (page 23). Delicious served with tea, ice cream, or fruit salads. Your guests will "oh" and "ah"!



Coconut Butterscotch Pie

- 1 cup brown sugar, firmly packed
- ½ cup flour
- ¼ teaspoon salt
- 1½ cups milk
- 2 egg yolks, slightly beaten
- 1 cup Baker's Shredded Coconut, cut
- 3 tablespoons butter
- 1½ teaspoons vanilla
- 1 baked 9-inch pie shell

- 2 tablespoons sugar
- ½ cup heavy cream
- ½ cup Baker's Shredded Coconut

Combine brown sugar, flour, and salt in top of double boiler. Add milk and egg yolks, mixing thoroughly. Add 1 cup coconut. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Cool. Turn into pie shell.

Add sugar to cream and whip with a rotary egg beater until stiff. Spread on pie. Sprinkle with ½ cup coconut.

Ambassador Strawberry Tarts

- 1 cup cream, whipped
- 1 egg white, stiffly beaten
- ¼ cup sugar
- ½ teaspoon vanilla
- 1½ cups Baker's Shredded Coconut, cut
- 1 cup sweetened sliced strawberries
- 6 baked 3½-inch tart shells

Combine cream, egg white, sugar, vanilla, and 1 cup coconut. Place strawberries in tart shells, pile cream mixture on fruit, and sprinkle with remaining coconut. If desired, place one whole strawberry on each tart before sprinkling with coconut. Serve at once.

Note: Other sweetened fresh fruits such as raspberries, peaches, or cherries may be substituted for the strawberries.

Orange Coconut Pie

- 1 envelope (1 tablespoon) gelatin
- ⅓ cup sugar
- ¼ teaspoon salt
- 1¼ cups milk
- 2 egg yolks, slightly beaten
- ½ cup orange juice
- 2 tablespoons lemon juice
- ½ teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 2 egg whites
- ¼ cup sugar

- 1 baked 9-inch pie shell
- ⅓ cup Baker's Shredded Coconut

Combine gelatin, ⅓ cup sugar, and salt in top of double boiler; mix well. Add milk. Place over medium heat until gelatin is dissolved, stirring constantly . . . about 2 or 3 minutes. (Do *not* boil.) Remove from heat and add egg yolks gradually, beating until well blended. Place over boiling water and cook 2 minutes, stirring constantly. Cool. Add fruit juices and rind. Chill until slightly thickened.

Beat egg whites until foamy, add ¼ cup sugar gradually, and continue beating until stiff. Fold in gelatin mixture. Pour into cold pie shell. Sprinkle with coconut and chill until firm.

Coconut Pie De Luxe

Make Coconut Meringue Pie (page 15). Substitute Unbaked Coconut Meringue (page 17) for the baked meringue. Garnish with pineapple wedges, if desired. (See illustration inside front cover.)

Luscious Desserts

Ambrosia

- 2 cups orange sections, free from membrane
- ½ cup sugar
- 1½ cups Baker's Shredded Coconut

Arrange layer of orange sections in serving dish and sprinkle with sugar and coconut. Repeat until all ingredients are used; top with coconut. Chill. Serves 6.

Delicious, too, with other fruits. Try pineapple, peaches, or berries.

Ambrosia Icebox Cake

Make Ambrosia (above), reducing Baker's Shredded Coconut to 1 cup. Chill 15 minutes. Meanwhile, line a refrigerator tray with slices of leftover sponge cake cut ¼ inch thick. Drain juice from Ambrosia and pour juice over cake slices. Fold ¾ cup cream, whipped, into orange mixture and pour over cake. Place tray

in freezing compartment of refrigerator, set control for a low speed, and chill 4 hours. Cut in squares. Makes 6 servings.

Coconut Bread Pudding

- 3 cups milk, scalded
- 2 tablespoons butter
- 1½ cups bread, cut in ½-inch cubes
- ½ cup sugar
- ¼ teaspoon salt
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- 2 eggs, slightly beaten
- 1 cup Baker's Shredded Coconut, toasted and crushed slightly

Combine milk, butter, and bread cubes in greased baking dish. Add sugar, salt, and flavorings to eggs and mix well. Add to milk mixture. Add coconut and let stand 10 minutes. Place in pan of hot water and bake in a moderate oven (350°F.) 45 to 50 minutes. Serve warm or cold. Makes 6 servings.



COCONUT QUICKIE NO.6

- **Coconut Ball Sundae.** Pour chocolate, butterscotch, or fruit sauce into bottom of sherbet glasses. Roll balls of ice cream (any flavor) in Baker's Shredded Coconut, plain or toasted, and place in sherbet glasses. Try vanilla ice cream balls with cherry sauce or coffee ice cream balls with chocolate sauce.

Coconut Apple Betty

- 4 cups thinly sliced pared tart apples (4 large apples)
- 1 cup soft bread crumbs
- 1 cup Baker's Shredded Coconut, cut
- ½ cup brown sugar, firmly packed
- Dash of salt
- ½ teaspoon cinnamon
- 4 tablespoons butter

Arrange 2 cups of the apples on bottom of greased baking dish. Sprinkle with ½ cup of the bread crumbs and ½ cup of the coconut. Combine brown sugar, salt, and cinnamon and sprinkle half of mixture over the coconut. Dot with 2 tablespoons of the butter. Repeat, sprinkling remaining ½ cup coconut over top. Cover and bake in moderate oven (350°F.) 35 minutes. Uncover and bake 10 minutes longer, or until apples are soft. Serve with cream, if desired. Makes 6 servings.

Coconut Mousse

- 1 envelope (1 tablespoon) gelatin
- ⅔ cup sugar
- ¼ teaspoon salt
- 1 cup milk
- 2½ teaspoons vanilla
- 2 cups cream, whipped
- 1 tablespoon butter
- 1 cup Baker's Shredded Coconut
- Dash of salt

Combine gelatin, sugar, and ¼ teaspoon salt in saucepan; mix well. Add milk and place over medium heat until gelatin is dissolved, stirring constantly . . . about 2 or 3 minutes. Remove from heat. Chill. When slightly thickened, fold in vanilla and whipped cream. Turn into freezing

tray of automatic refrigerator, setting control for coldest freezing temperature.

Melt butter in skillet. Add coconut and dash of salt and sauté until coconut is delicately browned. Crush slightly.

When mousse is partially frozen, remove from tray and beat with rotary egg beater until fluffy and smooth. Fold in sautéed coconut. Return to tray and freeze 30 minutes longer, or until firm. Freezing time: 3 to 4 hours. Makes about 1½ quarts, or 6 servings.

Coconut Velvet Cream

- 1 package Orange Jell-O
- 1 cup hot canned pineapple juice
- 1 cup milk
- ¾ cup heavy cream
- ¾ cup Baker's Shredded Coconut, cut

Dissolve Jell-O in hot pineapple juice. Chill until cold and syrupy. Add milk. Chill again until slightly thickened. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in coconut. Turn into individual molds or large mold. Chill until firm. Unmold. Garnish with pineapple wedges. Makes 8 servings.

Coconut Fruit Fluff

- 1 cup drained canned apricots
- 1 cup diced canned pineapple
- 3 tablespoons sugar
- ½ cup cream, whipped
- ¾ cup Baker's Shredded Coconut

Cut apricots in quarters. Add pineapple and sugar. Stir until sugar is dissolved. Fold in cream and coconut. Chill. Serve in sherbet glasses. Makes 4 or 5 servings.

Pineapple Coconut Puffs

- 4 teaspoons butter
- 8 teaspoons brown sugar
- $\frac{3}{4}$ cup Baker's Shredded Coconut, toasted
- 8 slices drained canned pineapple
- 1 cup sifted flour
- $1\frac{1}{4}$ teaspoons Calumet Baking Powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup granulated sugar
- 2 tablespoons shortening
- $\frac{1}{4}$ cup milk
- 1 egg, unbeaten

Place $\frac{1}{2}$ teaspoon butter and 1 teaspoon brown sugar in each of 8 greased custard cups. Place $1\frac{1}{2}$ tablespoons coconut in each cup. Cut pineapple in segments; divide equally into cups.

Sift flour once; measure into sifter with baking powder, salt, and granulated sugar. Have shortening at room temperature; mix or stir just to soften. Sift in dry ingredients. Add milk and egg and mix until all flour is dampened. Then beat 2 minutes. Turn batter into cups, using about 3 tablespoons to each cup. Bake in moderate oven (375°F.) 30 minutes, or until done. Serve warm with whipped cream. Makes 8 servings.

Coconut Floating Island

- 6 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- 1 egg and 2 egg yolks, slightly beaten
- 2 cups milk
- 1 teaspoon vanilla
- 2 egg whites
- 4 tablespoons sugar
- Dash of salt
- $\frac{1}{2}$ cup Baker's Shredded Coconut

Combine 6 tablespoons sugar, salt, and beaten egg in double boiler and mix well. Add milk gradually, stirring constantly. Place over boiling water and cook, stirring constantly, until mixture coats spoon. Cool. Add vanilla; chill.

Beat egg whites until foamy. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Add salt; then beat until mixture will stand in peaks. Fold in coconut. Pour cold water into baking pan to just cover bottom. Drop meringue by large spoonfuls into pan. Bake in moderate oven (375°F.) about 15 minutes. Cool. Arrange on custard. Makes 4 or 5 delicious servings.



COCONUT QUICKIE NO. 7

- **Coconut Meringue Tapioca.** Prepare Jell-O Tapioca Pudding (Chocolate, Vanilla, or Orange-Coconut) as directed on package. Turn into baking dish and cover with meringue made with 2 egg whites and 4 tablespoons sugar. Heap high with Baker's Shredded Coconut and brown lightly in the oven.

Coconut Candies

Coconut Apricot Candy

- $\frac{3}{4}$ cup dried apricots
- $\frac{3}{4}$ cup Baker's Shredded 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; then drain. Put apricots and coconut through food chopper. Add orange and lemon rinds and orange juice and knead mixture until blended. If candy is dry, add enough additional orange juice to moisten. If too moist, work in a small amount of confectioners' sugar. Shape in 1-inch balls. Roll in granulated sugar, additional coconut, or finely chopped walnut meats. Makes about 2 dozen balls.

Coconut Coffee Fudge

- 3 cups sugar
- $\frac{1}{2}$ cup light cream or evaporated milk
- 1 cup strong coffee
- 2 tablespoons corn syrup
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{3}{4}$ cup Baker's Shredded Coconut

Combine sugar, cream, coffee, and corn syrup in saucepan and bring to a boil, stirring constantly. Continue boiling and stirring until a small amount of mixture forms a soft ball in cold water (236°F.). Remove from heat. Add butter and vanilla without stirring. Cool to lukewarm

(110°F.). Then beat until mixture begins to thicken and loses its gloss. At once stir in coconut. Turn into greased 8x8x2-inch pan. When cold, cut into squares. Makes about 36 pieces.

Coconut Penuche

- 2 cups brown sugar, firmly packed
- 1 cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cups milk
- 4 tablespoons butter
- 2 teaspoons vanilla
- $\frac{1}{2}$ cups Baker's Shredded Coconut

Combine sugars, salt, and milk. Cook, stirring constantly, until sugar dissolves and mixture boils. Continue cooking until a small amount of mixture forms a soft ball in cold water (236°F.); stir frequently to prevent scorching. Remove from heat. Add butter and vanilla. Cool to lukewarm (110°F.) without stirring. Add coconut. Beat until mixture loses its gloss. Turn at once into greased 8x8x2-inch pan. When cold, cut in squares. Makes 36 large pieces.

Chocolate Coconut Clusters

Heat $\frac{1}{2}$ package Baker's Dot Chocolate over boiling water until partly melted. Remove from water; stir rapidly until entirely melted. Add $\frac{1}{2}$ cup Baker's Shredded Coconut, cut, and mix well. Drop from teaspoon on waxed paper. Cool. Makes 12 clusters.

Coconut Marshmallow Delights

- ½ pound marshmallows
- ¼ pound (1¼ cups) walnut halves
- 1½ cups Baker's Shredded Coconut

Melt marshmallows in top of double boiler. Dip nuts in marshmallow, coating well. Roll in coconut, tinted, if desired. (Recipe at right.) Makes 24.

Date Nut Delights. Combine ¼ cup finely chopped walnut meats and 1 cup finely chopped pitted dates. Add a dash of salt and shape into 24 balls. Dip in melted marshmallows and roll in coconut as directed above.

Quick Coconut Fudge

- ¼ cup hot mashed potatoes
- 1 teaspoon melted butter
- 1¾ cups (½ pound) sifted confectioners' sugar
- ½ teaspoon vanilla
- Dash of salt
- 1½ cups Baker's Shredded Coconut
- 2 squares Baker's Unsweetened Chocolate, melted

Mix potatoes and butter together in bowl. Add sugar gradually and beat until thoroughly blended. Add vanilla, salt, and coconut. Pack into a greased 8x4-inch pan and spread melted chocolate over top. Let stand until chocolate is firm. Then cut in squares. Makes 24 pieces.

Fruit Drops. Prepare coconut mixture as above, adding ¼ teaspoon grated lemon or orange rind. Drop from teaspoon onto waxed paper. Let stand until firm. Makes about 2 dozen drops.

Toasted Coconut

Toasted Baker's Shredded Coconut may be used as a garnish for puddings, ice creams, and desserts; as a topping on cake frostings or meringues; or as an ingredient in candies or ice creams.

To toast the coconut, spread it out thinly in shallow baking pan. Place in moderate oven (350° F.) to toast until delicately browned. Stir coconut or shake pan often to toast evenly.

Tinted Coconut

Sprinkle Baker's Shredded Coconut on a sheet of white paper, dilute a tiny bit of vegetable coloring in a small amount of water, sprinkle over coconut, then rub evenly through coconut. More or less coloring may be used to obtain degree of color desired.

Or place coconut in a glass jar. (Do not fill jar more than ½ full.) Dilute a small amount of food coloring and sprinkle over coconut. Cover jar and shake vigorously until coloring is evenly distributed and desired shade is obtained.

Note: If desired, coconut may be tinted orange with grated orange rind. Use 1½ teaspoons grated orange rind to 1 cup coconut. Tint by either method above. Lime rind may be used in the same way.

Rainbow-tinted Coconut. Divide 1 cup Baker's Shredded Coconut into three parts. Tint each part a delicate color—pink, green, and yellow may be used. Toss together and sprinkle over top and sides of cake while frosting is still soft. Or sprinkle coconut around top of cake to form an inch border.

