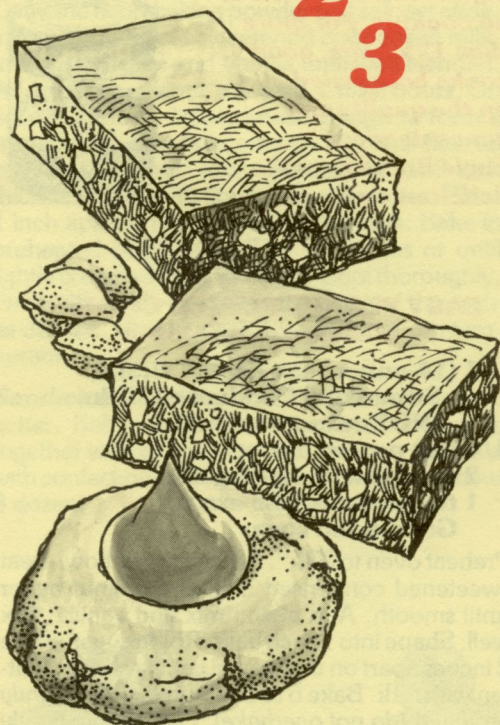


COOKIES... EASY AS

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***Cookie Favorites
from***

**Eagle® Brand
Sweetened Condensed Milk**

Few snacks are as hard to resist as freshly baked cookies. From hearty, rich bars loaded with chocolate and nuts, to buttery, delicate cut-out shapes, there is a cookie to satisfy every taste and occasion. Cookie bakers who are pressed for time will appreciate these no-fuss recipes for cookies made with Eagle® Brand Sweetened Condensed Milk.

Eagle Brand, a creamy blend of whole milk and sugar, is the secret to quick and easy desserts that require few ingredients and little or no cooking. For more than 125 years, good cooks have relied on the quality and convenience of Eagle Brand to make delicious desserts.



EASY PEANUT BUTTER COOKIES (Makes about 5 dozen)

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3/4 cup peanut butter**
- 2 cups biscuit baking mix**
- 1 teaspoon vanilla extract**
- Granulated sugar**

Preheat oven to 375°. In large mixer bowl, beat sweetened condensed milk and peanut butter until smooth. Add biscuit mix and vanilla; mix well. 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.

Peanut Blossoms: Shape as above; do not flatten. Bake as above. Press solid milk chocolate candy drop in center of each ball immediately after baking.

Peanut Butter & Jelly Gems: Press thumb in center of each ball of dough; fill with jelly, jam or preserves. Bake as above.

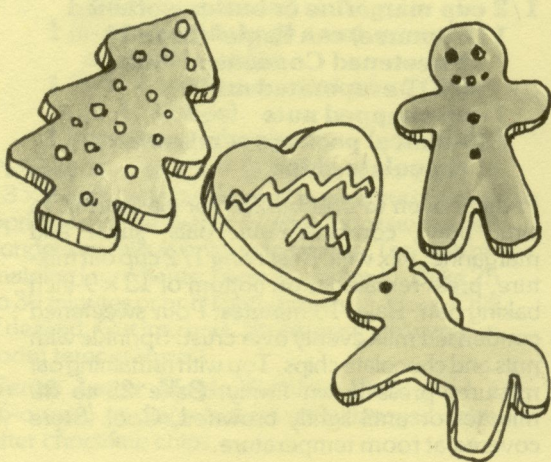
Any-Way-You-Like'm Cookies: Stir 1 cup semi-sweet chocolate chips or chopped peanuts or raisins or flaked coconut into dough. Proceed as above.

VERSATILE CUT-OUT COOKIES (Makes about 6-1/2 dozen)

- 3-1/3 cups unsifted flour**
- 1 tablespoon baking powder**
- 1/2 teaspoon salt**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3/4 cup margarine or butter, softened**
- 2 eggs**
- 2 teaspoons vanilla or 1-1/2 teaspoons almond or lemon extract**
- Ready-to-spread frosting**

Combine flour, baking powder and salt; set aside. In large bowl, beat sweetened condensed milk, margarine, eggs and vanilla until well blended. Add dry ingredients; mix well. Chill 2 hours. On floured surface, lightly knead dough to form a smooth ball. Divide into thirds. On well-floured surface, roll out each portion to 1/8-inch thickness. Cut with floured cookie cutter. Place 1 inch apart on greased baking sheets. Bake in preheated 350° oven 7 to 9 minutes or until lightly browned around edges. Cool thoroughly. Frost with ready-to-spread frosting and decorate as desired. Store loosely covered at room temperature.

Sandwich Cookies: Use 2-1/2-inch cookie cutter. Bake as directed. Sandwich 2 cookies together with ready-to-spread frosting. Sprinkle with confectioners' sugar if desired. (Makes about 3 dozen)



GRANOLA BARS (Makes 48 bars)

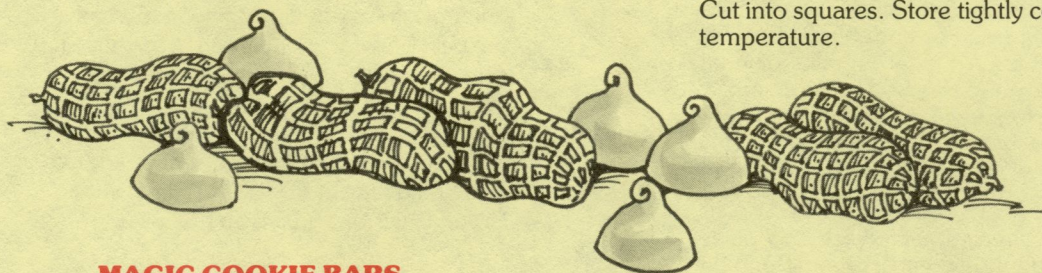
- 3 cups oats
- 1 cup peanuts
- 1 cup raisins
- 1 cup sunflower meats
- 1-1/2 teaspoons ground cinnamon
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/2 cup margarine or butter, melted

Preheat oven to 325°. Line 15 × 10-inch jellyroll pan with aluminum foil; grease. In large bowl, combine all ingredients; mix well. Press evenly into prepared pan. Bake 25 to 30 minutes or until golden. Cool slightly; remove from pan and peel off foil. Cut into bars. Store loosely covered at room temperature.

MILK CHOCOLATE BROWNIES (Makes 40 brownies)

- 1 (12-ounce) package semi-sweet chocolate chips
- 1/4 cup margarine or butter
- 2 cups biscuit baking mix
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts
- Confectioners' sugar

Preheat oven to 350°. In large saucepan, over low heat, melt 1 cup chips with margarine; remove from heat. Add biscuit mix, sweetened condensed milk, egg and vanilla. Stir in nuts and remaining chips. Turn into well-greased 13 × 9-inch baking pan. Bake 20 to 25 minutes or until brownies begin to pull away from side of pan. Cool. Sprinkle with confectioners' sugar. Cut into squares. Store tightly covered at room temperature.



MAGIC COOKIE BARS (Makes 24 to 36 bars)

- 1/2 cup margarine or butter
- 1-1/2 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 (3-1/2-ounce) can flaked coconut (1-1/3 cups)
- 1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 13 × 9-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.

Seven Layer Magic Cookie Bars: Add 1 (6-ounce) package butterscotch flavored chips after chocolate chips.

CHOCOLATE 'N' OAT BARS (Makes 36 bars)

- 1 cup unsifted flour
- 1 cup quick-cooking oats
- 3/4 cup firmly packed light brown sugar
- 1/2 cup margarine or butter, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup chopped nuts
- 1 (6-ounce) package semi-sweet chocolate chips

Preheat oven to 350° (325° for glass dish). In large bowl, combine flour, oats, sugar and margarine; mix well. Reserving 1/2 cup oat mixture, press remainder on bottom of 13 × 9-inch baking pan. Bake 10 minutes. Pour sweetened condensed milk evenly over crust. Sprinkle with nuts and chocolate chips. Top with remaining oat mixture; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Store covered at room temperature.

Eagle Brand Cookbook Makes Classic Desserts Simple

What do Frozen Passion and Luscious Sweet Potato Pie have in common? Both recipes are included in a recipe book that features an old favorite dessert ingredient—Eagle® Brand Sweetened Condensed Milk.

The attractive, 128-page recipe book is called "Classic Desserts From the Dessert Maker." More than 200 easy-to-make recipes are found in sections such as Pies, Cakes and Cheesecakes, Ice Cream and Frozen Desserts and Beverages. The spiral-bound, hard-cover book also includes a handy section called Dessert Making Hints, which gives tips for beginning cooks on everything from making a successful meringue to splitting cake layers. In addition, there are more than 100 beautiful color photographs illustrating many of the recipes. Several are featured in step-by-step photos that help simplify the process even further.

To order a copy, send your name, address and zip code with \$3.95 and two Eagle® Brand labels or \$5.95 with no labels to:

**Classic Desserts
P.O. Box 7073
Clinton, IA 52736**

Please allow six weeks for delivery. Offer good only in U.S.A. while supplies last. Void where restricted.

***Recipes developed and tested by the
home economists of the
Borden Kitchens.***



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