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Dessert Ingredients...

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Eagle Brand Signature Recipes #3
Delicious Holiday Treats

...From The Borden Kitchens

Welcome to the Eagle[®] Brand Signature Series. This series is a special selection of some of our favorite holiday treats. They make great gifts to give to friends, take to parties, or just enjoy at home. Look for more of our Signature Series recipes on all cans of Eagle[®] Brand.



Frozen Peanut Butter Pie



FROZEN PEANUT BUTTER PIE

Makes one 9- or 10-inch pie

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| 1 (9- or 10-inch) chocolate crumb crust | 2 tablespoons ReaLemon® Lemon Juice from Concentrate |
| 1 (8-ounce) package cream cheese, softened | 1 teaspoon vanilla extract |
| 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) | 1 cup (½ pint) whipping cream, whipped or 1 (4-ounce) container frozen non-dairy whipped topping, thawed |
| ½ cup Smucker's® Natural Peanut Butter | Smucker's® Hot Fudge Topping |

In large mixer bowl, beat cheese until fluffy; gradually beat in Eagle® Brand then Smucker's® Natural Peanut Butter until smooth. Stir in ReaLemon® and vanilla. Fold in whipped cream. Turn into prepared crust. Drizzle Smucker's® Hot Fudge Topping over pie. Freeze 4 hours or until firm. Return leftovers to freezer.

Smucker's® is a registered trademark of The J.M. Smucker Company.

Marbled Cheesecake Bars



MARBLED CHEESECAKE BARS

Makes 24 to 36 bars

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| 2 cups finely crushed creme-filled chocolate sandwich cookies (about 24 cookies) | 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) |
| 3 tablespoons margarine or butter, melted | 3 eggs |
| 3 (8-ounce) packages cream cheese, softened | 2 teaspoons vanilla extract |
| | 2 (1-ounce) squares unsweetened chocolate, melted |

Preheat oven to 300°. Combine crumbs and margarine; press firmly on bottom of 13 x 9-inch baking pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle® Brand until smooth. Add eggs and vanilla; mix well. Pour half the batter evenly over prepared crust. Stir melted chocolate into remaining batter; spoon over vanilla batter. With table knife or metal spatula, gently swirl through batter to marble. Bake 45 to 50 minutes or until set. Cool. Chill. Cut into bars. Store covered in refrigerator.

Double Delicious Cookie Bars



DOUBLE DELICIOUS COOKIE BARS

Makes 24 to 36 bars

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| ½ cup margarine or butter | 1 (12-ounce) package
semi-sweet
chocolate chips |
| 1½ cups graham
cracker crumbs | |
| 1 (14-ounce) can Eagle®
Brand Sweetened
Condensed Milk
(NOT evaporated milk) | 1 cup peanut butter chips |

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs evenly over margarine; pour Eagle® Brand evenly over crumbs. Top with chips; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Cut into bars. Store loosely covered at room temperature.