

Borden's Eagle Brand

70 MAGIC
RECIPES



CLASS NO.	TITLE	Borden's Eagle Brand 70 magic recipes		L. C. CARD
SPECIAL	AUTHOR	Borden Company		
LIST PRICE		PUBLISHER	YEAR	©1952
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"MAGIC" is the word for



LUSCIOUS pie fillings that need no cooking . . . wholesome, nourishing puddings made in a twinkling . . . glamorous party desserts you just blend and chill . . . smooth, swirly frostings in minutes.

These are only a few of the thrills you'll discover in this book of "70 Magic Recipes."

The secret? It's Borden's Eagle Brand Sweetened Condensed Milk. For Eagle Brand is the "magic" milk product, cooked down and blended to a creamy smoothness to save you tedious blending and cooking . . . to make Eagle Brand recipes "magic-quick," easier than you ever dreamed.

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Borden's Eagle Brand

Wholesome, nourishing, too!

The same cooking and blending process that makes Borden's Eagle Brand so "magic-quick," makes it "double-rich," too. So everything you make with it is nutritious as well as delicious. And what a wonderfully easy way of getting extra milk in your family's diet!

Makes everything richer-tasting!

The "double-richness" of Eagle Brand is reflected in every "magic" dish. Chocolate ones surprise you with an old-fashioned "fudgy" taste. Puddings and pies have a richer flavor. Beverages are more luscious, more full-bodied. No wonder Eagle Brand has been a favorite with good cooks for years and years.

So sure! So failure-proof!

As any chef can tell you, careful blending and cooking are half the trick in making perfect desserts. Eagle Brand (already cooked for you) blends like magic with chocolate, fruit juices, peanut butter, other ingredients. So, even if you're a beginner, you're sure of glorious results with Eagle Brand.

Economical, too!

As you read this book you'll notice that many recipes take no sugar, no butter. Even extra-fancy desserts that ordinarily call for lots of eggs and heavy cream can be made with half the usual amount or less, because Eagle Brand is so creamy-rich in itself.



**YOU'LL WANT TO TRY
ALL THESE RECIPES...
BUT REMEMBER... BE SURE TO USE
BORDEN'S EAGLE BRAND
SWEETENED CONDENSED MILK!**

the *original* sweetened condensed milk, made to Borden's high standard of quality. And you know, "if it's Borden's, it's *got* to be good!"

Evaporated Milk won't work in these recipes.

Remember! Evaporated milk is milk alone, no sugar added as in sweetened condensed milk. Evaporated milk is fine for many cooking uses . . . but it can't succeed in the recipes in this book.

PIES — that are easy as pie!

Creamy-smooth pie fillings are no trick at all with Borden's Eagle Brand. In fact, most of these recipes require no cooking at all! No worrying about the results, either . . . for Eagle Brand gives you perfect pie fillings every time.

Here's proof that this pie is a favorite without equal. Over 10,000,000 "magic" lemon pies were made last year with Borden's Eagle Brand!



MAGIC LEMON MERINGUE PIE

Perfect lemon filling without cooking. Easy as a mix, yet all the delight of real lemon flavor. (Makes an 8-inch pie.)

FILLING

- 1 crumb or baked pastry 8-inch pie shell, cooled
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup lemon juice
- 1 teaspoon grated lemon rind or ¼ teaspoon lemon extract
- 2 egg yolks

1. Put Eagle Brand Sweetened Condensed Milk, lemon juice, lemon rind or lemon extract, and egg yolks in to mixing bowl; stir until mixture thickens. 2. Pour filling into chilled crumb crust or cooled pastry shell.

MERINGUE

- ¼ teaspoon cream of tartar, if desired
- 2 egg whites
- 4 tablespoons sugar

1. Add cream of tartar to egg whites and beat until almost stiff enough to hold a peak. Then add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling and seal to pie crust all around. 2. Bake in slow oven (325° F.) until top is lightly browned, about 15 minutes. Cool.



MAPLE PECAN PIE

A taste thrill you won't want to miss. Yet kindergarten-easy with Borden's Eagle Brand. (Makes a 9-inch pie.)

- 1 baked 9-inch pastry shell
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ¾ cup maple syrup
- ½ teaspoon salt
- ½ cup chopped pecans
- ½ cup heavy cream
- 1 tablespoon confectioners' sugar

1. Blend Eagle Brand Sweetened Condensed Milk, maple syrup and salt in heavy saucepan; mix well. 2. Cook over low heat, stirring occasionally, until mixture begins to boil. Let boil, stirring constantly, until mixture thickens, about 4 minutes. Cool. 3. Add about half the pecans to cooked mixture, saving rest for the top. 4. Put into cooled, baked pastry shell. Sprinkle top with remaining pecans. 5. Whip cream until stiff and fold in sugar. 6. Pile cream lightly on pie filling. Garnish with whole pecans or toasted coconut, if desired. Chill.



FRUIT CREAM CHEESE PIE

A wonderful recipe that you can vary to your heart's content. Yet no matter which fruit you make it with, it's always super-glorious! (Makes a 9-inch pie.)

- 1 baked 9-inch pastry shell
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ cup lemon juice
- 1 package (3 oz.) Borden's Cream Cheese
- 2 eggs, separated
- Fruit*
- ¼ teaspoon cream of tartar, if desired
- 4 tablespoons sugar

1. Put Eagle Brand Sweetened Condensed Milk and lemon juice into mixing bowl; stir until mixture thickens. 2. Beat cream cheese, softened at room temperature, until smooth. Add one egg yolk at a time, beating well after each addition. Add fruit and mix well. 3. Fold the cheese-fruit mixture into Eagle Brand Sweetened Condensed Milk mixture. 4. Put into cooled, baked pastry shell. 5. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until whites are stiff and glossy but not dry. 6. Pile egg whites lightly on pie filling. 7. Bake in slow oven (325° F.) until lightly browned, about 15 minutes. Cool.

*Any one of following fruits may be used:

- 1 cup sliced strawberries
- 1 cup fresh raspberries
- 1 cup drained, crushed pineapple
- 1½ cups (No. 2 can) red sour pitted cherries, well drained
- 2 medium bananas, sliced



APRICOT PRUNE PIE

The tang of fruits, the creamy richness of Eagle Brand. Wonderful summertime pie because it needs no cooking, can be made ahead. (Makes a 9-inch pie.)

- 1 baked 9-inch pastry shell
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ cup lemon juice
- ½ teaspoon grated lemon rind or ½ teaspoon lemon extract
- ¾ cup cooked prunes, finely cut
- ¾ cup cooked apricots, finely cut
- ½ cup heavy cream
- 1 tablespoon confectioners' sugar
- ½ teaspoon vanilla extract

1. Put into mixing bowl Eagle Brand Sweetened Condensed Milk, lemon juice, and lemon rind or lemon extract; stir until mixture thickens. 2. Fold in prunes and apricots. 3. Pour into cooled baked pastry shell. 4. Whip cream until stiff; fold in sugar and vanilla. Pile lightly on pie filling. Chill.

CUSTARD PIE

A favorite always . . . a wallowing success when made with Eagle Brand. So velvety-smooth, so rich and luscious you'll want to serve it often. (Makes a 9-inch pie.)

- 1 unbaked 9-inch pastry shell
- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 cups hot water
- 3 eggs, slightly beaten
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and hot water. 2. Stir gradually into eggs. Stir in salt and vanilla. 3. Pour mixture into unbaked pastry shell. Sprinkle top with nutmeg. 4. Bake in hot oven (400° F.) 10 minutes. Reduce oven heat to 300° F. and bake 25 minutes longer, or until custard is set and pastry done. (A knife blade inserted in center of pie comes out clean when custard is done.) Cool.

COOKIES

that almost make themselves

Have trouble keeping your cookie jar full? You needn't when you have Eagle Brand on your pantry shelf. You can whip up a batch of tasty delights in a flash with this "magic" ingredient.



1. MAGIC 6-IN-1 COOKIES

This recipe is 6-ways wonderful! A basic recipe that gives you so much variety so easily you'll wish you'd discovered it long ago. (Makes about 4 dozen cookies.)

- 3 cups sifted flour
- 3 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ cup butter, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 1 (15-oz.) can Eagle Brand Sweetened Condensed Milk

1. Sift together flour, baking powder and salt into a large bowl. Add remaining ingredients; blend thoroughly. 2. Add only one of the following:

1. Chocolate 1 (6-oz.) package semi-sweet chocolate pieces
 2. Raisin $1\frac{1}{2}$ cups raisins
 3. Cornflakes $1\frac{1}{2}$ cups cornflakes
 4. Coconut 1 (4-oz.) package ($1\frac{1}{2}$ cups) shredded coconut, toasted
 5. Date $1\frac{1}{2}$ cups chopped dates
 6. Nut $1\frac{1}{2}$ cups chopped nut meats
- Mix well. 3. Drop by level tablespoonfuls onto well-greased baking sheet. 4. Bake in moderate oven (350° F.) about 8 to 10 minutes or until delicately browned around edges. 5. Remove from baking sheet immediately.

2. QUICK BROWNIES

Everybody loves brownies, especially the wonderfully fudgy kind you make with Eagle Brand. (Makes 16 squares.)

- 1 (6-oz.) package semi-sweet chocolate pieces
- $\frac{3}{4}$ cup ($\frac{1}{2}$ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 teaspoon vanilla extract
- Dash of salt
- 1 cup coarsely chopped walnut meats,

1. Melt chocolate in top of double boiler over hot water. 2. Blend in sweetened condensed milk. 3. Remove from heat; stir in remaining ingredients. 4. Turn into square (8 x 8 x 2-inch) baking pan which has been greased, waxed paper-lined and greased again. 5. Bake in a moderate oven (375° F.) 25 minutes. 6. Remove from pan immediately; remove waxed paper. 7. Cool. 8. Cut into 2-inch squares.

3. PEANUT BUTTER COOKIES

Watch fingers grasp eagerly when you offer these cookies. (Makes about 4 dozen cookies 3" diameter.)

- 2 cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup peanut butter
- 1 egg, slightly beaten
- 1 (15-oz.) can Eagle Brand Sweetened Condensed Milk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup finely chopped nut meats, optional

1. Sift together flour, baking powder and salt. 2. Cream

peanut butter and egg. 3. Stir in one-half can of sweetened condensed milk. Blend in half of dry ingredients. Repeat. 4. Stir in vanilla and nut meats. 5. Drop by tablespoonfuls onto well-greased baking sheet. 6. Bake in moderate oven (350° F.) 10 to 12 minutes or until lightly browned. 7. Remove from baking sheet immediately.

4. FUDGE OATMEAL COOKIES

If you like the delicious texture of an oatmeal cookie just see what Eagle Brand and chocolate do to make these drop cookies superb. (Makes about 26 cookies $1\frac{1}{2}$ " in diameter.)

- 1 (15-oz.) can Eagle Brand Sweetened Condensed Milk
- 2 squares (2 ozs.) unsweetened chocolate
- 1 teaspoon vanilla extract
- 1 cup quick-cooking oats
- $\frac{1}{2}$ cup chopped nut meats

1. Place sweetened condensed milk and chocolate in top of double boiler. 2. Cook over rapidly boiling water, stirring constantly, until mixture thickens and no longer runs from spoon, about 5 to 8 minutes. 3. Remove from heat. 4. Stir in vanilla; blend in oats and nut meats. 5. Drop by teaspoonfuls onto greased baking sheet. 6. Bake in a moderate oven (350° F.) about 10 minutes or until firm. 7. Remove from baking sheet immediately.

5. OLD FASHIONED COOKIES

A delicate, crisp cookie, extra-rich. Wonderful for holiday times... for special occasions. (Makes about $7\frac{1}{2}$ dozen cookies.)

- $2\frac{1}{4}$ cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter, melted
- $\frac{3}{4}$ cup ($\frac{1}{2}$ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- $\frac{3}{4}$ cup dark brown sugar, firmly packed
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract

1. Sift flour, baking powder and salt together into large bowl. 2. Make a well in center of dry ingredients; add remaining ingredients. Beat until thoroughly blended. 3. Divide dough into 3 parts; wrap each in waxed paper. 4. Chill in refrigerator about 2 hours. 5. Remove only one portion at a time from refrigerator. Shape about $\frac{1}{2}$ teaspoon dough into a ball; place on well-greased baking sheet. Flatten with the bottom of a well-floured glass to $1\frac{1}{16}$ -inch thickness. 6. Bake in moderate oven (375° F.) about 5 minutes or until edges are lightly browned. 7. Remove from baking sheet immediately. *Variation:* Sprinkle cookies with sugar or a cinnamon-sugar mixture before baking.



6. CHOCOLATE COCONUT DROPS

Kids love these chocolate goodies bursting with coconut. (Makes about 15 cookies 1½" in diameter.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 square (1-oz.) unsweetened chocolate
- ⅛ teaspoon salt
- 1 (4-oz.) package (1½ cups) shredded coconut
- ½ teaspoon vanilla extract

1. Place sweetened condensed milk, chocolate and salt in top of double boiler. 2. Cook over rapidly boiling water, stirring frequently, until thickened, about 10 minutes. 3. Remove from heat. 4. Stir in coconut and vanilla. 5. Drop by tablespoonfuls, 1-inch apart, onto well-greased baking sheet. 6. Bake in moderate oven (350° F.) 10 to 12 minutes or until cookies are dry around the edges. 7. Remove from baking sheet immediately.

7. COCONUT MACAROONS

Moist, chewy cookies you can make in a mere 10 minutes. (Makes about 30 cookies 1½" in diameter.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 (4-oz.) packages (3 cups) shredded coconut
- 1 teaspoon vanilla extract
- ¾ teaspoon almond extract

1. Mix together sweetened condensed milk, coconut and flavorings. 2. Drop by tablespoonfuls, about 1-inch apart, onto a well-greased baking sheet. 3. Bake in moderate oven (350° F.) about 8 to 10 minutes or until delicately browned around the edges. 4. Remove from baking sheet immediately.

8. CHOCOLATE CHIP MACAROONS

Delicious tidbits to tuck into children's lunch boxes ... to serve with tea or iced drinks. (Makes about 34 cookies 1½" in diameter.)

Proceed as for Coconut Macaroons above, substituting 1 package (6 oz.) semi-sweet chocolate pieces for 1 cup coconut. Flatten cookies slightly with back of spoon and bake in moderate oven (350° F.) 10 to 12 minutes.

9. NUT MACAROONS

Crunchy confections that disappear like "magic." (Makes about 40 cookies 1½" in diameter.)

1. Use recipe for Coconut Macaroons substituting 1 cup coarsely chopped nut meats for 1 cup of the coconut. 2. Bake in moderate oven (350° F.) 10 to 12 minutes or until dry around the edges. 3. Remove from baking sheet immediately.

10. GOLDEN SQUARES

Golden flecked with chocolate, they're dreamy! (Makes sixteen 2" squares.)

- 2 cups (about 24 crackers) fine graham cracker crumbs, firmly packed
- 1 (6-oz.) package semi-sweet chocolate pieces
- ½ cup coarsely chopped nut meats
- 1 (15-oz.) can Eagle Brand Sweetened Condensed Milk

1. Combine graham cracker crumbs, chocolate and nut meats; blend in sweetened condensed milk. 2. Pour into square (8 x 8 x 2-inch) baking pan, which has been greased, waxed paper-lined and greased again. 3. Bake in a moderate oven (350° F.) about 40 minutes or until top is golden brown. 4. Remove from pan immediately; remove waxed paper. 5. Cool. 6. Cut into 2-inch squares.

11. MOLASSES DROP COOKIES

New way to make an old-fashioned favorite. Full of lasses and spices, there just isn't a finer cooky. (Makes about 40 cookies 2" in diameter.)

- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup molasses
- ½ teaspoon salt
- ½ teaspoon ginger
- ½ teaspoon cinnamon
- 2½ cups corn flakes
- ½ cup chopped nut meats
- ½ cup seedless raisins, chopped

1. Pour Eagle Brand Sweetened Condensed Milk, molasses and salt in top of double boiler. 2. Cook over rapidly boiling water, stirring constantly, until thick, about 10 minutes. 3. Cool. Add spices and blend well. 4. Stir in corn flakes, nut meats and raisins. 5. Drop by teaspoonfuls onto greased baking sheet, about 2 inches apart. Bake in moderate oven (350° F.) 15 minutes. 6. Remove from pan at once.

12. PRALINE COOKIES

As brown sugar-rich and nut-filled as the famous southern candy they're named for. (Makes 2 dozen cookies 2½" in diameter.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ⅓ cup dark brown sugar, firmly packed
- 2 tablespoons butter
- 1 egg, beaten
- ¼ cup flour
- 1 cup chopped nut meats
- ½ teaspoon maple flavoring

1. Put Eagle Brand Sweetened Condensed Milk and sugar in top of double boiler. 2. Cook over rapidly boiling water, stirring constantly, until very thick, about 4 to 8 minutes. 3. Remove from heat. Stir in butter, blending well. 4. Cool slightly. Gradually stir into beaten egg. Blend in flour. Add nut meats and flavoring, mixing well. 5. Drop tablespoonfuls onto greased cooky sheet, about 2 inches apart, and spread into 2-inch circles. 6. Bake in moderate oven (350° F.) until edges are a golden brown, about 15 minutes. Remove quickly from baking sheet.

PUDDINGS

with the real homemade flavor

Have you ever heard of homemade puddings that are almost as easy to make as the prepared kind? Well, here they are—more creamily delicious, more foolproof than you can believe. And just look at the variety you can make . . . with Borden's Eagle Brand.

CHOCOLATE PUDDING

No mix ever gave you the rich fudgy taste of this Eagle Brand pudding! (Makes 7 servings— $\frac{1}{2}$ cup each.)

- 1 $\frac{1}{3}$ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- $\frac{1}{4}$ teaspoon salt
- 2 cups water
- 3 squares (3 oz.) unsweetened chocolate
- 3 tablespoons cornstarch
- 1 teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, salt and water in top of double boiler. Stir until well mixed. Add chocolate. 2. Cook over rapidly boiling water, stirring often, until chocolate is melted. 3. Add a little chocolate mixture to cornstarch to make a thin paste. Slowly add to chocolate mixture while stirring rapidly. 4. Cook 15 minutes longer or until thick, stirring constantly. 5. Remove from heat. Stir in vanilla. 6. Pour into serving dishes. Chill.



PINEAPPLE BAVARIAN CREAM

Here's an elegant dessert you can make economically with Eagle Brand. Takes only $\frac{1}{2}$ the amount of cream you'd ordinarily need. (Makes 6 servings— $\frac{1}{2}$ cup each.)

- 1 tablespoon plain gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{1}{4}$ cup hot water
- $\frac{2}{3}$ cup ($\frac{1}{2}$ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 tablespoons lemon juice
- $\frac{1}{2}$ teaspoon grated lemon rind
- 1 cup canned pineapple juice
- $\frac{1}{2}$ cup heavy cream

1. Soften gelatin in cold water 5 minutes. 2. Add hot water. Stir until gelatin is dissolved. 3. Add Eagle Brand Sweetened Condensed Milk, lemon juice, lemon rind, and pineapple juice. Stir until well blended. 4. Place bowl in pan of ice water. Stir until mixture begins to thicken. 5. Whip cream and fold into gelatin mixture. 6. Pour into mold which has been rinsed in cold water. Chill. 7. When set, unmold and serve with custard sauce, crushed pineapple or berries.



BREAD PUDDING

See what a wonderful new flavor Eagle Brand gives to this old-fashioned favorite. (Makes 8 servings—about $\frac{2}{3}$ cup each.)

- 1 $\frac{1}{3}$ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 3 cups hot water
- 2 cups finely diced bread or soft bread crumbs
- 3 eggs, slightly beaten
- 1 tablespoon melted butter
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla extract or grated lemon rind

1. Combine Eagle Brand Sweetened Condensed Milk and hot water. 2. Pour over bread and let stand until lukewarm. 3. Stir in eggs, butter, salt and vanilla or lemon rind. 4. Pour into greased $1\frac{1}{2}$ -quart casserole or baking dish. Set in shallow pan of hot water. 5. Bake in moderate oven (350° F.) until a knife blade inserted near the center comes out clean, about 1 hour. 6. Serve hot or cold with cream, fruit or preserves.



BREAD PUDDING DE LUXE

Though Eagle Brand Condensed Milk Bread Pudding does not really need glorifying, it's lots of fun to splurge once in a while. (Makes 8 servings—about $\frac{2}{3}$ cup each.)

Proceed as for the Bread Pudding above, and add 1 cup shredded coconut to the pudding just before baking. Garnish with whipped cream, your favorite lemon sauce, or jelly.

CREAMY RICE PUDDING

Watch the family eat this up with glee. They're sure to say they never knew rice pudding could be so wonderful! (Makes 8 servings— $\frac{1}{2}$ cup each.)

- $\frac{1}{2}$ cup rice, washed
- 3 cups boiling water
- $1\frac{1}{2}$ teaspoons salt
- 1 (15-oz.) can Eagle Brand Sweetened Condensed Milk
- $\frac{1}{2}$ cup raisins, optional
- 1 egg, slightly beaten*
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon nutmeg

1. Place rice, water and salt in top of double boiler; cover. Cook over rapidly boiling water until rice is tender, about 40 minutes. 2. Stir in Eagle Brand Sweetened Condensed Milk and raisins. 3. Reduce heat and gradually stir in egg. Cook, stirring constantly, until mixture coats a spoon, about 8 minutes. 4. Remove from heat. Stir in vanilla and nutmeg. Serve warm or cold.

*NOTE: The egg makes a thicker, richer pudding but may be omitted. If egg is omitted, cook mixture over rapidly boiling water until slightly thickened, about 20 minutes.

NOTE: A glass double boiler will increase the cooking time.



CUSTARDS

nothing dull about these!

You'll find yourself serving custards more often, once you've made them with Eagle Brand. They're so smooth, so tender, so delicious. And they always turn out just right—thanks to Eagle Brand's success secret.

1. MAGIC BAKED CUSTARD

As soon as you sink your spoon into this Eagle Brand custard you know you're in for a glorious treat! (Makes 6 servings— $\frac{1}{2}$ cup each.)

$\frac{2}{3}$ cup ($\frac{1}{2}$ can) Eagle Brand
Sweetened Condensed Milk
2 cups hot water
3 eggs, slightly beaten
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and water. 2. Stir gradually into eggs. Stir in salt and vanilla. 3. Pour into 1-quart greased casserole or 6 individual custard cups. Sprinkle top with nutmeg. 4. Place in shallow pan filled with hot water to depth of one inch. 5. Bake in slow oven (325°F.) 45 minutes, or until a knife inserted near center comes out clean. Chill.

2. SOFT CUSTARD

A thinner, more delicate custard. Wonderful as a dessert—or as a delicious sauce for plain cakes or puddings. (Makes 4 servings— $\frac{1}{2}$ cup each.)

$\frac{1}{2}$ cup Eagle Brand Sweetened
Condensed Milk
 $\frac{1}{2}$ cups hot water
 $\frac{1}{4}$ teaspoon salt
3 eggs, slightly beaten
1 teaspoon vanilla extract

1. Combine sweetened condensed milk, water and salt in top of double boiler. 2. Gradually stir in eggs. 3. Cook over hot water, stirring constantly, until mixture coats a spoon, about 20 minutes. 4. Remove from heat at once. Cool quickly in a pan of cold water. 5. Add vanilla. Pour into four dessert dishes. 6. Chill.

3. FLOATING ISLAND

What child doesn't love "Floating Island"? What mother isn't thrilled with the Eagle Brand way of making it? (Makes 4 servings— $\frac{1}{2}$ cup each.)

1. Prepare recipe for Soft Custard, using 2 whole eggs and 1 egg yolk. Pour into shallow serving bowl or individual dessert dishes. Chill. 2. Add $\frac{1}{8}$ teaspoon cream of tartar and dash of salt to 1 egg white. Beat until almost stiff enough to hold a peak. 3. Gradually add 1 tablespoon sugar; beat until stiff but not dry. Fold in $\frac{1}{4}$ teaspoon vanilla extract. 4. Drop by table-

spoonfuls on warm water in shallow baking pan. 5. Bake in slow oven (325°F.) about 15 minutes until lightly browned. Drain on paper towels. 6. Place meringues on top of custard. Chill.

4. COFFEE CUSTARD

The fine full-bodied flavor of coffee—the rich, creamy goodness of Eagle Brand makes this a dream of a dessert. (Makes 6 servings— $\frac{1}{2}$ cup each.)

$3\frac{1}{2}$ teaspoons Borden's Instant Coffee
2 cups hot water
 $\frac{2}{3}$ cup ($\frac{1}{2}$ can) Eagle Brand
Sweetened Condensed Milk
3 eggs, slightly beaten
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla extract, if desired
Nutmeg

1. Add hot water to coffee and stir. 2. Combine Eagle Brand Sweetened Condensed Milk and coffee. 3. Gradually add beaten eggs while stirring constantly. Stir in salt and vanilla. 4. Pour into 1-quart greased casserole or individual custard cups. Sprinkle top with nutmeg. 5. Place in pan filled with hot water to depth of custard. 6. Bake in slow oven (325°F.) 45 minutes, or until knife inserted near center comes out clean. Chill. **NOTE:** 1 cup hot water and 1 cup strong black coffee may be used in place of Instant Coffee and hot water.

5. BAKED PEACH CUSTARD

Surprise, surprise! A luscious peach hides beneath a snowy layer of rich, extra-creamy custard. (Makes 9 servings—about $\frac{2}{3}$ cup each.)

$\frac{2}{3}$ cup ($\frac{1}{2}$ can) Eagle Brand
Sweetened Condensed Milk
2 cups hot water
3 eggs, slightly beaten
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
9 peach halves, fresh or canned
Nutmeg

1. Combine Eagle Brand Sweetened Condensed Milk and hot water. 2. Gradually add beaten eggs while stirring constantly. Stir in salt and vanilla. 3. Place well-drained peach halves in individual custard cups. Pour milk over peaches. Sprinkle top with nutmeg. 4. Place in pan filled with hot water to depth of custard. 5. Bake in slow oven (325°F.) 45 minutes, or until knife inserted near the center comes out clean. Chill.



PARTY DESSERTS

that are exciting, different!

Want some good ideas for company "fixin's"? Try one of these glamour treats and see how easy it is to make impressively beautiful desserts with Eagle Brand. After tasting them, your friends are sure to ask you for the delicious recipes.

MARSHMALLOW ROLL

Here's another "dress-up" dessert that needs no cooking, can even be made the day before. Grand for a crowd. (Makes 10 servings.)

- 32 marshmallows (½ lb.)
- ¼ cup water
- ½ cup Eagle Brand Sweetened Condensed Milk
- ½ cup chopped nut meats
- ½ cup finely chopped dates
- 2½ cups graham cracker crumbs (30)

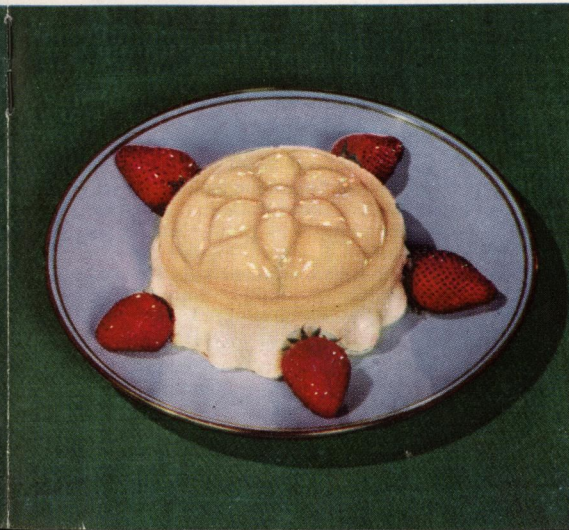
1. Cut marshmallows in quarters and put in mixing bowl. Add water. 2. Add Eagle Brand Sweetened Condensed Milk, nut meats and dates. Blend well. 3. Add cracker crumbs and blend well. 4. Form into roll about 6 inches long and 3 inches in diameter. Cover with waxed paper. 5. Chill in refrigerator 12 hours or longer. 6. Cut in slices. Garnish with whipped cream, if desired.

APPLESAUCE REFRIGERATOR CAKE

Delicious applesauce between layers of lemony fluff make this easy company dessert a sure-fire hit! (Makes 8 servings.)

- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ cup lemon juice
- 2 egg whites
- 2 tablespoons lemon juice
- 2 cups applesauce
- Vanilla wafers (about ½ lb.)

1. Stir together Eagle Brand Sweetened Condensed Milk and ¼ cup lemon juice until mixture thickens. 2. Beat egg whites until stiff but not dry. Fold into milk mixture. 3. Add 2 tablespoons lemon juice to applesauce. 4. Line 8" x 8" x 2" pan with waxed paper. 5. Place layer of wafers on bottom of pan. Cover with half the milk mixture. Cover with half the applesauce. Repeat. Top with layer of wafers. 6. Chill in refrigerator 12 hours or longer. 7. Just before serving, turn out on plate and remove waxed paper. Cut into 2" x 4" pieces. Garnish with whipped cream, if desired.



CHEESELESS CHEESE CAKE

That's right, no cheese! But this luscious concoction has all the perfection of the most superb cheese cake you ever tasted. (Makes 8 servings.)

- 4 eggs, separated
- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- ⅓ cup lemon juice
- 1 teaspoon grated lemon rind
- 1 teaspoon vanilla extract
- ½ teaspoon nutmeg
- ⅔ cup zwieback crumbs (12)
- 2 tablespoons melted butter

1. Beat egg yolks. Add Eagle Brand Sweetened Condensed Milk, and mix well. 2. Add lemon juice, lemon rind, vanilla and nutmeg. Blend well. 3. Beat egg whites until stiff but not dry. Fold into milk mixture. 4. Combine zwieback crumbs and butter. Sprinkle buttered pan (8" x 8" x 2" square or 9" x 2" circular) with half the crumbs. Pour in mixture and sprinkle with remaining crumbs. 5. Bake in slow oven (325° F.) 30 minutes. Cool 1 hour in oven with door closed.

DATE AND NUT ROLL

Here's "elegant eating." This dessert requires no cooking, just chill and serve. (Makes 8 servings.)

- 2 cups (½ lb.) vanilla wafer crumbs
- 1 cup chopped dates
- ½ cup chopped nut meats
- ½ cup Eagle Brand Sweetened Condensed Milk
- 2 teaspoons lemon juice

1. Combine wafer crumbs, dates and nut meats. 2. Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Add to crumb mixture and knead well. 3. Form into roll 3 inches in diameter and cover with waxed paper. Chill in refrigerator for 12 hours or longer. 5. Cut into slices. Garnish with whipped cream or hard sauce, if desired.

UNCOOKED SPANISH CREAM

A light, refreshing dessert. Make it in your fanciest mold. (Makes 4 servings.)

- 1 envelope (1 tablespoon) unflavored gelatine
- ¼ cup cold water
- 2 eggs, separated
- ⅔ cup (½ of 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ teaspoon salt
- ½ teaspoon vanilla extract
- 1 cup boiling water

1. Soften gelatine in cold water. Let stand 5 minutes. 2. Beat egg yolks until lemon-colored. Stir in sweetened condensed milk, salt and vanilla. 3. Pour boiling water over gelatine, stir until gelatine is dissolved. 4. Stir gelatine into condensed milk mixture. 5. Beat egg whites until they form soft peaks. 6. Chill condensed milk mixture over ice water, stirring constantly, until mixture is the consistency of unbeaten egg whites; fold in beaten egg whites. 7. Rinse a 1½ pint mold with cold water. Turn mixture into mold. 8. Chill in refrigerator until firm, 2 to 3 hours. Unmold. Serve with sauce or whipped cream.

SAUCES and SALAD DRESSINGS

quick as a wink, smooth as velvet

MAGIC CHOCOLATE SAUCE

Even the simplest desserts take on a party air, a new deliciousness, when topped with this great favorite. And just think, you make it in only 10 short minutes with Eagle Brand. (Makes 2 to 2½ cups.)

- 1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 squares (2 oz.) unsweetened chocolate
- ⅛ teaspoon salt
- ½ to 1 cup hot water
- ½ teaspoon vanilla extract

1. Pour Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler. 2. Cook over rapidly boiling water, stirring often until thick, about 10 minutes. 3. Remove from heat. Slowly stir in water, amount depending on consistency desired. Cool. 4. Stir in vanilla. Serve with ice cream, cake or pudding.

SOFT CUSTARD SAUCE

Gelatin desserts, steamed or baked puddings, Brown Betty, and your favorite fruits taste simply wonderful with this delicious sauce. (Makes about 1¾ cups.)

- 1 tablespoon flour
- ¼ teaspoon salt
- ½ cup Eagle Brand Sweetened Condensed Milk
- 1½ cups hot water
- 1 egg, slightly beaten
- ½ teaspoon vanilla extract

1. Combine flour, salt and Eagle Brand Sweetened Condensed Milk in top of double boiler. Slowly add hot water while stirring. 2. Cook over boiling water, stirring constantly, until slightly thick. Remove from heat. 3. Slowly add to beaten egg while stirring rapidly. Return to top of double boiler. 4. Cook over hot, not boiling, water, stirring constantly until mixture coats a silver spoon, about 10 minutes. Remove from heat at once and cool quickly. 5. Stir in vanilla. Chill.

HOT FUDGE SAUCE

An extra-lush, extra-rich sauce with a wonderful "chocolate candy-bar" flavor. (Makes about 1½ cups.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup water
- ⅛ teaspoon salt
- ¼ cup sugar
- 1½ squares (1½ oz.) unsweetened chocolate

1. Pour Eagle Brand Sweetened Condensed Milk, water, salt and sugar in top of double boiler. Mix well. Add chocolate. 2. Cook over rapidly boiling water, stirring frequently, until thick and smooth (about 25 minutes). 3. Remove from heat and serve hot over ice cream, cake or pudding.

CREAMY FRUIT SAUCE

A glorious accompaniment for gingerbread, plain cake, cottage pudding. (Makes about 2 cups.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 3 tablespoons lemon juice
- 1 cup fruit*
- Cold water

1. Combine Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens. 2. Add fruit. Blend well. 3. Add water by tablespoonfuls until of desired consistency.

*Drained crushed pineapple, sliced strawberries, fresh raspberries or cubes of banana may be used.

MAGIC MAYONNAISE

The smo-o-o-thest salad dressing—and so delicious! Yet all you do is shake it together. (Makes 1¼ cups.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ¼ cup vinegar or lemon juice
- ¼ cup salad oil or melted butter
- 1 egg yolk
- ½ teaspoon salt
- Dash of Cayenne pepper
- 1 teaspoon dry mustard

1. Place ingredients in a pint jar, cover tightly, and shake vigorously 2 minutes. If desired, ingredients may be placed in a mixing bowl and beaten with rotary beater until mixture thickens. 2. If thicker consistency is desired, chill for about one hour before serving.

CREAMY FRUIT SALAD DRESSING

(Makes 1½ cups)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 teaspoon grated lemon rind
- ¼ cup lemon juice
- ¼ cup salad oil
- ⅛ teaspoon essence of peppermint, optional
- ½ cup heavy cream, whipped

1. Combine condensed milk, lemon rind, lemon juice, salad oil and essence of peppermint in a mixing bowl. Beat with rotary beater until well blended and thickened. Chill. 2. When ready to serve, fold in whipped cream. Serve with fruit salad.

IT'S EASY WITH EAGLE BRAND

Make this Magic French Fudge now!



1. "Magic French Fudge is such fun to make," says our young cook as she first melts chocolate in double boiler.



2. Next she stirs in rich, smooth Eagle Brand, salt, vanilla and nuts until smooth. That's all! No expensive butter, no extra sugar.



3. Then she puts mixture into waxed paper-lined container, presses it into an inch-high block, and chills it about 2 hours.



4. Last easy step. She turns out candy, removes paper, and cuts candy into squares. Could anything be easier!

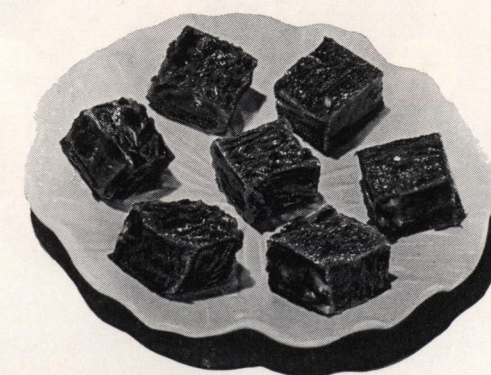
MAGIC FRENCH FUDGE made in 12 minutes — no beating.

This exclusive Eagle Brand recipe makes about ½ pound of delicious, super-smooth chocolate candy.

- 1 package (6 oz.) semi-sweet chocolate pieces
- Pinch of salt
- ½ cup PLUS 1 tablespoon Eagle Brand Sweetened Condensed Milk
- ½ teaspoon vanilla extract
- 3 tablespoons ground nut meats, if desired

1. Heat chocolate in top of double boiler over rapidly boiling water, stirring a few times, until just melted. Remove from heat. 2. Add Eagle Brand Sweetened Condensed Milk, salt, flavoring and nut meats, if used. Stir only until smooth. 3. Turn into container lined with waxed paper and press into block one-inch high. 4. Chill in refrigerator until firm, about 2 hours. 5. Turn out of container, remove waxed paper and cut into serving pieces. 6. Store in airtight container.

MAGIC COFFEE-FUDGE—Follow directions for Magic French Fudge but omit vanilla extract and use 2 teaspoons Borden's Instant Coffee instead.



CANDIES

so easy a child can make them

Children love to make candy, so when yours beg to make fudge or taffy, reach for Eagle Brand. They'll get such wonderful results, such super-smooth, creamy candy, you'll want to try all these recipes, too.



1. QUICK FONDANT

You can turn out a dazzling display of sugary delights with this one easy recipe. (Makes about 1½ pounds.)

¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

1. Blend together Eagle Brand Sweetened Condensed Milk and vanilla. **2.** Gradually add confectioners' sugar while mixing until smooth and creamy.

Fondant variations: Use this fondant between nut meats or as a stuffing for dates; or form into small balls and roll in chopped nut meats, shredded coconut, grated chocolate, candied fruit. Or flavor and color the fondant as desired and form into round flat candies.

2. APRICOT COCONUT BALLS

Tart and sweet apricots. Eagle Brand makes these bonbons a real taste-thrill. (Makes 32 candies 1¼" in diameter.)

1½ cups dried apricots, ground
2 cups shredded coconut
¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
Confectioners' sugar

1. Combine apricots and coconut. Add Eagle Brand Sweetened Condensed Milk and blend well. **2.** Shape into small balls and roll in confectioners' sugar, if desired. **3.** Let stand until firm.

3. CHOCOLATE PEANUT CLUSTERS

Little gems of sweet crunchiness. (Makes 26 clusters 1¾" in diameter.)

½ lb. sweet chocolate
¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
1 cup whole peanuts or raisins

1. Melt chocolate in top of double boiler over boiling water. **2.** Remove from heat. Add Eagle Brand Sweetened Condensed Milk and peanuts or raisins and mix well. **3.** Drop by teaspoonfuls onto buttered baking sheet or plate. Chill for several hours before serving.

4. MOLASSES TAFFY

Star this one for Hallowe'en or any children's party. And remember, grown-ups love an old-fashioned "taffy pull," too! (Makes about ¾ pound.)

1 (15-oz.) can Eagle Brand Sweetened Condensed Milk
½ cup molasses
⅛ teaspoon salt

1. Combine sweetened condensed milk, molasses and salt in heavy, shallow saucepan. **2.** Cook over medium heat, stirring constantly, to (236° F.) on a candy thermometer or until a little mixture dropped in cold water forms a soft ball, about 30 minutes. **3.** Pour

into 8 x 8 x 2-inch buttered pan or a platter. Let stand until cool enough to handle. **4.** With buttered fingers, pull candy until shiny and light in color. Twist into a long rope. Cut into 1-inch long pieces with kitchen scissors.

5. CHOCOLATE CARAMELS

Chocolaty-rich 'n chewy! Eagle Brand makes perfect caramels because this rich mixture of milk and sugar caramelizes so quickly. (Makes about 1¼ pounds.)

1½ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
1 cup light corn syrup
3 squares (3 oz.) unsweetened chocolate
⅛ teaspoon salt
1 teaspoon vanilla extract

1. Combine Eagle Brand Sweetened Condensed Milk, corn syrup, chocolate and salt in a 2-quart heavy aluminum saucepan. **2.** Stirring constantly, cook over medium heat about 28 to 30 minutes (to 248°F.-250°F. on candy thermometer) or, until a little of the hot mixture forms a firm, but not brittle ball when dropped into cold water. **3.** Remove from heat. Stir in vanilla. Pour at once into an 8" x 8" x 2" buttered pan. **4.** When cold cut into squares.

6. PEANUT BUTTER FRUIT SQUARES

A yummy confection that needs no cooking. Just mix, chill and serve...with pride! (Makes about 1⅓ pounds.)

1 cup pitted dates
½ cup seedless raisins
½ cup currants
1 cup peanut butter
¼ cup Eagle Brand Sweetened Condensed Milk

1. Put all fruits through food chopper. **2.** Add peanut butter and Eagle Brand Sweetened Condensed Milk; mix well. **3.** Press into bottom of 8" x 8" x 2" buttered pan which has been sprinkled with confectioners' sugar. Smooth surface of candy and sprinkle with confectioners' sugar, if desired. **4.** Chill until firm. Cut into squares.

7. DATE-NUT FONDANT

The easiest candy in the world to make. (Makes about 1½ pounds.)

¾ cup (½ can) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar
1 cup chopped nut meats
½ cup chopped pitted dates

1. Combine Eagle Brand Sweetened Condensed Milk and vanilla. **2.** Gradually add confectioners' sugar and mix until smooth and creamy. **3.** Add chopped nuts and dates; blend into Eagle Brand Sweetened Condensed Milk mixture. **4.** Press into a square shallow pan 8x8x2-inches. **5.** Chill until firm. Cut into 1-inch squares.

FROSTINGS

you can make in a flash

How many times have you wished you could find a quick way to make luscious frostings? Just follow these recipes and you'll turn out the creamiest frostings in the twinkling of an eye.



MAGIC CHOCOLATE FROSTING

Imagine! Only 10 minutes, no beating, yet the perfect chocolate frosting with a rich "fudgy" taste only Eagle Brand can give you. (Makes $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers.)

- $1\frac{1}{2}$ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 tablespoon water
- $\frac{1}{8}$ teaspoon salt
- 2 squares (2 oz.) unsweetened chocolate
- $\frac{1}{2}$ teaspoon vanilla extract

1. Put Eagle Brand Sweetened Condensed Milk, water and salt in top of double boiler. Mix well. Add chocolate. 2. Cook over rapidly boiling water, stirring often, until thick, about 10 minutes. 3. Remove from heat. Cool. Stir in vanilla. 4. Spread on cooled cake.

1. MOCHA PECAN FROSTING

Coffee and chocolate blended to perfection with Eagle Brand. (Makes $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers or about 1 dozen cupcakes.)

Proceed as for Magic Chocolate Frosting, using strong black coffee for water. If using Borden's Instant Coffee, dissolve 1 teaspoon in 1 tablespoon lukewarm water. Cool. Spread on cooled cake. Garnish with pecans.

CHOCOLATE PEPPERMINT FROSTING

Like peppermint? You'll love this frosting with the added surprise of marshmallows. (Makes $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers.)

Proceed as for Magic Chocolate Frosting, omitting water and vanilla and adding 8 marshmallows, quartered. Stir until they begin to melt. Stir in 2 drops oil of peppermint. Cool. Spread on cooled cake.

CHOCOLATE ORANGE FROSTING

A simple variation of Magic Chocolate Frosting with the added zest of orange. (Makes $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers.)

Proceed as for Magic Chocolate Frosting, using orange juice for water and adding 1 tablespoon orange rind. Omit vanilla. Cool. Spread on cooled cake. Garnish cake with chopped orange peel, if desired.

2. PEANUT BUTTER FROSTING

Eagle Brand and peanut butter were "made for each other." And when you see how easy this glorious frosting is, you'll agree. (Makes about $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers.)

- $1\frac{1}{2}$ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 3 tablespoons cream style peanut butter

1. Gradually stir Eagle Brand Sweetened Condensed Milk into peanut butter in top of double boiler; mix well. 2. Cook over rapidly boiling water, stirring constantly, until thick, about 15 minutes. 3. Cool. Spread on cooled cake.

PEANUT BUTTER COCONUT FROSTING

A super-glorious variation of Peanut Butter Frosting. Star this one for festive occasions. (Makes $1\frac{1}{2}$ cups, or enough for top and sides of two 8-inch layers.)

Proceed as for Peanut Butter Frosting, adding $\frac{3}{4}$ cup shredded coconut after mixture has thickened. Cool. Spread on cooled cake.

3. FRUIT CREAM FILLING

In a hurry... but want something elegant? Spread this filling between layers of cake... sprinkle top with confectioners' sugar. Sure to rate raves! (Makes $1\frac{1}{4}$ cups.)

- $\frac{2}{3}$ cup ($\frac{1}{2}$ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 tablespoons lemon juice
- $\frac{1}{2}$ cup fruit*

1. Combine Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens. 2. Fold in fruit. 3. Spread between 2 cooled cake layers. Dust top of cake with sifted confectioners' sugar.

*Fresh raspberries, sliced fresh strawberries, or drained crushed fresh peaches, crushed pineapple or prune or apricot puree may be used.

BAKED MOCHA NUT FROSTING

A baked-on frosting that's different... yet wonderful! (Makes 1 cup, or enough for top of an 8-inch or 9-inch square.)

- 1 square (1 oz.) unsweetened chocolate
- $\frac{2}{3}$ cup Eagle Brand Sweetened Condensed Milk
- 1 teaspoon water
- 2 teaspoons Borden's Instant Coffee
- $\frac{1}{2}$ cup coarsely chopped nuts

Put chocolate, sweetened condensed milk, water and instant coffee in top of double boiler. Cook over rapidly boiling water, stirring frequently, until thick, about 10 minutes. Remove from heat. Stir in nuts. Spread on top of baked 8" or 9" cake. Bake in moderately hot oven (400° F.) until lightly browned and set, about 10 minutes. Remove from oven. Let set 10 minutes before removing from pan. Turn out on rack and cool before serving.

LEMON BUTTER FROSTING

A velvety-rich, tangy frosting. Wonderful for spice or devil's food cake. (Makes 2 cups, or enough for top and sides of two 8-inch layers.)

- 4 tablespoons butter
- $\frac{2}{3}$ cup ($\frac{1}{2}$ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- $1\frac{1}{2}$ teaspoons grated lemon rind
- $3\frac{1}{2}$ cups sifted confectioners' sugar
- 1 to 2 tablespoons lemon juice

1. Cream butter. Gradually stir in $\frac{1}{4}$ cup Eagle Brand Sweetened Condensed Milk. 2. Add lemon rind, mixing well. 3. Add sugar gradually alternating with remaining Eagle Brand Sweetened Condensed Milk, beating until smooth. Add 1 to 2 tablespoons lemon juice and beat well. 4. Spread on cooled cake.

ICE CREAMS

(for automatic refrigerators)

More Delicious... More Nutritious made the Eagle Brand way

What's more, with Eagle Brand you can control the flavor, make it exactly to suit your own taste. Besides, Eagle Brand is more wholesome. It contains no starches, fillers or gums . . . just pure whole milk and cane sugar.

Maybe you've already discovered what a wonderful ice cream "mix" Eagle Brand is. If you haven't, listen to this! All you do is add flavoring, a little cream; chill; beat once, and you've got the richest, smoothest ice cream ever!



VANILLA ICE CREAM

You'll want to keep a tray of this in your refrigerator all the time . . . it's so gloriously smooth, so creamy-rich. (Makes 1½ pints.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup water*
- 1½ teaspoons vanilla extract
- 1 cup heavy cream*

1. Set refrigerator control at coldest point. 2. Combine Eagle Brand Sweetened Condensed Milk, water and vanilla. Chill. 3. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper. 4. Freeze to a firm mush, about 1 hour. 5. Turn into chilled bowl. Break up with fork, then beat with rotary beater until fluffy but not melted. 6. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

*You may reduce water to ¼ cup and then use 1 cup light cream or Borden's Evaporated Milk instead of the 1 cup heavy cream.

COFFEE ICE CREAM

M-m-m! So smooth it just melts in your mouth! (Makes about 1½ pints.)

Proceed as for Vanilla Ice Cream above, using strong black coffee instead of water. Decrease vanilla to ½ teaspoon. If using Borden's Instant Coffee, add ½ cup lukewarm water to 2 teaspoons coffee.

MAPLE NUT ICE CREAM

An old-fashioned-flavor favorite made in a new-fashioned, easy way. (Makes about 1½ pints.)

Proceed as for Vanilla Ice Cream above, using 2 teaspoons maple flavoring instead of vanilla. After Step 5, fold in ¼ cup chopped walnut meats and finish freezing.

CHOCOLATE ICE CREAM

You'll make it often. This is a favorite with everyone. (Makes about 1½ pints.)

- ¾ cup (½ can) Eagle Brand Sweetened Condensed Milk
- 1 square (1 oz.) unsweetened chocolate
- ½ cup water*
- ½ teaspoon vanilla extract
- 1 cup heavy cream

1. Set refrigerator control at coldest point. 2. Put Eagle Brand Sweetened Condensed Milk and chocolate in top of double boiler. 3. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes). 4. Slowly add water, mixing well. 5. Chill. Stir in vanilla. 6. Whip cream to custard-like consistency. Fold into chilled milk mixture. Pour into freezing tray. Cover tray with waxed paper. 7. Freeze to a firm mush (about 1 hour). 8. Turn into chilled bowl. Break up with fork. Beat with rotary beater until fluffy but not melted. 9. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

*You may reduce water to ¼ cup and then use 1 cup light cream or Borden's Evaporated Milk instead of the 1 cup heavy cream.

FRESH STRAWBERRY ICE CREAM

"It's the berries" . . . star this for a summertime treat. (Makes about 1½ pints.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup water
- 1 cup crushed strawberries
- ¼ cup sugar, about
- 1 cup heavy cream

1. Set refrigerator control at coldest point. 2. Combine Eagle Brand Sweetened Condensed Milk and water. Chill. 3. Sweeten strawberries to taste. Stir into milk mixture. 4. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper. 5. Freeze to a firm mush, about 1 hour. 6. Turn into chilled bowl. Break up with fork, then beat with rotary beater until fluffy but not melted. 7. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

PEPPERMINT STICK ICE CREAM

Want something special for a birthday or children's party? Surprise them with this candy cane ice cream. So pretty! So refreshing! (Makes 1¾ pints.)

- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- ½ cup water
- 1 cup heavy cream
- 1 cup crushed peppermint stick candy

1. Set refrigerator control at coldest point. 2. Mix Eagle Brand Sweetened Condensed Milk and water. Chill. 3. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray. Cover tray with waxed paper. 4. Freeze to a firm mush, about 1 hour. 5. Turn into chilled bowl. Break up with fork, then beat with rotary beater until fluffy but not melted. Fold in crushed candy. 6. Quickly return to tray, cover tray with waxed paper. Return to freezing unit. Freeze until firm.

FRESH BERRY SHERBET

Yes, Eagle Brand is wonderful for sherbet, too. Gives it such a velvety texture, makes it extra-nourishing. (Makes 1½ pints.)

- 1½ cups fresh strawberries or raspberries
- ½ cup powdered sugar
- ¾ cup (½ 15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 tablespoons lemon juice
- 2 egg whites

1. Set refrigerator control at coldest point. 2. Crush berries and add sugar. Let stand until sugar is dissolved. Force through a sieve. 3. Mix Eagle Brand Sweetened Condensed Milk, lemon juice and berries. Chill. 4. Beat egg whites until stiff but not dry. Fold into chilled mixture. Pour into freezing tray. Cover with waxed paper. 5. Freeze to a firm mush, about 1 hour. 6. Turn into chilled bowl. Break up with fork, then beat with rotary beater until fluffy but not melted. 7. Quickly return to tray, cover with waxed paper. Return to freezing unit. Freeze until firm.



MAGIC FRUIT SURPRISE CAKE
TAKES ONLY 15 MINUTES TO PREPARE
(Makes a 9 x 4 x 3-inch loaf cake)

- 1 (9-oz.) package Borden's None Such Mince Meat
- 1/2 cup water
- 1 cup walnut meats, coarsely chopped
- 1 cup (8 oz.) mixed candied fruit, coarsely chopped
- 1 1/3 cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 egg, beaten
- 3/4 cup flour
- 1/2 teaspoon baking soda

1. Break mince meat into small pieces; place in 2-quart saucepan. 2. Add water. Place over medium heat and stir until lumps are thoroughly broken. Boil briskly one minute, stirring constantly. Remove from heat and cool. 3. Add nuts, candied fruit, Eagle Brand Sweetened Condensed Milk and egg; blend well. Stir in flour and baking soda, until just blended. 4. Pour mixture into 9" x 4" x 3" loaf pan which has been

greased, waxed paper lined and greased again. 5. Bake in a moderate oven (350°F.)* 1 hour and 30 minutes or until center springs back when lightly touched with finger and top is golden brown.

*If a glass type baking dish is used, reduce oven heat to (325°F.).

MAGIC PUMPKIN PIE
(Makes one 9-inch pie)

- 1 (9-inch) pastry shell, unbaked
- 2 cups canned pumpkin
- 1 1/3 cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 1 egg, unbeaten
- 1/2 teaspoon salt
- 3/4 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger

1. Combine pumpkin, Eagle Brand Sweetened Condensed Milk, egg, salt and spices; blend until smooth. Pour mixture into unbaked pastry shell. 2. Bake in moderate oven (375°F.) 50 to 55 minutes or until knife inserted near center comes out clean.

NEW! Chocolate Fudge Pie



MAGIC CHOCOLATE PIE
(Makes one 8-inch pie)

- 1 (8-inch) pastry shell, baked and cooled
- 1 1/3 cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
- 2 squares (2 oz.) unsweetened chocolate
- 1/4 teaspoon salt
- 1/2 cup hot water
- 1/2 teaspoon vanilla
- 1/2 cup heavy cream, whipped

1. Pour Eagle Brand Sweetened Condensed Milk into top of double boiler. Add chocolate and salt. 2. Cook over rapidly boiling water, stirring constantly until mixture thickens and drops, rather than runs from spoon, about 4 to 8 minutes. (Cooking time varies with type of utensil used.) 3. Stir in water gradually, keeping mixture smooth. 4. Continue cooking, stirring occasionally, until mixture again thickens slightly, about 1 to 3 minutes. (If glassware double boiler is used, cover, do not stir, and cook for 3 to 5 minutes until mixture thickens slightly. 5. Remove from heat. Stir in vanilla. Pour into pastry shell. 6. Cool at room temperature for about 1/2 hour; then, chill in refrigerator for at least 3 hours. Top with whipped cream.



**TRY EAGLE BRAND IN COFFEE AND
TEA-M-M-M IT'S SUPER WONDERFUL**

HINTS

on using Borden's Eagle Brand

HOW TO OPEN A CAN OF EAGLE BRAND

Because Eagle Brand is "double-rich," remove the *whole* top of the can to pour it out. Eagle Brand is too thick and creamy to pour through a small opening.

HOW TO MEASURE EAGLE BRAND

Be sure to use standard measuring cups or spoons. Pour in Eagle Brand and allow the milk to level itself. If recipe calls for a full can of Eagle Brand, pour directly from the can into mixing bowl or saucepan to save yourself work.

HOW TO KEEP EAGLE BRAND

Eagle Brand will keep indefinitely on your kitchen or pantry shelf provided it is unopened. Even after Eagle Brand is opened it keeps much longer than fresh milk or cream. Leave it right in the can, cover the can with waxed paper, aluminum foil, or a saucer, and store in your refrigerator.

HOW TO USE SMALL AMOUNTS OF EAGLE BRAND

You can use small amounts in all sorts of wonderful ways. For instance, if you make a small batch of ice cream, use the rest of your Eagle Brand for a chocolate sauce. Or, after you've made a baked custard, there'll be plenty for mayonnaise or coconut drops. And of course, it's always grand in coffee, tea, or cocoa.

CHILDREN LOVE IT ON BREAD

Spread a little Eagle Brand on plain bread and see how the youngsters go for it. It's good for them, too . . . helps put extra milk in their diet.

GRAND FOR PICNICS, CAMPING TRIPS

Take Eagle Brand Sweetened Condensed Milk along when you go camping or picnicking. You'll find it wonderful for creaming and sugaring beverages. Remember, too, it keeps without refrigeration in the unopened can—keeps well after opening, too.

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Maple Pecan Pie.....	3

PUDDINGS

Bread Pudding.....	9
Bread Pudding de Luxe.....	9
Chocolate Pudding.....	8
Creamy Rice Pudding.....	9
Pineapple Bavarian Cream.....	8

SALAD DRESSINGS

Creamy Fruit Salad Dressing.....	14
Magic Mayonnaise.....	14

SAUCES

Creamy Fruit Sauce.....	14
Hot Fudge Sauce.....	14
Magic Chocolate Sauce.....	14
Soft Custard Sauce.....	14

