BAKER'S Trade Mark

FRESH GRATED COCONUT

10 OUNCES

NET WEIGHT

WITH THE MILK
Has it ever occurred to you THAT

—Fresh grated coconut has all kinds of possibilities in the preparation of the daily menus for the entire year?
—Coconut is not only delicious, but it has been proven that there is more nourishment in a pound of coconut than in a pound of sirloin steak.
—Fresh grated coconut may be used in a meat substitute; or be made into biscuits for the school lunch box.
—Fresh coconut blends perfectly with dried fruits in sandwiches for afternoon teas, evening functions, picnics and the kiddies.
—Dainty coconut straws may be made to serve with fresh coconut and other salads—the always popular coconut layer and loaf cakes are more delicious when made from fresh grated coconut.
—There is the good old-fashioned coconut custard pie, cup-custards, puddings and wholesome home-made candies. All of the above may best be made from the canned fresh grated coconut which is tender, soft and ready for instant use.
—Every progressive housewife should keep fresh grated coconut on her cupboard shelf the year round.
—I have used canned fresh grated coconut most successfully in the recipes in my household.
COCONUT RECIPES

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Coconut Loaf as a Meat Substitute

1 can of Baker's Fresh Grated Coconut
1 cupful of rice
1 cupful of strained tomatoes or tomato soup
1 tablespoonful of scraped onion
2 level teaspoonfuls of salt

1 egg
1 tablespoonful of cut parsley, celery top or dried celery
1 level teaspoonful of dry mustard or curry powder
1 level tablespoonful of butter

Wash the rice thru several waters; boil with one cupful of boiling water in top of double boiler for one-half hour. Add tomato, coconut, coconut milk, egg and seasoning; mix well. Put in mold or bowl and steam one hour. Turn out on deep platter. This can be served with cream sauce around the edge if desired.

Coconut Biscuit

1 can of Baker's Fresh Grated Coconut
2 cupfuls of flour
4 level teaspoonfuls of baking powder

1/2 level teaspoonful of salt
2 level tablespoonfuls of shortening
2 level tablespoonfuls of sugar
1/2 cupful of coconut milk

Sift flour, baking powder, salt and sugar into bowl; add shortening and rub in very lightly with tips of fingers. Add coconut which has been pressed dry in fruit press or cheese cloth saving three tablespoonfuls to sprinkle over top. Add coconut milk to make dough. Pat one inch thick on floured board; cut with biscuit cutter; brush tops with coconut milk and sprinkle with coconut. Bake in hot oven twelve to fifteen minutes. This makes twenty good sized biscuits. They are exceptionally good for the school lunch box or basket. Always use the best baking powder for good results.
Coconut Salad

1 cupful of Baker's Fresh Grated Coconut
1 cupful of finely diced tart apple
1 cupful of finely cut celery
1 large ripe banana

Sift flour, baking powder, and pinch of salt into bowl; add shortening and rub in very lightly; add enough coconut milk to make a dough that can be rolled out as thin as pie crust (1/8-inch thick); brush with cold milk; sprinkle with coconut that has been pressed dry in wire strainer. Roll or press so the coconut will stick. Cut into strips five inches long and quarter inch wide. Place on bake sheet; dust with salt and put in hot oven five to eight minutes. They must be a light brown. When serving pile on plate log cabin style. These are exceptionally nice with salad.

P. S.—The extra one-half cupful of coconut is used in loaf cake.

Coconut Straws To Serve With Salad

1/2 cupful of Baker's Fresh Grated Coconut
1 cupful of flour
2 level teaspoonfuls of baking powder
1 tablespoonful of lemon or orange juice
1/2 cupful of Mayonnaise
2 cupfuls of shredded lettuce
1 tablespoonful of tart red jelly

Sift flour, baking powder, and pinch of salt into bowl; add shortening and rub in very lightly; add enough coconut milk to make a dough that can be rolled out as thin as pie crust (1/8-inch thick); brush with cold milk; sprinkle with coconut that has been pressed dry in wire strainer. Roll or press so the coconut will stick. Cut into strips five inches long and quarter inch wide. Place on bake sheet; dust with salt and put in hot oven five to eight minutes. They must be a light brown. When serving pile on plate log cabin style. These are exceptionally nice with salad.

P. S.—The coconut milk is good in egg or plain lemonade or can be used in cream soup.
Tropical Sandwiches

1 cupful of Baker’s Fresh Grated Coconut 1 cupful of seeded raisins
1 cupful of stoned dates ¼ teaspoonful of salt

The coconut is not pressed dry but used as taken from the can. Put thru food chopper (fine knife) with dates, raisins, salt and lemon juice. Make into a smooth paste. Put between thin slices of whole wheat or bran bread without butter. This sandwich paste will keep a long time if put into jelly glass and placed in refrigerator.

Coconut Cracker Custard

1 can of Baker’s Fresh Grated Coconut ½ cupful of sugar
1 cupful of finely broken crackers 2 eggs
1 cupful of milk Pinch of salt
1 teaspoonful of butter

Mix coconut without pressing (saving three tablespoonfuls to sprinkle over top) with crackers, milk, yolks of eggs, sugar and salt. Bake mixture in buttered earthen dish in slow oven thirty-five to forty minutes, or until set. Beat whites of eggs until dry; add two tablespoonfuls of granulated sugar; mix but do not beat. Spread over pudding; rough with fork and sprinkle with three tablespoonfuls of coconut. Dust liberally with pulverized sugar; place in cool oven until dry and browned.

P. S.—Be sure you beat whites of eggs until dry; if only beaten until light it gets watery if it sets any length of time.

Coconut Cup Custards

½ cupful of Baker’s Fresh Grated Coconut 2 eggs
½ cupful of coconut milk ½ cupful of sugar
1 cupful of milk Pinch of salt
1 level teaspoonful of butter

Mix all well together; pour into four buttered custard cups. Put in pan of water in moderate oven and bake until firm.

P. S.—The extra coconut is used either in loaf, layer or sponge cake.
Coconut Custard Pie

1 can of Baker’s Fresh Grated Coconut
½ cupful of sugar
Pinch of salt
¾ cupful of milk
2 eggs

Beat eggs, milk, sugar and salt together; add can of coconut; pour into pie tin lined with pie crust. Bake in moderate oven on bottom rack thirty to thirty-five minutes, or until set. Try with silver knife; if knife comes out dry the pie is done; if the custard and coconut separates it has baked too long. This fills a seven-inch pie of regular depth. The crust is made as follows:

Sift one cupful of flour, pinch of salt into bowl; add two level tablespoonfuls of pure lard (or double any other shortening); rub in lightly until well mixed; add enough cold water to hold together. The less water and handling the better the crust will be. Roll out on floured board. This will make a high edge on the pie.

P. S.—Pastry flour is best.

Coconut Betty

1 can of Baker’s Fresh Grated Coconut
2 cupfuls of finely diced or crumbed bread
½ cupful of sugar
1 cupful of milk
2 eggs
Pinch of salt
1 level teaspoonful of butter

Beat eggs, sugar, salt and milk together; add coconut without pressing. Butter earthen bake dish, put in half the bread, half the coconut mixture, the rest of bread and balance of coconut. Spread coconut over top; bake in slow oven one hour.

P. S.—Bran or whole wheat bread is best for this pudding. It is rather thick and can be served with lemon or orange pudding sauce.
Boiled Icing

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\begin{align*}
\frac{1}{4} \text{ cupful of Baker's Fresh Grated Coconut} & \quad 1 \text{ cupful of granulated sugar} \\
1 \text{ egg white} & \quad 1 \text{ cupful of granulated sugar}
\end{align*}
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Boil the sugar with one-third cupful of water until it spins a thread. Beat egg white until dry; pour the boiled sugar over slowly. Cover cake; when it begins to set, sprinkle with the coconut that has been pressed dry in fruit press or cheese cloth. The coconut milk can be used instead of water in this icing, which makes it exceptionally rich.

P. S.—Make a salad with other half cupful of coconut.

Coconut Loaf Cake

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\begin{align*}
\frac{1}{2} \text{ cupful of Baker's Fresh Grated Coconut} & \quad \frac{1}{2} \text{ cupful of coconut milk} \\
\frac{1}{2} \text{ cupful of butter} & \quad 2 \text{ cupfuls of flour} \\
1 \text{ cupful of granulated sugar} & \quad 2 \text{ level teaspoonfuls of baking powder} \\
2 \text{ eggs} & 
\end{align*}
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Cream butter and sugar until light; add well-mixed yolks of eggs, coconut milk, half the sifted flour and baking powder, the coconut which has been pressed dry in fruit press or cheese cloth. Beat the whites of eggs until light; fold in and add the rest of flour. Place on bottom rack in moderate oven; bake 45 minutes. Try with darning needle; if smooth, cake is done, if not, bake five to eight minutes longer. It is hard to give exact time to bake as there is a difference in ovens.

The cake will keep a week (if kept under lock and key); in fact, it is better in three or four days than when first baked.

P. S.—A good plan is to make the loaf and layer cake at one time using 1 cup butter, 2 cups sugar, 3 eggs, etc., using the layer cake for Saturday and Sunday and the loaf cake later in the week. One can of coconut will make both cakes, one fire for the baking; the creaming and beating can be done at the same time.
Rich Coconut Layer Cake

½ cupful of Baker’s Fresh Grated Coconut  ½ cupful of coconut milk
½ cupful of butter  2 cupfuls of flour
1 cupful of granulated sugar  2 level teaspoonfuls of baking powder
2 eggs

This is made same as loaf cake and baked in two nine-inch jelly tins in moderate oven for twenty-five minutes. Put together with boiled coconut icing and cover top and sides; sprinkle with coconut.

Coconut Sponge Cake

1 cupful of Baker’s Fresh Grated Coconut  1 cupful of flour
1 cupful of granulated sugar  5 eggs
Pinch of salt

This amount makes a coconut sponge layer cake and one dozen small coconut cakes.

Break eggs into shallow bowl; add sugar and salt; beat with wire egg beater for fifteen minutes. Sift flour twice; fold in very lightly, being careful not to beat or stir after flour has been added. Line two 12-inch square or jelly tins with paper, pour in mixture one inch thick. Dust top liberally with pulverized sugar. Place in moderate oven for twenty minutes. After turning out, wet paper with cold water and remove at once. Put together with icing made as follows:

2 egg whites  ¼ cupful of granulated sugar

Beat the whites until dry; add the sugar and ¼ cupful of coconut pressed dry in fruit press or cheese cloth. Spread between and over top of cake. Sprinkle with ¼ cupful of coconut and place in cooled oven to dry.

The balance of dough is put in twelve gem irons that have been brushed with butter. Sprinkle with ½ cupful of coconut and dust liberally with pulverized sugar. Bake 12 minutes in moderate oven. They should be crisp like macaroons.
Coconut Molasses Drop Cakes

1 can of Baker's Fresh Grated Coconut  Pinch of salt
1 cupful of brown sugar  2 level teaspoonfuls of cinnamon
1 cupful of molasses  ½ cupful of coconut milk
½ cupful of shortening  2 level teaspoonfuls of baking soda
3 cupfuls of flour  3 eggs

Mix shortening, sugar and molasses together; add one cupful of coconut pressed dry in fruit press, or cheese cloth, the cinnamon and salt. Beat the eggs until light, add with the coconut milk. Add the soda dissolved in a tablespoonful of boiling water and sifted flour; mix all well together. Put half in cake pan, sprinkle with coconut and bake forty to forty-five minutes. The other half is put in twelve greased muffin pans, sprinkled with coconut and baked twenty minutes.

Coconut Molasses Cookies

1 cupful of Baker's Fresh Grated Coconut  2 level teaspoonfuls of baking soda
1 cupful of brown sugar  3 cupfuls of flour
1 cupful of New Orleans molasses  1 level teaspoonful of cinnamon
¼ cupful of shortening  ½ level teaspoonful of salt
1 tablespoonful of boiling water  1 level teaspoonful of grated nutmeg

Mix sugar, molasses and shortening together; add baking soda dissolved in the boiling water; the spices, salt and flour. It must be stiff enough to roll out; more flour may be needed. After rolling cover top with coconut which has been pressed dry in fruit press or cheese cloth and roll once more; cut in strips one inch wide and four inches long. Bake in hot oven ten minutes.
Coconut Kisses

1 cupful of Baker's Fresh Grated Coconut  
2 level tablespoonfuls of pulverized sugar  
4 level tablespoonfuls of granulated sugar  
4 egg whites  
½ level teaspoonful of butter

Beat the whites of eggs until dry; add granulated sugar slowly; keep beating all the time (it must hold its shape). Line pan with paper and brush with butter; shape the kisses with spoon or pastry bag, sprinkle liberally with coconut pressed dry in fruit press or cheese cloth. Dust thickly with pulverized sugar; place in moderate oven to dry. They must be firm and a very light brown. Remove from paper, moisten one and put together, it will form a round cake, or they can be left as baked.

These are particularly nice mixed with other small cakes. The yolks of eggs can be used in making drop cakes.

Sea Foam

1 cupful of Baker's Fresh Grated Coconut  
1 cupful of coconut milk and water  
2 cupfuls of dark brown sugar  
2 egg whites  
Pinch of baking soda

Put sugar and coconut milk into agate saucepan; stir until dissolved; put on fire and boil until it spins a thread or makes a soft ball when dipped in cold water. Beat egg whites until dry (on a platter), add sugar slowly and keep beating until stiff, then add the soda and coconut pressed dry in fruit press or cheese cloth. Drop a teaspoonful at a time on a platter that has been brushed with butter; sprinkle top with coconut. Set in cold place to dry.

P. S.—Put coconut milk in cup and fill with water.
Coconut Cocoa Fudge

1 can of Baker's Fresh Grated Coconut 4 level tablespoonfuls of cocoa
2 cupfuls of brown sugar 2 level tablespoonfuls of butter
½ cupful of coconut milk

Put sugar, coconut milk, cocoa and butter in saucepan. Boil ten minutes, or until it forms a soft ball when dipped in cold water, stirring all the time. Add coconut, boil five minutes, remove from fire and beat until cool. Pour in buttered platter; and cut in squares before it hardens.

P. S.—The contents of can is pressed thru wire strainer.

Coconut Jumbles

1 can of Baker's Fresh Grated Coconut ½ level teaspoonful of salt
1½ cupfuls of granulated sugar 3 eggs
¾ cupful of butter 4 cupfuls of flour
4 level teaspoonfuls of baking powder

Cream sugar, shortening and salt together; add well beaten eggs and one cupful of coconut pressed dry in fruit press or cheese cloth. Sift three cupfuls of flour with the baking powder; and add mixture; dust bake board with flour, roll out quite thin (½-inch). Cut out with cruller cutter. Brush top with a little well-beaten egg and sprinkle liberally with coconut. Bake in hot oven ten to twelve minutes.

Coconut Cookies

½ cupful of Baker's Fresh Grated Coconut ½ level teaspoonful of grated nutmeg
½ cupful of shortening 4 level teaspoonfuls of baking powder
1 cupful of granulated sugar 3 cupfuls of flour
1 egg
Pinch of salt

Mix shortening, sugar and salt together; add the unbeaten egg; the strained coconut (not pressed), the baking powder and flour sifted. Mix well and roll out on floured board quite thin. Cut with fancy cookie cutter and bake in hot oven eight to ten minutes.

P. S.—The other half cupful of coconut may be used for salad or cup custard.

THE FRANKLIN BAKER CO.
PHILADELPHIA, PA.
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FRESH GRATED COCONUT

WITH THE MILK