Southern Style Coconut Recipes
For Desserts, Frostings, Small Cakes, and Pastries
If you lived along

the Caribbean . . .

— one of the joys of your life would be sampling the fresh-picked coconuts brought to you every morning by little native boys, who would obligingly hack open the shaggy shells for you, and let you scoop out the fresh, tender meat—rich, moist in its own sweet milk. Delicious—but not half so delicious as coconut you can have right here at home, thousands of miles from a palm tree!

For Baker, and only Baker, has found a way to take fresh Caribbean coconut and shred it, sweeten it, and then pack it, still creamy, and moist, and fresh, into airtight tins. The result is a miracle—tender, curling shreds of marvelous goodness, to give exciting new flavor to cakes and cookies and pies.

Here in these pages are over twenty "Southern Style" ways to use this luxury coconut. A luxury in all but price—for the cost of Baker's Southern Style Coconut is spectacularly low!

All measurements in the recipes are level.
Southern Style Quick

Desserts

COCONUT TUMBLE

3 bananas, diced  
Juice of 1 orange  
Juice of 1 lemon  
½ can Baker's Southern Style Coconut  
4 tablespoons sugar


HOT PINEAPPLE AMBROSIA

3 slices canned pineapple, diced  
9 halves canned apricots, diced  
1 can Baker's Southern Style Coconut  
¼ cup Log Cabin Syrup  
2 tablespoons lemon juice

Arrange layer of pineapple and apricot in baking dish, sprinkle with coconut; repeat until all fruit is used. Pour on syrup and lemon juice and top with last of coconut. Bake in moderate oven (350°F.) 20 minutes, or until mixture is heated and delicately browned. Serve hot. Serves 6.

PEACH DREAMS

Fill peach halves with mixture of sweetened whipped cream and Baker's Southern Style Coconut, flavored with almond extract. Sprinkle additional coconut over top.
AMBROSIA

2 cups orange sections, free from membrane
1/2 cup powdered sugar
1 can Baker's Southern Style Coconut

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

COCONUT FRUIT CUPS

Combine Baker's Southern Style Coconut with any favorite fruit-cup combinations. Sweeten and flavor with lemon or lime juice, as desired.
Year-round fruits: bananas, oranges, canned fruits, dates, figs, prunes.
Spring fruits: strawberries, pineapple, rhubarb, tangerines.
Summer fruits: berries, cherries, apricots, plums, peaches.
Fall fruits: pears, apples, grapes, melons, cranberries.
Winter fruits: grapes, apples, cranberries, canned fruits.
COCONUT SNOWBALL SUNDAE

1 cup chocolate sauce
1 pint vanilla ice cream
1/2 can Baker’s Southern Style Coconut

Pour sauce in shallow sherbet glasses, covering bottom. Shape ice cream into balls; roll in coconut and place one in each sherbet glass. Serve at once. Serves 6. Any combination of ice cream and sauce may be used.

COCONUT VELVET CREAM

1 package Orange Jell-O
1 cup hot canned pineapple juice
1 cup milk
1 cup heavy cream
1/3 can Baker’s Southern Style Coconut, cut

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

- 6 slices pineapple, diced
- 1 grapefruit, free from membrane and diced
- 2 oranges, sections free from membrane and diced
- 1 cup Malaga grapes, halved and seeded
- 1 tablespoon lemon juice
- 3 tablespoons sugar
- 1 can Baker’s Southern Style Coconut

Combine fruits, fruit juice, sugar, and coconut. Chill. Serve in sherbet glasses or low glass dishes. Top each serving with a maraschino cherry or sprinkle with coconut. Serves 8.

COCONUT BANANA SNOW

- 3 bananas, cut in small pieces
- 1/2 cup powdered sugar
- 2 teaspoons lemon juice
- 1 egg white, stiffly beaten
- 1/2 cup cream, whipped
- 1/2 can Baker’s Southern Style Coconut

Combine bananas, sugar, and lemon juice. Chill. Force through sieve. Fold fruit into egg white; then fold in cream and coconut. Top with additional cream and coconut, if desired. Serves 6.
### COCONUT SEVEN MINUTE FROSTING

- 2 egg whites, unbeaten
- 1 1/2 cups sugar
- 5 tablespoons water
- 1 1/2 teaspoons light corn syrup
- 1 teaspoon vanilla
- 1 can Baker's Southern Style Coconut

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Spread on cake, sprinkling with coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers. To cover tops and sides of three 10-inch layers, prepare this single recipe twice.

### VALENCIA COCONUT FROSTING

- 2 egg whites, unbeaten
- 1 1/2 cups sugar
- 4 1/2 tablespoons orange juice
- 1/2 tablespoon lemon juice
- 1 teaspoon grated orange rind
- 1 can Baker's Southern Style Coconut

Combine egg whites, sugar, and fruit juices. Continue as for Coconut Seven Minute Frosting (above), adding rind before spreading on cake.
COCONUT BUTTER FROSTING

½ cup butter  2 cups sifted confectioners’ sugar
¼ cup light cream  ½ teaspoon vanilla
1 can Baker’s Southern Style Coconut

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with cream, beating after each addition until smooth. Add vanilla. Spread between layers and on top of cake, sprinkling with coconut while frosting is still soft. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

MARCASCHINO COCONUT FROSTING

Combine 2 tablespoons maraschino cherry juice and 1 tablespoon lemon juice. Add gradually to 1½ cups sifted confectioners’ sugar, beating well. Spread on cake. Sprinkle with ½ can Baker’s Southern Style Coconut. Makes enough frosting to cover tops of two 9-inch layers.
COCONUT MOROCCO FROSTING

2 egg whites, unbeaten  1½ cups brown sugar, firmly packed
Dash of salt  5 tablespoons water
1 square Baker's Unsweetened Chocolate, melted and cooled
1 teaspoon vanilla  1 can Baker's Southern Style Coconut

Combine egg whites, sugar, salt, and water in top of double boiler. Continue as for Coconut Seven Minute Frosting (page 7); before spreading on cake, stir (do not beat) in chocolate and vanilla.

COCONUT PASTEL TOPPING

Place ½ cup tart jelly in bowl; set over boiling water. Add 1 unbeaten egg white and dash of salt. Beat with rotary egg beater until smooth. Remove from boiling water. Beat until mixture will stand in peaks. Spread on cake. Sprinkle with ½ can Baker's Southern Style Coconut.

Makes enough frosting to cover top and sides of 8x8x2-inch cake, or tops of two 9-inch layers, or about 2 dozen cup cakes.
Southern Style Cookies and Small Cakes

QUICK COCONUT MACAROONs

1 can Baker's Southern Style Coconut
½ cup sweetened condensed milk

Combine coconut and milk and mix well. Drop from teaspoon on greased baking sheet, placing about 1 inch apart. Bake in moderate oven (350°F.) 15 minutes, or until golden brown. Makes 1 ½ dozen macaroons.

COCOROONs

3 egg whites ½ teaspoon salt 1 cup sugar
2 teaspoons light corn syrup ¼ teaspoon almond extract
2 cups Post Toasties, Grape-Nuts Flakes, or Huskies
1 can Baker's Southern Style Coconut

Beat egg whites with salt until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Add corn syrup and almond extract. Fold in Post Toasties and coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325°F.) 20 minutes, or until delicately browned. Makes 3 dozen cocosroons. To vary, ½ cup broken pecans may be added with the coconut.
COCONUT ALMOND MACAROONS

5 tablespoons granulated sugar 5 tablespoons powdered sugar
1 tablespoon flour 2 egg whites
\( \frac{1}{2} \) cup ground blanched almonds \( \frac{1}{4} \) teaspoon vanilla
\( \frac{1}{2} \) can Baker's Southern Style Coconut

Sift together sugars and flour. Beat egg whites until foamy throughout; then add sugar, 2 tablespoons at a time, beating well. Add almonds; fold in vanilla and coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325°F.) 20 to 25 minutes. Makes 18.

GLORIFIED CREAM CAKES

3 tablespoons red jelly \( \frac{1}{2} \) cup cream, whipped
\( \frac{1}{2} \) can Baker's Southern Style Coconut 6 squares cake or 6 cup cakes

Add 2 tablespoons jelly to whipped cream and beat well; fold in \( \frac{1}{4} \) cup coconut. Pile cream on cake. Sprinkle with coconut. Top with jelly.

Coconut Almond Macaroons, Glorified Cream Cakes
and Coconut Date Bars (recipes pages 11 and 12)
COCONUT BROWNIES

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\begin{align*}
\frac{3}{4} \text{ cup sifted Swans Down Cake Flour} \\
\frac{1}{2} \text{ teaspoon Calumet Baking Powder} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup butter or other shortening} \\
2 \text{ squares Baker's Unsweetened Chocolate, melted} \\
2 \text{ eggs, well beaten} & \quad 1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ can Baker's Southern Style Coconut}
\end{align*}
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Sift flour once, measure, add baking powder and salt, and sift again. Add butter to chocolate and mix well. Add sugar gradually to eggs, beating thoroughly; then chocolate mixture and blend. Add flour and mix well; then vanilla and coconut. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 35 minutes. Cut in squares. Makes 25.

COCONUT DATE BARS

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\begin{align*}
1\frac{1}{4} \text{ cups sifted Swans Down Cake Flour} \\
1\frac{1}{4} \text{ teaspoons Calumet Baking Powder} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ cup sugar} & \quad 2 \text{ eggs, well beaten} & \quad 1 \text{ tablespoon melted butter} \\
1 \text{ cup finely cut dates} & \quad 2 \frac{1}{2} \text{ can Baker's Southern Style Coconut} \\
1 \text{ tablespoon hot water} 
\end{align*}
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Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to eggs, beating thoroughly. Add butter; then dates and coconut, mixing thoroughly. Add flour, alternately with water, beating well. Turn mixture into two greased pans, 8x8x2 inches, spreading batter thin. Bake in slow oven (325°F.) 30 to 35 minutes. Cool. Cut in bars. Remove from pans. Makes 48.

CHOCOLATE MACAROONS

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\begin{align*}
2 \text{ egg whites} & \quad 1 \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1\frac{1}{2} \text{ squares Baker's Unsweetened Chocolate, melted} & \quad 1 \text{ can Baker's Southern Style Coconut} \\
\frac{1}{2} \text{ teaspoon vanilla} & \quad 1 \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1\frac{1}{2} \text{ squares Baker's Unsweetened Chocolate, melted} & \quad 1 \text{ can Baker's Southern Style Coconut} \\
\frac{1}{2} \text{ teaspoon vanilla} & \quad 1 \text{ can Baker's Southern Style Coconut}
\end{align*}
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Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt. Fold in chocolate; then vanilla and coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325°F.) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen macaroons.
Southern Style Pastries

COCONUT APRICOT STRIPS

Pastry 1 pound dried apricots, stewed, cooled, and drained
1 cup sugar 2 tablespoons butter
1 can Baker's Southern Style Coconut Dash of salt
1 egg, beaten thoroughly 1/4 cup milk

Line a large shallow pan or baking sheet, 13x9 inches, with pastry rolled 3/8 inch thick. Arrange apricots in rows on dough, sprinkle with 1/2 cup sugar, and dot with butter. Bake in hot oven (425°F.) 20 minutes. Cover with coconut topping made by combining coconut, remaining 1/2 cup sugar, salt, egg, and milk. Reduce heat to moderate (375°F.) and bake 15 minutes longer, or until delicately browned. Cool and cut into 2x41/2-inch strips. Makes 1 dozen strips. Figs or prunes, stewed and cooled, may be substituted for apricots in above recipe.

AMBASSADOR STRAWBERRY TARTS

1 cup cream, whipped 1 egg white, stiffly beaten
4 tablespoons sugar 1/2 teaspoon vanilla
1 can Baker's Southern Style Coconut
1 cup sweetened sliced strawberries 6 baked 31/2-inch tart shells

Combine cream, egg, sugar, vanilla, and 1 cup coconut. Place strawberries in bottom of 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.
COCONUT CREAM PIE

4 tablespoons sugar  5 tablespoons flour  1/4 teaspoon salt
2 cups milk  3 egg yolks, slightly beaten
1 can Baker’s Southern Style Coconut  2 teaspoons vanilla
1 baked 9-inch pie shell  2 egg whites  4 tablespoons sugar

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add 2/3 can coconut and vanilla. Cool slightly; then turn into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling; sprinkle with remaining 1/3 can coconut. Bake in moderate oven (350°F.) 15 minutes, or until delicately browned. This pie may be varied by substituting a whipped cream topping for meringue. Use 1/2 cup cream, whipped, in place of 2 egg whites and 4 tablespoons sugar. Spread whipped cream on cooled pie filling. Sprinkle with remaining 1/3 can coconut.
More About Coconut

When you measure Baker’s Southern Style Coconut, remember that one can holds about 1 1/2 cups. Measure directly from can.

Why don’t you toast coconut to top cake frostings or garnish dessert? Spread Baker’s Southern Style Coconut in a thin layer in pan or baking sheet. Place in hot oven or under low broiling flame. Toast until golden brown; stir frequently to prevent burning.

Have you ever tried tinted coconut for decorating cakes and frostings? Sprinkle Baker’s Southern Style Coconut on white paper. Dilute a tiny bit of vegetable coloring (paste, powder, tablet, or liquid) in a small amount of water, pour over coconut, and rub evenly through coconut.

Try it on cereals—sprinkling it in snowy drifts over the top, and garnishing with bright sections of fruit or fresh berries.

To keep left-overs amounts of Baker’s Southern Style Coconut, store it in a tightly-covered jar and keep in cool place. It will keep fresh for several days.
YOU NEVER TASTED SUCH COCONUT