Bake your favorite white cake in layers. (Have you tried Swans Down’s Instant Cake Mix?) Spread with Coconut Frosting. (See recipe on Baker’s Southern Style Coconut can or Premium Shred Coconut package.)

Cut two heart patterns from waxed paper. Place on cake and edge patterns with a little additional frosting. Remove patterns and fill heart outlines with red jelly beaten up with a fork. Drift snowy Baker’s Coconut on sides and around edge of cake. Decorate with silver dragées.

(See other side)
CHERRY COCONUT PIE

2 cups quick-frozen or canned red cherries
2 cups cherry juice and hot water
1 package Cherry Jell-O
1 1/2 cups Baker's Shredded Coconut*
1 baked 9-inch pie shell

Drain cherries, reserving juice. Add enough hot water to juice to make 2 cups. Dissolve Jell-O in the hot liquid. Chill 1 1/3 cups Jell-O until slightly thickened. Set bowl of Jell-O in a larger bowl partly filled with ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in 3/4 cup of the coconut. Turn into baked pie shell. Chill until firm.

Add cherries to remaining 2/3 cup Jell-O. Chill until slightly thickened. Pour over whipped Jell-O in pie shell and chill until almost firm. Sprinkle with remaining coconut. Chill until firm.

*Use 1 can Baker's Southern Style Coconut or 1 package Baker's Premium Shred Coconut. Both are snowy white; both are delicious!

Frances Barton

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