BAKER'S COCONUT

Growers have two kinds of Baker's Coconut—Baker's Southern Style (so good it seems like fresh-shredded coconut, sweetened), and Baker's Premium Shred (more moist and tender than ever before). Perfectly delicious—both of them!

A FOLDER OF EASY DESSERTS FOR YOU TO MAKE—AND OH, SUCH ELEGANT EATING!

Luscious, moist Baker's Coconut makes the most beautiful—the most glamorous desserts in the whole wide wonderland of good things to eat! Drift this snowy coconut high on a plain cake, and what happens? You turn it into a dazzling beauty! Pile glistening coconut meringue on a pie—and there's a cloud of sheer delight! Swirl tender, flavor-fresh Baker's Coconut into a bowl—of your favorite fruit. And be sure it's Baker's—to get that special crunchiness, that luscious tenderness that only the finest coconut has. Yes, try all the delicious recipes in this folder. And...

LOOK! NEW RECIPE BOOK—

See recipes on back.

Hint for pie lovers!

Top coconut cream pie with unbladed meringue and garnish with coconut and pineapple. For meringue, combine 2 egg whites, 1/2 cup sugar, dash of salt, and 5 tablespoons water in double boiler; beat with rotary egg beater. Place over boiling water and beat 1 minute. Remove from heat and beat 1 minute more.

Baker's Southern Style
Baker's Premium Shred

Products of General Foods
Coconut-topped Jell-O
Prepare any red-dyed Jell-O as directed on package. Chill until firm. Force through a potato ricer or flake with a fork. Arrange in sherbet glasses and sprinkle with Baker's Shredded Coconut.

Orange Coconut Cake
Make or buy angel food cake. Spread with Orange Coconut Frosting.

Orange Coconut Frosting
Combine 3 cups sifted confectioners' sugar with a dash of salt, 1 tablespoon lemon juice, and 1/2 teaspoon grated orange rind and mix well. Then add enough orange juice to give a spreading consistency (3 to 4 tablespoons). Add 3 to 4 drops orange coloring, if desired. Spread on cake, sprinkling with 1/2 cups Baker's Shredded Coconut while frosting is still soft. Makes enough frosting for 10-inch tube cake.

Southern Coconut Pie
Place coconut in bottom of pie shell. Cream butter; add sugar gradually, creaming well. Add eggs and beat well. Add syrup, salt, and vanilla. Pour over coconut in pie shell. Bake in moderate oven (350°F.) about 50 minutes. Cut in small wedges and serve plain or with whipped cream.

Note: If desired, 1 teaspoon grated orange rind may be substituted for the vanilla in the above recipe.

Chilled Coconut Fruit
1 cup diced canned pineapple
2 cups diced orange sections
1 cup Malaga or other grapes, halved and seeded
2 tablespoons lemon juice
3 tablespoons sugar
1/4 cup Baker's Shredded Coconut
Combine fruits, lemon juice, sugar, and coconut. Chill. Top with additional coconut. Makes 8 servings.

Coconut Curlicues
4 tablespoons softened butter
6 tablespoons brown sugar
Rich biscuit dough
1/4 cup Baker's Shredded Coconut
Prepare muffin pans by placing 1/2 teaspoon of the softened butter and 1 teaspoon of the brown sugar in each of 12 muffin-pan sections. Pat or roll biscuit dough lightly into 12x9-inch rectangle about 1/4 inch thick. Cut in 1-inch slices. Place in muffin pans. Bake in hot oven (450°F.) 12 to 15 minutes. Serve hot with butter. Makes 12 curlicues.

Butterscotch Squares
1/2 cup sifted flour
1/2 teaspoon Calumet Baking Powder
1/2 teaspoon salt
1/2 cup butter
1 cup brown sugar, firmly packed
1 egg, unbeaten
1 teaspoon vanilla
1 cup Baker's Shredded Coconut,
Chips
Sift flour once, measure, and add baking powder and salt, and sift again. Cream butter; add brown sugar gradually, creaming well. Add egg and vanilla; beat well. Add flour and 1 cup coconut; mix only enough to blend. Turn into an 8x8x2-inch pan which has been lined on bottom with waxed paper, then greased. Mix together 1/2 cup coconut, 1 tablespoon melted butter, and 1 teaspoon sugar. Sprinkle over batter in pan. Bake in moderate oven (350°F.) about 25 minutes. Remove from pan and cut in squares while warm. Makes 16 squares.

Butter and Sugar
1 cup Baker's Shredded Coconut
1 tablespoon melted butter
1 tablespoon granulated sugar
Sift flour once, measure, and add baking powder and salt, and sift again. Cream butter; add brown sugar gradually, creaming well. Add egg and vanilla; beat well. Add flour and 1 cup coconut; mix only enough to blend. Turn into an 8x8x2-inch pan which has been lined on bottom with waxed paper, then greased. Mix together 1/2 cup coconut, 1 tablespoon melted butter, and 1 teaspoon sugar. Sprinkle over batter in pan. Bake in moderate oven (350°F.) about 25 minutes. Remove from pan and cut in squares while warm. Makes 16 squares.

Orange Coconut Ambrosia
2 cups canned or quick-frozen sliced peaches
1 cup Baker's Shredded Coconut
1 tablespoon lemon juice
Drain peaches, reserving juice. Arrange alternate layers of peaches and coconut in serving dish. Combine reserved peach juice and lemon juice; sprinkle over peaches and serve at once. Makes 4 servings.

Orange Coconut Cake
Make or buy angel food cake. Spread with Orange Coconut Frosting.

Orange Coconut Frosting
Combine 3 cups sifted confectioners' sugar with a dash of salt, 1 tablespoon lemon juice, and 1/2 teaspoon grated orange rind and mix well. Then add enough orange juice to give a spreading consistency (3 to 4 tablespoons). Add 3 to 4 drops orange coloring, if desired. Spread on cake, sprinkling with 1/2 cups Baker's Shredded Coconut while frosting is still soft. Makes enough frosting for 10-inch tube cake.

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1/2 teaspoon Calumet Baking Powder
1/2 teaspoon salt
1/2 cup butter
1 cup brown sugar, firmly packed
1 egg, unbeaten
1 teaspoon vanilla
1 cup Baker's Shredded Coconut,
Chips

Coconut Mystery Cookies
2 egg whites
1/4 teaspoon salt
1/3 cup sugar
1/3 teaspoon vinegar
1/4 cup Baker's Shredded Coconut
1/4 cup Baker's Semi-Sweet Chocolate Chips

Chilled Coconut Fruit
1 cup diced canned pineapple
2 cups diced orange sections
1 cup Malaga or other grapes, halved and seeded
2 tablespoons lemon juice
3 tablespoons sugar
1/4 cup Baker's Shredded Coconut
Combine fruits, lemon juice, sugar, and coconut. Chill. Top with additional coconut. Makes 8 servings.

Coconut Curlicues
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