From my first girlish attempts at desserts until the present time I have always had a fondness for making cocoanut things.

At first I think it must have been because a cocoanut dish invariably "looks pretty." What could be more tempting than the delicate covering of a cocoanut layer cake—or the pure cocoanut shreds surrounding the deep crimson centre of a cocoanut jelly tart?

Formerly I used fresh cocoanut—cracking and peeling and grating took valuable time. But now I use Baker's Cocoanut, which is fresh cocoanut ready shredded and prepared. I find that it is far better than the average nut bought from the fruit stand. It stays fresh and sweet indefinitely. It is a beautiful, long thread, making showy cakes and pies. When a finer grade is needed, it can easily be chopped up.

The recipes in this book are practical favorites gleaned from the experience of many years of dessert making.

Yours very truly,

[Signature]

Principal of the Philadelphia School of Cookery.
The Story of the Cocoanut

COCOANUTS are obtained from the tree called “Cocos Nucifera,” a most graceful and picturesque Palm. It is more correctly spelled “Coconut”—which makes it less liable to be confused with the product “Cocoa,” which is the meat of the Cocoa or Cacao Bean. The Cocoanut tree sometimes grows to a height of 100 feet and lives for 75 to 100 years. It bears continuously without regard to the season, every phase of growth of the nuts—the bud, blossom and ripened fruit—being found on the same tree.

The leaves of the tree are used for thatching roofs. From the husk or outer covering of the nuts is made a fibre called “Coir,” used for making mattings, ropes and brushes. The shells are made into drinking cups for the natives, but in this country serve no better purpose than fuel.

The milk is a refreshing drink; when the nut is green it is thick, but becomes like water in the well ripened nut and is called “Agua-de-Coco.”

The meat when dried becomes Copra, from which is pressed the cocoanut oil. In the crude state it is used for soap, but when refined is used for confectionery and all kinds of cookery.
The Franklin Baker Company collect their nuts from all parts of the West Indies, including Trinidad, Venezuela, Colombia, Panama, Jamaica, Honduras, Cuba and Porto Rico. This Company has factories in New York and Philadelphia, where 100,000 nuts are shredded daily, being not only the largest but the most hygienic and up-to-date factories in the world.

Only the best nuts are used for shredding. The oil is not pressed out; for this reason Baker’s Cocoanut has the natural flavor of the whole nut. It is full of the nutty taste as if taken fresh from the shell; and better than the whole nut, which is hard to open and grate.

Few people realize that Prepared Cocoanut is one of the most healthful and digestible of foods, as can be seen from the following table, taken from a bulletin of the United States Department of Agriculture:

<table>
<thead>
<tr>
<th></th>
<th>Water and Refuse</th>
<th>Indigestible Ash</th>
<th>Proteids</th>
<th>Fats</th>
<th>Carbohydrates</th>
<th>Heat Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut,</td>
<td>3.5</td>
<td>1.3</td>
<td>6.3</td>
<td>57.4</td>
<td>31.5</td>
<td>2,865</td>
</tr>
<tr>
<td>Chocolate,</td>
<td>5.9</td>
<td>2.2</td>
<td>12.9</td>
<td>48.7</td>
<td>30.3</td>
<td>2,625</td>
</tr>
<tr>
<td>Peanuts,</td>
<td>31.4</td>
<td>1.5</td>
<td>19.5</td>
<td>29.1</td>
<td>18.5</td>
<td>1,775</td>
</tr>
<tr>
<td>Beefsteak,</td>
<td>66.8</td>
<td>.8</td>
<td>16.5</td>
<td>16.1</td>
<td>9.1</td>
<td>975</td>
</tr>
<tr>
<td>Bread,</td>
<td>35.3</td>
<td>1.1</td>
<td>9.2</td>
<td>1.3</td>
<td>53.1</td>
<td>1,200</td>
</tr>
</tbody>
</table>

All the armies of the world recommend chocolate as part of their rations on account of its heat-producing value, and yet Cocoanut exceeds it. No other product has greater food value in this respect except cow’s butter and salt pork. Therefore Prepared Cocoanut is most strongly recommended as a health food.
Cocoanut Layer Cake

Cream quarter pound of butter and six ounces of sugar together, then add the yolks of five eggs and beat until light. Add three-quarters of a cupful of milk, two-and-one-half cupfuls of flour and two heaping teaspoonfuls of baking powder sifted together three times, one cupful Baker's Cocoanut, and the whites of the eggs stiffly beaten. Mix carefully and divide into medium-sized layer pans which have been buttered and floured, then bake in a moderate oven for thirty minutes. When cold put together with cocoanut filling and dust over with sugar.

Cocoanut Filling

Boil together one large cupful of sugar and half a cupful of water until they form a soft ball when tested in cold water, pour slowly while hot into the stiffly beaten whites of two eggs, beating all the time; when stiff add one teaspoonful vanilla extract and one cupful cocoanut. Put this between two layers of the cake.

This recipe makes a delicious frosting for the top.

Cocoanut Ginger Snaps

1 cupful Baker's Shred Cocoanut
1 quart molasses
1 teaspoonful baking soda
1 cupful lard
2 teaspoonfuls ground ginger
Flour to roll out thin

Boil the molasses for twenty minutes; add the soda, lard, ginger, and enough flour to roll out very thin. Sprinkle the dough with the cocoanut, roll again, then cut in squares and bake till ready in a moderate oven.

Cocoanut Steeples

½ pound Baker's Shred Cocoanut
4 tablespoonfuls sugar
2 whites of eggs
½ teaspoonful almond extract

Beat up the whites of eggs to a stiff froth, then gradually beat in the sugar. Remove the beater and stir in the cocoanut and almond extract. Form into tiny steeples. Place on buttered pans, dust over with sugar and bake in a cool oven for about half an hour.
Cocoanut Loaf Cake

Beat to a cream three ounces of butter; add gradually six ounces of granulated sugar and the yolks of four eggs; beat for at least five minutes, then add the grated yellow rind and the juice of half a lemon, half a cupful of lukewarm water and one cupful of Baker’s Cocoanut. Sift two heaping teaspoonfuls of baking powder with two cupfuls of flour; add this to the mixture, beat again; fold in the stiffly beaten whites of the eggs, turn the mixture into a square buttered and floured cake pan and bake in a moderate oven for three-quarters of an hour.

French Cocoanut Cakes

1 1/2 cupfuls Baker’s Shred Cocoanut
1/2 cupful sugar
1/2 cupful butter
2 eggs
1 1/2 cupfuls flour
1 1/2 teaspoonful baking powder
1/2 cupful milk
1 teaspoonful vanilla extract

Cream butter and sugar together, add eggs well beaten, vanilla extract, flour, baking powder, cocoanut and milk. Mix and divide into twelve buttered and floured gem pans; bake in a hot oven for twenty minutes. Cool and dip in the following mixture: Put three tablespoonfuls water into a small saucepan; add three tablespoonfuls of red jam or jelly, two tablespoonfuls sugar; stir until boiling and boil for two minutes. Dip cakes into this syrup, then into plenty of cocoanut.

Cocoanut Gingerbread

1 1/2 cupfuls Baker’s Shred Cocoanut
3 cupfuls flour
1/2 cupful milk
1 cupful molasses
1/2 cupful butter
1/2 cupful brown sugar
1/2 teaspoonful salt
1/2 teaspoonful grated nutmeg
1/2 teaspoonful allspice
1 teaspoonful cinnamon
1 teaspoonful ginger
1/2 teaspoonful baking soda
2 eggs

Sift the flour into a basin, add cocoanut chopped fine, baking soda, salt and spices. Melt together in a saucepan, butter, sugar, molasses and milk, and add to dry ingredients with eggs well beaten. Mix well, turn into buttered and floured cake tin, bake slowly but steadily for three-quarters of an hour in moderate oven.
Princess Cocoanut Cakes

1 pound Baker’s Shred Cocoanut
6 ounces butter
1 cupful sugar
6 eggs

1 cupful rice flour
1 cupful flour
6 ounces cake crumbs
3 tablespoonfuls orange flower water

Beat the butter until creamy, adding the sugar gradually, then beat in the eggs one at a time; add the cocoanut, rice flour, flour, cake crumbs and orange flower water. Mix well and divide into buttered and floured gem pans. Bake in a moderate oven for twenty minutes. When cool, cover the top with frosting and dip in cocoanut.

Cocoanut Raspberry Macaroons

3/4 cupful Baker’s Shred Cocoanut
3/4 cupful sugar
3 whites of eggs
Some good short pastry
Some raspberry jam

Line twelve gem pans neatly with the pastry, then put a teaspoonful of the raspberry jam into each. Beat up the whites of the eggs, then gradually beat in sugar, chop the cocoanut fine and mix it in. Divide this mixture into the prepared pans, and bake in a moderately hot oven for twenty-five minutes.

Cocoanut Soup

2 2/4 cupfuls Baker’s Shred Cocoanut
2 quarts good veal stock
1/4 cupful hot cream
1/4 teaspoonful powdered mace

A few grains red pepper
Salt to taste
4 tablespoonfuls flour
1/2 cupful milk

Put the cocoanut and veal stock into a saucepan, cover, and simmer for one hour; strain it; add the hot cream, the flour mixed smooth with the milk, the mace, red pepper and salt. Allow to boil for two minutes, and serve hot with fried bread.

Philadelphia Cocoanut Cakes

1 1/4 cupfuls Baker’s Shred Cocoanut
2 cupfuls flour
1 cupful rice flour
3/4 cupful sugar

2 teaspoonfuls baking powder
3/4 cupful of butter
1 teaspoonful orange extract
2 whites of eggs

Sift flour and rice flour into a basin, rub butter finely into them, add baking powder, sugar, cocoanut, orange extract, and whites of eggs stiffly beaten. Mix, and if not moist enough, add a very little milk. The paste should be a stiff one. Place in rough pieces on buttered baking tins. Bake in a hot oven for twenty minutes.
Cocoanut Gems

- 2 cupfuls Baker’s Shred Cocoanut
- ½ cupful butter
- 1 cupful sugar
- 5 eggs
- 3 cupfuls flour
- 1 cupful milk
- 1 teaspoonful vanilla extract
- ½ teaspoonful salt
- 2 teaspoonfuls baking powder

Cream the butter and sugar together. Add the beaten yolks of the eggs and beat until light. Add alternately, in small quantities, the flour and the milk, beating well. Then stir in the vanilla, salt, cocoanut, baking powder, and the whites of eggs well beaten. Beat for a minute and then divide into buttered and floured gem pans. Bake in a hot oven. These gems may be covered with white frosting.

Cocoanut Balls

- 1½ cupfuls Baker’s Shred Cocoanut
- ½ cupful butter
- ⅔ cupful sugar
- 3 eggs
- 2 tablespoonfuls flour
- ⅛ cupful whipping cream

Beat butter and sugar till creamy, add eggs well beaten, sift in flour, beat till light, then add cocoanut. Pour into a buttered and floured round cake tin. The mixture should be about one-and-a-half inches thick. Bake for twenty or thirty minutes in a moderate oven, lift out carefully, and remove paper; when cold, cut out in rounds with plain cutter about two-and-a-half inches in diameter. Whip up cream, sweeten with sugar, flavor with vanilla; dip rounds into this cream, sprinkle with cocoanut and serve.

Scotch Cocoanut Shortbread

- 6 tablespoonfuls Baker’s Shred Cocoanut
- ½ pound flour
- ⅛ pound rice flour
- ⅛ pound butter
- 6 ounces sugar
- 1 egg
- 1 tablespoonful cream
- ½ teaspoonful rose extract

Cream butter and sugar together, add the egg, beat thoroughly, then add the cream, rose extract, cocoanut, sift in flour and rice flour. Mix thoroughly and knead smooth on a baking board. Divide into eight equal portions, make each into a smooth round, roll out a little, pinch the edges neatly and cut into four small cakes. Lay on tins, prick with a fork and bake in a moderate oven for twelve or fifteen minutes. They should be yellow and crisp.
Cocoanut Fanchonettes

½ cupful Baker’s Shred Cocoanut
1 cupful milk
2 ounces cornstarch
3 tablespoonfuls sugar
1 heaping tablespoonful butter
Grated rind of one-half lemon
2 yolks of eggs
1 egg

Soak the cocoanut in the milk for fifteen minutes. Mix in a saucepan the cornstarch, sugar, butter, lemon rind, yolks of eggs and soaked cocoanut. Stir over a slow fire till they set like cream. Line twelve tartlet tins with puff pastry, then divide mixture into them and bake in a hot oven for half an hour. Cover with a meringue made with the beaten whites of the eggs and two tablespoonfuls of sugar. Replace in the oven until a pretty brown color.

Cocoanut Pastries

2½ cupfuls Baker’s Shred Cocoanut
1 heaping tablespoonful rice flour
1 white of egg
½ teaspoonful rose extract

Mix well together, divide it into three parts; color one part with a few drops of red coloring, one with a few drops of green coloring, and leave the other part plain. Take some puff pastry, roll it out thinly, and stamp it into rounds with a plain cutter about two inches in diameter; place in the center of each round some of the cocoanut mixture, alternating the colors, and on this put a preserved cherry. Place on a buttered baking tin and bake in a hot oven till a golden color. Arrange on a pretty plate.

Cocoanut Orange Pie

1 cupful Baker’s Shred Cocoanut
2 cupfuls milk
¾ cupful sugar
1 egg
3 eggs
Juice of half an orange
Some pastry

Mix cocoanut and milk together and allow them to soak for twenty minutes. Beat up eggs with sugar, add soaked cocoanut and orange juice. Pour this mixture into a pie plate lined with pastry, bake in hot oven for half an hour.
Cocoanut Rhubarb Delight

1 cupful Baker's Shred Cocoanut
3 oranges
1 pound rhubarb
½ cupful sugar
½ cupful water
1 cupful whipping cream

Skin the oranges, divide them into sections, then cut the rhubarb into inch lengths. Put the sugar and water into a saucepan, allow to boil for two minutes, then add the oranges and rhubarb and stew until tender. Remove them and boil down the juice until quite thick. Put some of the mixture into a glass dish, some of the juice, some of the cocoanut, and repeat this until all are finished. Serve with the cream whipped and sweetened on the top.

Cocoanut Custard Pie

Line a deep pie dish with pastry, putting an extra rim around the edge, and stand it away on the ice. Separate three eggs; add to the yolks, slowly, three-quarters of a cupful of granulated sugar; when light, add the grated yellow rind and juice of half a lemon. Moisten two level tablespoonfuls of flour with one-quarter of a cupful of cold milk; then add one cupful of milk, strain this into the first mixture and add two cupfuls of Baker's Cocoanut. Turn mixture into the pie dish and bake in a moderate oven for thirty minutes, or until the custard is set in the middle. Beat the whites of the eggs until light, but not stiff; add three tablespoonfuls of sugar and beat until dry. Heap this over top of custard; dust thickly with cocoanut, then with sugar, and brown slowly in oven. Serve cold.

Cocoanut Cream Pie

1 heaping cupful Baker's Shred Cocoanut.
3 eggs
1 cupful cream
1 cupful milk
1½ tablespoonfuls cornstarch
4 tablespoonfuls cold water
2 heaping tablespoonfuls butter
6 tablespoonfuls sugar
Some pastry

Line two pie plates with good pastry. Put milk and cream into a saucepan, bring to a boiling point, add cornstarch mixed with water. Remove saucepan from the fire, stir in the butter. Let stand until perfectly cold. Beat up yolks of eggs and sugar together, then add cocoanut to them. Add this mixture to the milk with stiffly beaten whites of eggs. Divide into prepared pie plates and bake in moderate oven for thirty minutes. Serve hot.


**Cocoanut Pastry**

<table>
<thead>
<tr>
<th>Baker's Shred Cocoanut</th>
<th>3 eggs</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 cupfuls</td>
<td>1 cupful flour</td>
</tr>
<tr>
<td>1/2 cupful butter</td>
<td>2 teaspoonfuls baking powder</td>
</tr>
<tr>
<td>1/2 cupful sugar</td>
<td>1/2 teaspoonful almond extract</td>
</tr>
</tbody>
</table>

Beat butter and sugar together until creamy, gradually add eggs well beaten, almond extract, flour, baking powder and cocoanut. Mix well and pour into a small square buttered and papered cake tin. Bake in a moderate oven for twenty minutes. Turn out, and if desired, when cold cover with cocoanut frosting made as follows: Mix one tablespoonful cornstarch into a saucepan, add half a cupful sugar, yolk of an egg, half a cupful of milk and one heaping teaspoonful of butter. Cook ten minutes, stir frequently, then add half teaspoonful almond extract and half a cupful of cocoanut. Spread over the cocoanut pastry.

**Cocoanut Charlotte**

<table>
<thead>
<tr>
<th>Baker's Shred Cocoanut</th>
<th>4 eggs</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cupful</td>
<td>1/2 cupful sugar</td>
</tr>
<tr>
<td>1 heaping tablespoonful powdered gelatine</td>
<td>1 cupful whipped cream</td>
</tr>
<tr>
<td>1/2 cupful boiling water</td>
<td>1 tablespoonful sherry wine</td>
</tr>
<tr>
<td>1 cupful milk</td>
<td>1 teaspoonful vanilla extract</td>
</tr>
<tr>
<td>1/4 pound macaroons</td>
<td></td>
</tr>
</tbody>
</table>

Dissolve the gelatine with the boiling water, add the eggs beaten with the sugar and the milk. Stir over the fire till they thicken slightly; they must not boil. Strain, add the cocoanut, vanilla, sherry wine, the macaroons crushed, and the whipped cream. Stir until beginning to thicken, then pour into a wet mold. Turn out when firm, and serve with lady fingers.

**Cocoanut Souffle**

<table>
<thead>
<tr>
<th>Baker's Shred Cocoanut</th>
<th>4 eggs</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cupfuls</td>
<td>8 tablespoonfuls sugar</td>
</tr>
<tr>
<td>6 tablespoonfuls flour</td>
<td>1/2 tablespoonful baking powder</td>
</tr>
<tr>
<td>1 pint milk</td>
<td>1/2 teaspoonful lemon extract</td>
</tr>
</tbody>
</table>

Beat up the eggs until light, add flour, baking powder, six tablespoonfuls of the sugar, lemon extract, milk and one cupful of cocoanut. Mix carefully and turn into a buttered fireproof dish (which will appear on the table) and bake in a moderate oven until it rises and becomes firm. As soon as it begins to set, sprinkle over with the other cupful of cocoanut mixed with the other two tablespoonfuls of sugar. Serve hot.
Duchess Cocoanut Pie

1 cupful Baker's Shred Cocoanut
1 cupful hot milk
1 tablespoonful melted butter
1 tablespoonful sugar
3 eggs
Ye teaspoonful vanilla extract
Some pastry

Line a small, deep pie dish with the pastry. Ornament the edge neatly. Mix together the cocoanut, hot milk, sugar and butter, and allow to stand for twenty minutes; then add the yolks of eggs beaten and vanilla extract. Mix and pour into prepared dish and bake in a moderate oven for half an hour or until set. Beat up whites of eggs with a pinch of salt, when stiff beat in two tablespoonfuls of sugar; pile this meringue on top of pie; sprinkle over with sugar and cocoanut, return to the oven until set. Serve hot or cold.

Cocoanut Pancakes

2 tablespoonfuls Baker's Shred Cocoanut
11/2 cups flour
1/2 teaspoonful salt
3 tablespoonfuls sugar
4 eggs
1/2 cupful milk
3 tablespoonfuls olive oil
3 tablespoonfuls orange flower water
A few drops red coloring
Some preserved fruit

Sift the flour into a basin, chop the cocoanut and add it, with the salt and sugar. Beat up the eggs and add them with the milk to the dry ingredients, adding the olive oil, orange flower water and red coloring. Mix well and fry. Sprinkle with fine sugar and chopped cocoanut. Serve very hot with preserved apricots or other fruit.

Hasty Cocoanut Pudding

3/4 cupful Baker's Shred Cocoanut
1 1/2 pints milk
3 tablespoonfuls sugar
3/4 teaspoonful salt
3 level tablespoonfuls cornstarch
3 level tablespoonfuls flour
3 yolks of eggs
1 teaspoonful vanilla extract
Some cream
Few chopped nuts

Scald one pint of milk in a double boiler, add salt and sugar, cornstarch and flour moistened with the quarter pint of milk, then cook until thick and smooth, stirring constantly. Add the cocoanut, then stir in the yolks of eggs. Remove from the fire, add the vanilla, cover and place over hot water for ten minutes to finish cooking. Turn into a mold or into individual cups. Serve very cold with plain or whipped cream and chopped nuts on the top. Cocoanut may be sprinkled over the top if preferred.
**Frozen Cocoanut Custard**

1½ cupfuls Baker's Shred Cocoanut  
1 quart milk  
1 cupful sugar  
Yolks of five eggs  
⅓ teaspoonful vanilla extract  
⅓ teaspoonful lemon extract  
Lady fingers

Chop the cocoanut finely or put through a chopping machine. Beat up the eggs with sugar, bring the milk to boiling point and add it, stirring all the time. Remove from the fire, flavor with vanilla and lemon extract, then cool. Add the chopped cocoanut and mix all well together. Turn into the freezer and freeze. Serve with lady fingers.

**Cocoanut Flummery**

2 cupfuls Baker's Shred Cocoanut  
1 stale sponge cake  
1 pint boiled custard  
4 whites of eggs  
4 tablespoonfuls sugar

Slice the loaf of sponge cake. Put a layer in the bottom of a deep glass dish. Pour some of the custard over the cake. The custard should be flavored with wine or vanilla and should be cold. Beat up the whites of the eggs to a stiff froth, then gradually beat in the sugar. Stir in lightly the cocoanut, then spread a layer of it over the moistened cake. Add a second layer of the cake, pour over the rest of the custard, and heap on the remainder of the cocoanut whip. Let stand in a cold place for two hours, then serve.

**Baker's Cocoanut Salad**

1 cupful Baker's Shred Cocoanut  
1 cupful diced bananas  
½ cupful chopped celery  
Strained juice ⅔ lemon

Mix the cocoanut with the bananas, celery and lemon juice. Arrange nests of shredded crisp lettuce leaves in a salad bowl and fill them with the mixture. Serve very cold, with mayonnaise dressing.

**Cocoanut Candy**

1½ cupfuls Baker's Shred Cocoanut  
1½ cupfuls milk  
2 cupfuls sugar  
1 teaspoonful rose extract

Put the cocoanut into a saucepan, add sugar and milk. Boil for twelve minutes, stirring occasionally. Then remove from the fire, add rose extract. Then beat up briskly with a wooden spoon till it begins to thicken. Pour into a buttered tin and when nearly cold cut into square pieces.
Cocoanut Cornstarch Dainty

1 cupful Baker's Shred Cocoanut
3 tablespoonfuls sugar
3 whites of eggs
1 pint of milk
4 tablespoonfuls cornstarch
1 teaspoonful vanilla extract
Custard sauce

Mix the cornstarch and sugar in a saucepan; add the milk, stir over the fire constantly until it thickens, then add the cocoanut and cook slowly for half an hour, stirring occasionally. Beat up the whites of the eggs stiffly, add them with the vanilla extract, and pour into a wet mold. Turn out when chilled and serve with custard sauce made with the yolks of the eggs.

Steamed Cocoanut Pudding

4 ounces Baker's Shred Cocoanut
3 tablespoonfuls sugar
2 heaping tablespoonfuls flour
2 tablespoonfuls melted butter
3 eggs
1 cupful milk
3 ounces breadcrumbs
Juice of one-half lemon
Some sweet sauce

Soak the cocoanut in the milk for fifteen minutes, then add the breadcrumbs, flour, butter, sugar, lemon juice, yolks of eggs and whites stiffly beaten. Mix and pour into a well buttered mold, cover with buttered paper and steam for two hours. Serve with a sweet sauce flavored with a little lemon juice.

Cocoanut Creams

1 cupful Baker's Shred Cocoanut
White of one egg
1 teaspoonful almond extract
Some confectioner's sugar

Put the white of egg into a basin, add almond extract, the chopped cocoanut, and enough sifted confectioner's sugar to make a stiff paste. Knead it on a board, using a little confectioner's sugar, then roll it out and cut it out with small cutters. Lay on paper to dry. Any flavoring that is liked may be used.

Cocoanut Kisses

6 heaping tablespoonfuls Baker's Shred Cocoanut
1 pound lump sugar
1 cupful water
1 teaspoonful rose extract

Put the sugar and water into a saucepan, stir gently till the sugar is dissolved over the fire, then boil till it spins a heavy thread; remove from the fire, stir with a wooden spoon till cloudy, add rose extract and cocoanut. Mold in a teaspoon or dessertspoon with the fingers, making a ridge in the middle. Slip on to wax paper to dry.
Cocoanut Junket

4 tablespoonfuls Baker’s Shred Cocoanut
1 quart milk
2 tablespoonfuls sugar
1 junket tablet
1 tablespoonful cold water
1 small glassful rum

Mix the cocoanut and milk together and place them in a warm oven for half an hour. Then add sugar, strain when dissolved, add the junket tablet dissolved in the cold water. Stir in the rum, then pour the junket into glasses and allow to stand in a warm place until firm. Remove carefully without shaking to a cool place and let stand until serving time. Sprinkle over with cocoanut and serve with or without cream.

Cocoanut Delight

4 tablespoonfuls Baker’s Shred Cocoanut
1¼ cupfuls water
2 heaping tablespoonfuls powdered gelatine
2 cupfuls sugar
Juice of one-half orange
1 teaspoonful lemon juice
A little confectioner’s sugar and cornstarch

Put the gelatine into a small saucepan, add the water, sugar, bring slowly to a boiling point, then boil gently for ten minutes, stirring occasionally. Remove from the fire, add the lemon and orange juice, strain and stir in the cocoanut. Pour into a wet tin and set in a cool place to firm. Cut into small neat squares, roll first in cornstarch and then in the confectioner’s sugar. If liked, a few drops of coloring may be added to the Delight.

Cocoanut Caramels

¾ cupful Baker’s Shred Cocoanut
1 pound brown sugar
1 cupful butter
½ cupful milk
Pinch of cream of tartar
½ cupful thick cream
⅛ teaspoonful vanilla extract
⅛ teaspoonful lemon extract

Mix the cocoanut in the milk and allow it to soak for fifteen minutes; then pour it in a saucepan with the sugar, cream of tartar and one third of the butter. Boil until it spins a heavy thread, then add the second piece of butter, again boil till it spins a thread and add third piece of butter and the cream. Boil till it forms a hard ball when tried in cold water, add extracts and pour into buttered tins. Turn out when half cold and cut into neat pieces. This mixture must be stirred all the time while it is boiling.
Cocoanut Fudge

1 cupful Baker's Shred Cocoanut
1 heaping tablespoonful butter
1 pound brown sugar

Put the sugar, milk, butter and chocolate into saucepan over the fire and boil for fifteen minutes, stirring all the time. Remove from the fire, add the chopped cocoanut and the vanilla extract, and beat with a wooden spoon until it begins to thicken. Pour into buttered tins and mark into squares before it hardens.

Cocoanut Butter Scotch

1 cupful Baker's Shred Cocoanut
1 pound brown sugar

Put the sugar, butter and water into a saucepan, boil for ten minutes, stirring only occasionally and gently. Stir in cocoanut and lemon extract and pour immediately into buttered tins. Leave in a cool place till it hardens.

Cocoanut Stamps

1½ tablespoonfuls Baker's Shred Cocoanut
2 tablespoonfuls milk

Dissolve the gelatine in the milk, add cocoanut and infuse it in the milk for ten minutes. Add a few drops of red coloring and allow to cool slightly, then stir in half of the sugar. Turn on to a slab and knead in the remainder of the sugar. Roll out and stamp into rounds. Brush the tops with white of egg and sprinkle with a little shredded cocoanut.

Cocoanut Cones

2½ cupfuls Baker's Shred Cocoanut
¾ cupful sugar

Mix the sugar and cornstarch together, add the cocoanut and the whites of eggs beaten stiffly. Form into little cones and lay at equal distances on wafer paper, or, if this is not obtainable, on a greased baking tin. Bake them in a very slow oven till they are firm.
## INDEX

### Cakes

<table>
<thead>
<tr>
<th>Cake</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Balls</td>
<td>7</td>
</tr>
<tr>
<td>Cocoanut Filling</td>
<td>4</td>
</tr>
<tr>
<td>Cocoanut Gems</td>
<td>7</td>
</tr>
<tr>
<td>Cocoanut Gingerbread</td>
<td>5</td>
</tr>
<tr>
<td>Cocoanut Gingersnaps</td>
<td>4</td>
</tr>
<tr>
<td>Cocoanut Layer Cake</td>
<td>4</td>
</tr>
<tr>
<td>Cocoanut Loaf Cake</td>
<td>5</td>
</tr>
<tr>
<td>Cocoanut Raspberry Macaroons</td>
<td>6</td>
</tr>
<tr>
<td>Cocoanut Steeples</td>
<td>4</td>
</tr>
<tr>
<td>French Cocoanut Cakes</td>
<td>5</td>
</tr>
<tr>
<td>Philadelphia Cocoanut Cakes</td>
<td>6</td>
</tr>
<tr>
<td>Princess Cocoanut Cakes</td>
<td>6</td>
</tr>
<tr>
<td>Scotch Cocoanut Shortbread</td>
<td>7</td>
</tr>
</tbody>
</table>

### Confectionery

<table>
<thead>
<tr>
<th>Confectionery</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Butter Scotch</td>
<td>15</td>
</tr>
<tr>
<td>Cocoanut Candy</td>
<td>12</td>
</tr>
<tr>
<td>Cocoanut Caramels</td>
<td>14</td>
</tr>
<tr>
<td>Cocoanut Creams</td>
<td>13</td>
</tr>
<tr>
<td>Cocoanut Delight</td>
<td>14</td>
</tr>
<tr>
<td>Cocoanut Fudge</td>
<td>15</td>
</tr>
<tr>
<td>Cocoanut Kisses</td>
<td>13</td>
</tr>
</tbody>
</table>

### Pastry

<table>
<thead>
<tr>
<th>Pastry</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Cream Pie</td>
<td>9</td>
</tr>
<tr>
<td>Cocoanut Custard Pie</td>
<td>9</td>
</tr>
<tr>
<td>Cocoanut Fanchonettes</td>
<td>8</td>
</tr>
<tr>
<td>Cocoanut Orange Pie</td>
<td>8</td>
</tr>
<tr>
<td>Cocoanut Pastry</td>
<td>10</td>
</tr>
<tr>
<td>Cocoanut Pastries</td>
<td>8</td>
</tr>
<tr>
<td>Duchess Cocoanut Pie</td>
<td>11</td>
</tr>
</tbody>
</table>

### Puddings

<table>
<thead>
<tr>
<th>Puddings</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Charlotte</td>
<td>10</td>
</tr>
<tr>
<td>Cocoanut Cornstarch Dainty</td>
<td>13</td>
</tr>
<tr>
<td>Cocoanut Flummery</td>
<td>12</td>
</tr>
<tr>
<td>Cocoanut Junket</td>
<td>14</td>
</tr>
<tr>
<td>Cocoanut Rhubarb Delight</td>
<td>9</td>
</tr>
<tr>
<td>Cocoanut Souffle</td>
<td>10</td>
</tr>
<tr>
<td>Frozen Cocoanut Custard</td>
<td>12</td>
</tr>
<tr>
<td>Hasty Cocoanut Pudding</td>
<td>11</td>
</tr>
<tr>
<td>Steamed Cocoanut Pudding</td>
<td>13</td>
</tr>
</tbody>
</table>

### Salad

<table>
<thead>
<tr>
<th>Salad</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Salad</td>
<td>12</td>
</tr>
</tbody>
</table>

### Soup

<table>
<thead>
<tr>
<th>Soup</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocoanut Soup</td>
<td>6</td>
</tr>
</tbody>
</table>
Baker's Premium Shred Cocoanut

The Franklin Baker Co.
Philadelphia, U.S.A.