THE FRANKLIN BAKER COMPANY has been recognized as the dominant factor in America's Coconut Industry.

Fresh Coconut, prepared in cans, with all the natural juices, fresh and moist, ready to use, is their crowning achievement after years of experiment.

There is a rapidly extending appreciation of fresh Coconut as a pleasing and nutritious food, applicable and easily adaptable to daily use.

In offering this article there is a precaution the manufacturer feels worth mentioning, as Canned Coconut is different and absolutely superior to Coconut sold in paper packages.

Merely follow these simple directions and success is assured.

Before using, press out milk thoroughly as illustrated, and mix with sugar when using for cake frosting and sweet dishes.
Preface

In coconut growing countries the tender freshly grated meat of the coconut (just as you get it in the Baker Can) is used as a staple food, because of its very high nutritive qualities, often as meat for the substantial part of the meal. Coconut salads, loaves, curries and breads are looked upon with as much favor as coconut cakes, pies, candies, puddings and other desserts.

This popularity is largely due to the coconut being used fresh. Now there are only two ways of securing fresh coconut; either buy the whole nut and go to the bother of preparing it at home—a mean, finger-skinning task that always musses up the kitchen—or merely purchase Baker's Fresh Grated Coconut in cans.

Baker's Coconut in Cans is a real treat from the Tropics. It is not only palatable and delicious, but ranks among the highest in nutritive value of nut foods.

Baker's Canned Coconut is distinctively different from the old fashion dry coconut, which we still sell in paper cartons. Altho these recipes are prepared especially for Fresh Grated Coconut in cans, many are adaptable to the use of Desiccated Sweetened Coconut, especially Baker Brands. However, Baker's Canned Coconut is the only really satisfactory coconut for preparing the original dishes suggested in this book.

The Franklin Baker Company
PHILADELPHIA  NEW YORK

NOTE — Over 35,000,000 Coconuts are opened annually in our Brooklyn Sunshine Factory—the largest industry of its kind in the world.
Hawaiian Coconut Curry

1 can Baker's Fresh Grated Coconut
1 cup dried beans
1 cup rice
2 cups tomatoes (not too wet)
3/4 cup chopped pepper, fresh or canned
3/4 cup chopped celery
2 tablespoons shortening

Soak the beans overnight, drain and cover with boiling water. Boil until tender. Put shortening into saucepan, add the peppers and celery, cook until tender, but not brown. Add tomatoes, beans, coconut, coconut milk, sugar, salt and curry powder. Cook slowly 30 minutes; add cornstarch, which has been mixed with cold water. Boil 5 minutes. (Adding egg to dressing improves it.)

While the above is cooking wash the rice, put on in 4 quarts of boiling water and boil 25 minutes; drain and blanch with boiling water. Line casserole or baking dish with the rice, put the coconut, beans and tomatoes in center. Sprinkle with a little paprika and chopped parsley and brown slightly in oven if desired, or serve plain.

Baked Tomatoes—Coconut Stuffed

(A delightful change from the usual)

1 can Baker's Fresh Grated Coconut
6 medium size tomatoes
1 cup cooked rice
1/4 cup chopped celery (or 1/4 teaspoon celery salt)
Seasoning

Press milk from coconut. Hollow out tomatoes, chop the pulp and mix with the rice, celery (or celery salt) and half of the coconut. Season to taste. Stuff the tomatoes with the mixture. Pour some of the coconut milk into the pan; place tomatoes close together in pan; sprinkle with coconut, and bake until tender—not until they fall apart.

Jamaican Coconut Potatoes

(As delicious as they are novel)

1 can Baker's Fresh Grated Coconut
6 medium size potatoes
2 tablespoons fat
1 teaspoon salt
1/2 cup coconut milk
1/4 teaspoon cayenne

Press milk from coconut, as shown. Bake potatoes until tender. Cut lengthwise and remove center. Mash in warm bowl, add coconut and other ingredients, and mix well. Refill potato shells, heaping high with the mixture. Brown under broiler or in hot oven. Save the milk; rich enough for baking or cooking. Makes a delicious drink.

Coconut Fritters

1 can Baker's Fresh Grated Coconut
1-1/3 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk and coconut milk
1 tablespoon sugar
1 egg

Mix and sift dry ingredients. Add milk to beaten egg and add to dry mixture. Beat until smooth. Add drained coconut. Fry as fritters in deep fat.
Coconut Layer Cake

1/3 to 1/2 cup Baker’s Canned Coconut
(from which milk has been thoroughly pressed and coconut has been separated until light and fluffy)
1/2 to 2/3 cup sugar

Mix sugar and butter, creaming until light. Add well beaten egg yolks, then milk and half the flour, which has been sifted with the baking powder. Stir thoroly, adding Coconut from which milk has been pressed, fold in the egg whites, well beaten, rest of the flour, and beat mixture until light and smooth. Pour in lined cake tins and bake in a moderate oven about 25 minutes. Put together with coconut icing and frost with coconut. May also be baked as loaf cake. Some prefer omitting coconut from cake, using it in the icing only.

(Coconut Icing—See bottom page 8)

Coconut Cream Pie (Meringue)

1 cup Baker’s Canned Coconut
(from which milk has been thoroughly pressed and coconut has been separated until light and fluffy)
1/2 to 3/4 cup granulated sugar

Add beaten egg yolks and cornstarch to milk, place over slow fire and stir until thick. Remove from fire and add about 2/3 of the coconut. Pour into one large (or two small) baked crusts and cover with stiffly beaten egg whites to which two or three tablespoonsful of powdered or granulated sugar have been added. Sprinkle coconut on top and brown quickly in oven.
Coconut Chocolate Layer Cake

1 can Baker's Fresh Grated Coconut  2 eggs
\( \frac{1}{2} \) cup shortening  \( \frac{1}{2} \) cup coconut milk
1-1/3 cup sugar  2 cups flour
\( \frac{1}{2} \) cup grated chocolate  4 teaspoons baking powder

Mix dry ingredients, rub in shortening, add \( \frac{1}{2} \) cup coconut, and the coconut milk. Bake in layers. Put together with coconut icing made with half of the coconut. Sprinkle with remaining coconut.

Coconut Custard Pie

1 cup Baker's Canned Coconut
\( \frac{1}{2} \) cup granulated sugar
(from which milk has been thoroughly pressed and coconut has been stirred until light and fluffy)  1 cup coconut milk and milk
2 eggs  2 level tablespoons cornstarch
Pinch of salt

Line deep pie dish with pastry crust and place on ice. Beat the eggs and sugar until light, then add milk into which the cornstarch and salt have been stirred. Turn mixture into crust and bake in moderate oven 30 minutes or until custard has set in the center.

Meringue Coconut Pie may be made as above, using the yolks of three eggs in the mixture and reserving the whites which are to be beaten with three tablespoons powdered sugar and spread over the baked custard and browned in oven.

Coconut Dainty

\( \frac{1}{2} \) can Baker's Fresh Grated Coconut  \( \frac{1}{2} \) cup coconut milk
1-1/2 cups milk  2 eggs
\( \frac{1}{2} \) cup sugar  Ladyfingers
2 tablespoons cornstarch

Scald cows' milk, add sugar, and cornstarch mixed with coconut milk. Cook until thick. Add beaten yolks and Coconut, cook a few minutes. Line a dish with ladyfingers, pour the custard in, cover with stiffly beaten whites of eggs and a little sugar. Brown slightly in oven.

Coconut Jumbles

1 can Baker's Fresh Grated Coconut  3 eggs
1-1/2 cup granulated sugar  4 cups flour
\( \frac{3}{4} \) cup butter  4 level teaspoonsful baking powder
\( \frac{1}{2} \) level teaspoonful salt

Cream sugar, shortening and salt together; add well beaten eggs and one cup of coconut pressed dry in cheese cloth. Sift three cups of flour with the baking powder and add mixture. Dust bake board with flour, roll out quite thin (\( \frac{1}{2} \)-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.

French Coconut Cakes

1 can Baker's Fresh Grated Coconut  1 cup flour
\( \frac{1}{2} \) cup sugar  1 heaping teaspoonful baking powder
\( \frac{1}{2} \) cup butter  \( \frac{1}{2} \) cup coconut milk
2 eggs  
1 teaspoonful vanilla extract

Cream butter and sugar together, add eggs well beaten, vanilla extract, flour, baking powder, one-half can coconut 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 tablespoonsful water into a small saucepan; add three tablespoonsful of red jam or jelly, two tablespoonsful sugar; stir until boiling and boil for two minutes. Dip cakes into this syrup then into plenty of coconut—press coconut dry.
Coconut Waldorf Salad

1 can Baker’s Fresh Grated Coconut  
1 tablespoon lemon juice  
1 cup finely diced tart apples  
½ cup mayonnaise or French dressing  
1 cup finely cut celery

Mix apple, celery and coconut, sprinkle with lemon juice. Make French dressing with 4 tablespoons oil, 4 tablespoons orange juice, add salt and paprika to taste. Line salad bowl with young lettuce leaves or shredded green lettuce. Pile salad in center and turn the dressing over it. Dots of tart red jelly or maraschino cherries add greatly to the attractiveness.

Burmese Salad

To above add ½ cup chopped pimentos (½ cup chopped onions optional) and place in mould over which pour mixture of 1 tablespoon gelatine dissolved in pint of hot water, juice of ½ lemon and 1 teaspoon sugar. When set, slice and serve with mayonnaise.

Coconut Pepper Salad

(Original and very nourishing)

1 can Baker’s Fresh Grated Coconut  
Salt, paprika, mayonnaise  
6 green peppers  
Optional: 1 pkt. Cream Cheese  
6 tablespoons ripe olives, pitted  
⅔ lb.) or cottage cheese  
6 tablespoons milk

Press milk from coconut, as shown. Cut slices off tops of peppers, scoop out insides. Cut olives into small pieces and mix with ¾ of the drained coconut and the cheese. Add seasonings. Fill pepper shells with mixture; one tablespoon of mayonnaise on top of each. Serve on crisp lettuce, sprinkle remaining coconut over top, and dash of paprika. Save the coconut milk, rich enough for baking or cooking; makes a delicious iced drink.

Coconut Tomato—Jelly Salad

1 can Baker’s Fresh Grated Coconut  
½ cup cold water  
2 tablespoons granulated gelatine  
1 teaspoon sugar  
1 quart stewed tomatoes  
Mayonnaise

Stew and strain the tomatoes, add salt and sugar. Soak the gelatine in the cold water for fifteen minutes. Pour the hot strained tomatoes over it and stir till all is dissolved. Add the coconut. Pour into small cups which have been wet in cold water. Chill. Place on lettuce leaves and garnish top of each with mayonnaise dressing. Sprinkle with coconut and a dash of paprika.

Coconut Candied Sweet Potatoes

(Dixie Style)

1 can Baker’s Fresh Grated Coconut  
½ teaspoon cinnamon  
4 or 5 sweet potatoes  
⅔ teaspoon mace or nutmeg  
1 cup milk  
1 cup sugar  
½ cup coconut milk

Parboil potatoes, peel and slice lengthwise. Place layer in greased baking dish, sprinkle over with fresh grated coconut, alternate layers of Potatoes and Coconut. Over the dish pour sauce of 1½ cups Coconut and cows’ milk, into which one egg has been beaten. Season with 1 cup sugar, 1 teaspoon Cinnamon, ½ teaspoon Mace or Nutmeg and bake in hot oven 20 minutes.
Jamaican Coconut Potatoes
(Just as delicious as they are novel)
(See Page 2)

Coconut Prune Delight
(Delightful, and easily made)
(See Page 13)

Coconut Waldorf Salad
(See Page 5)

Coconut Pepper Salad
(Original and very nourishing)
(See Page 5)

Coconut Charlotte Russe or Short Cake
(Very quickly and easily made)
(See Page 9)

Tropical Sandwiches
(See Page 13)
Coconut Ice Cream

1 can Baker's Fresh Grated Coconut 1 tablespoon vanilla, lemon, or almond
1 quart cream
1/2 pound sugar

Heat one-half cream in double boiler, add the sugar and stir until dissolved. Take from the fire. When cool, add the remaining half of cream, the extract and the coconut. Freeze well.

Coconut Lemon Sherbet

1 can Baker's Fresh Grated Coconut 1 cup sugar
4 lemons 3 cups water

Mix sugar, lemon juice, and a few gratings from the rind, water and coconut. Stir and freeze well.

May be improved by adding two stiffly beaten egg whites before it sets.

Coconut Orange Sherbet

Follow above recipe using two lemons and two oranges.

Coconut Blanc Mange

1 can Baker's Fresh Grated Coconut Pinch of salt
2 1/4 cups coconut milk and cows' milk 1 teaspoon vanilla
6 tablespoons cornstarch 1/4 cup sugar

Mix cornstarch with 1/4 cup cold milk; add sugar and salt. Scald balance of milk and stir slowly into the cornstarch. Cook over water 12 minutes, stirring until it thickens. Add pressed coconut and vanilla. Stir well. Turn into a wet mould to set.

Coconut Chocolate Blanc Mange

Use above recipe, adding 4 tablespoons Grated Chocolate (or Cocoa) to the scalding milk.

Coconut Mousse

Put one can of Baker's Fresh Grated Coconut through a food chopper into a sauce pan, place on the fire. Add 1/2 cup sugar and 1 tablespoon Granulated Gelatine, soaked in a little water, stirring constantly until dissolved. Remove from fire, pour into a bowl, set on ice and stir briskly till cold. Then add a pint of sweetened whipped cream. Pour the mixture into a covered mould, pack in pounded ice and salt and leave for two hours. Serve in sherbet glasses. Garnish with whipped cream sprinkled with coconut.

Coconut Icing

Boil 1 cup of sugar and 1/2 cup of Coconut Milk or water until a drop hardens in cold water. Remove from fire, have white of an egg beaten thoroly, then add sugar syrup, a few drops at a time, beating constantly then add 1/4 cup coconut which has been pressed from milk and sugared. Spread between cake and on top sprinkle with 1/4 cup sugared coconut, which has been thoroly pressed from milk and in which two tablespoonsful of sugar have been stirred. Flavor with lemon or vanilla.

Coconut Marshmallow Icing—double quantity of coconut milk or water and add six or eight marshmallows.
Coconut Tartlets

\frac{3}{4} \text{ cup Baker's Fresh Grated Coconut} \\
3 \text{ tablespoons butter} \\
6 \text{ tablespoons sugar} \\
2 \text{ eggs} \\
1 \text{ tablespoon cream} \\
2 \text{ tablespoons flour} \\
\text{Juice of } \frac{1}{2} \text{ lemon} \\
\text{Pastry}

Line 12 gem tins with good pastry. Beat butter and sugar to a cream, add well beaten eggs, cream, flour, lemon juice, and coconut thoroughly drained. Divide mixture into prepared tins and bake in hot oven for ten minutes. Serve hot or cold.

Parisian Charlotte

\frac{3}{4} \text{ cup Baker's Fresh Grated Coconut} \\
\frac{1}{2} \text{ envelope plain gelatine} \\
\frac{1}{4} \text{ cup coconut milk} \\
1 \text{ cup cows' milk} \\
3 \text{ tablespoons sugar} \\
2 \text{ egg yolks} \\
\frac{1}{2} \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ pint whipped cream} \\
\text{Macaroons}

Soak gelatine in coconut milk. Scald cows' milk, add sugar and beaten egg yolks. Cook several minutes and add gelatine, Coconut and vanilla. When beginning to set, add whipped cream. Heap lightly in sherbet cups and sprinkle with stale macaroons crushed. Serves 5 to 6 persons.

Coconut Charlotte Russe or Short Cake

(Quite quickly and easily made)

1 \text{ can Baker's Fresh Grated Coconut} \\
1 \text{ sponge cake} \\
\frac{1}{4} \text{ pint whipping cream (or equivalent of marshmallow whip)} \\
2 \text{ tablespoons powdered sugar}

Press milk from coconut as shown. Cut the sponge cake lengthwise in two layers; beat the cream until stiff adding sugar (or use ready-made whip). Place half of cream on one layer and cover with coconut; then cover other layer in the same way. Serve. Don't waste the coconut milk; rich enough for baking and cooking; makes a delicious iced drink.

Coconut Souffle

\frac{3}{4} \text{ can Baker's Fresh Grated Coconut} \\
3 \text{ eggs} \\
2/2 \text{ cup sugar} \\
4 \text{ tablespoons flour} \\
\frac{1}{2} \text{ teaspoon baking powder} \\
\frac{1}{2} \text{ cups milk} \\
1 \text{ small lemon} \\
\frac{1}{2} \text{ cup coconut milk}


Coconut Orange Delight

\frac{3}{4} \text{ cup Baker's Fresh Grated Coconut} \\
2 \text{ teaspoons plain gelatine} \\
\frac{1}{2} \text{ cup coconut milk} \\
\frac{1}{2} \text{ cup sugar} \\
\frac{1}{2} \text{ pint cream} \\
4 \text{ or 5 oranges}

Soak gelatine in coconut milk, dissolve by standing in boiling water. Add sugar. When cold, but not set, add whipped cream, oranges chopped, and coconut, drained. Serve in sherbet cups.
Coconut Cup Custard

1 can Baker's Fresh Grated Coconut
1/2 cup coconut milk
1 cup milk
2 eggs

Mix one-half of the coconut (which has been pressed) with other ingredients. Pour into four buttered custard cups. Put in pan of water in moderate oven and bake until firm. Sprinkle balance of coconut on top and brown under broiler or in oven.

Coconut Rice Pudding

1 cup Baker's Canned Coconut
1 cup steamed rice
1 egg
1/2 cup milk

Beat eggs until light, add sugar, milk, rice, and jelly or raisins. Fill buttered bake dish with alternate layers of mixture and coconut. Bake in moderate oven until top is browned.

Coconut Nectar Pudding

1 can Baker's Fresh Grated Coconut
1 egg white
1 teaspoon gelatine

Add the boiling coconut milk to the gelatine which has been soaked in tablespoon cold water until dissolved. Add lemon juice and sugar, then strain. When thick, add egg white beat until foamy then slowly add one-half the coconut, which has been pressed, and beat until it holds its shape. Mould and serve with orange sauce. Sprinkle with other half of coconut.

Coconut-Apple Pudding

1 can Baker's Fresh Grated Coconut
1 quart apples
1/4 cup granulated tapioca
1/4 cup brown sugar

Wash tapioca and boil with coconut milk and water to make four cups, until clear, add salt and half the sugar. Butter baking dish, pour in tapioca. Wash, pare and quarter the apples and put them on the tapioca. Sprinkle the thoroly pressed coconut over the top, and the balance of the sugar, and place in moderate oven. Bake 30 to 35 minutes or until light brown. Serve cold and garnish with Red Tart Jelly, put on in small pieces, or whipped cream.

Coconut Mush or Scrapple

1 can Baker's Fresh Grated Coconut
2 cups fine grits, or cornmeal

Mix water and meal thoroly, add salt, then place on fire. stirring until it boils. Let simmer 30 to 60 minutes, stirring frequently to prevent burning. If necessary, add water while cooking, keeping consis-tency of thick batter. Remove from fire, stir in coconut, place in vessel to set or harden. When cold, slice and fry in deep fat.

Note:—A variation may be had by adding tomatoes, left-over meat or beans.
Ambrosia

(A delightful Breakfast Cocktail and Satisfying Dessert)

1 can Baker’s Canned Coconut
4 oranges
1 cup pineapple
2 bananas (optional)

Slice oranges, include if convenient two bananas and 1 cup pineapple; sweeten to taste. Add Coconut and serve cold.
Delightful variations can be made with any seasonable fruit, as peaches, pears, pineapples, cherries and strawberries.

Coconut Cream Fudge

1 cup Baker’s Canned Coconut (from which milk has been pressed)
2 cups brown sugar
½ cup coconut milk
1 tablespoonful of butter

Put butter, sugar and milk in saucepan, boil 12 minutes or 15 minutes, stirring constantly. Remove from fire and beat until cool, adding coconut. Pour in buttered tin and cut into squares before it hardens.

Coconut Chocolate Fudge—use same recipe—add 4 to 5 tablespoonsful grated chocolate or cocoa to the granulated sugar.

Coconut Seafoam—use same recipe, using granulated sugar, boil ten minutes only, stirring in slowly well beaten white of egg; flavor with teaspoonful of lemon or vanilla.
Coconut Kisses

\[ \frac{3}{4} \text{ cup Baker's Fresh Grated Coconut} \]
\[ 3 \text{ eggs} \]
\[ \frac{1}{2} \text{ cup sugar} \]

Line twelve gem tins with good pastry, bake until light brown. Put a teaspoon of jam on each one. Beat the whites of the eggs to a stiff froth, adding sugar. Add Coconut, pressed, and mix thoroly. Divide into prepared tins and bake in a moderate oven until light brown. 12 Kisses.

Coconut Macaroons

1 can Baker's Fresh Grated Coconut
3 whites of eggs
\[ \frac{1}{2} \text{ cup coconut milk} \]
\[ 1 \text{ cup sugar} \]

Put sugar and Coconut Milk into a saucepan, boil until the syrup slightly hardens, when dropped in cold water. Remove from the fire. Mix in the coconut, then gradually add the stiffly beaten whites of eggs. Mix thoroly, and drop with a spoon into small cakes on buttered tins. Bake in a slow oven until brown.

Coconut Caramels

\[ \frac{3}{4} \text{ cup Baker's Fresh Grated Coconut} \]
\[ \frac{1}{2} \text{ cup milk} \]
\[ 2 \text{ cups brown sugar} \]
\[ \frac{1}{4} \text{ cup butter} \]
\[ \frac{1}{2} \text{ cup cream} \]
\[ 1 \text{ teaspoon vanilla} \]
\[ \text{Cream of tartar} \]

Boil milk, sugar, cream of tartar, and \( \frac{1}{4} \) cup butter until it spins a heavy thread, then add another \( \frac{1}{4} \) cup butter, boil again until it spins a heavy thread, then add \( \frac{1}{4} \) cup of butter again, and the cream. Boil until it forms a hard ball when dropped in cold water. Add vanilla and coconut and pour into buttered pans. Cut into pieces before it becomes too hard. Must be stirred all the time while it is boiling.

Coconut Pumpkin Pie

(New England Style)

1 can Baker's Fresh Grated Coconut
2 cups pumpkin
1 tablespoon cornstarch or flour
1 cup brown sugar
1 cup milk
\[ \frac{1}{4} \text{ cup molasses or syrup} \]
\[ 1 \text{ teaspoon ginger} \]
\[ 1 \text{ teaspoon cinnamon} \]
\[ 1 \text{ teaspoon salt} \]
\[ 2 \text{ eggs} \]

Beat eggs slightly. Mix in other ingredients thoroughly, first having stirred the cornstarch in milk. Bake in two pies.

Coconut Sweet Potato Pie

(A Dixie Favorite)

1 can Baker's Fresh Grated Coconut
2 cups cooked sweet potatoes
1 cup sugar
1 tablespoon cornstarch or flour
1 teaspoon cinnamon
\[ \frac{1}{2} \text{ teaspoon nutmeg or mace} \]
\[ 2 \text{ eggs} \]
\[ 1 \text{ cup milk} \]

Beat eggs slightly. Mix in other ingredients thoroly, first having stirred the cornstarch in milk. Bake in two pies.
Prune Delight

(Delightful, and easily made)

**Baker’s Fresh Grated Coconut**

1/2 can Baker’s Fresh Grated Coconut

1/2 lb. prunes

1 lemon

1/3 cup sugar

Wash and boil one-half pound of prunes with a couple slices of lemon. Remove pits and replace with coconut. Boil prune juice with scant 1/2 cupful of sugar to a syrup.

Serve with the syrup also whipped cream if convenient.

Follow same recipe for peaches, apricots and other fruits.

Coconut Corn Muffins

(Saves shortening and eggs)

**Baker’s Fresh Grated Coconut**

1/2 can

3/4 cup coconut milk

1/2 cup corn meal

3/4 cup flour

1 teaspoon baking powder

3 teaspoons melted fat

1 egg

Press milk from coconut, as shown. Mix the dry ingredients. Add the coconut milk, egg, shortening, and lastly fold in the fresh grated coconut. Beat well and bake in well greased shallow pan about 20 minutes, or in muffin pans 12 to 15 minutes.

Coconut Rice Pop Overs

**Baker’s Fresh Grated Coconut**

1/2 can

1 cup cold boiled rice

1 1/2 cups flour

4 teaspoons baking powder

4 tablespoons sugar

3 eggs—separated

2 cups coconut milk and cows’ milk

1 teaspoon salt

Mash rice until smooth and mix with drained coconut. Sift flour, baking powder, sugar and salt together twice. Beat yolks of eggs; add whites beaten stiff, and stir them into the rice. Then add milk and coconut milk, mixed together, and flour alternately. Beat until smooth.

Have gem tins greased and a little flour sifted into each; fill each two-thirds full with mixture and bake in hot oven for 15 minutes. Serve hot with butter or maple syrup or cinnamon and sugar, or as a dessert with preserved fruits.

Tropical Sandwiches

**Baker’s Fresh Grated Coconut**

1 can

1 cup stoned dates or chopped figs

1 cup seeded raisins

1/4 cup syrup

2 tablespoons lemon juice

1/4 teaspoon salt

Put pressed coconut, dates and raisins or figs through food chopper. Add other ingredients and use as a filling for sandwiches.

Oriental Breakfast

Add one can Baker’s Fresh Grated Coconut to a large bowl of steaming hot rice. Serve with sugar, cream and a grating of nutmeg. The left-over may be salted and fried as croquettes.