NEW MAGIC IN THE KITCHEN

208 DELICIOUS DISHES • MADE WITH SWEETENED CONDENSED MILK
THIS little book is dedicated to today's housewife—who doesn't hesitate to admit that she prefers to do things in the quickest and most efficient way . . . The recipes given here are all brand-new. They have been worked out by a group of cooking experts, to show how greatly the making of many dishes can be simplified by the use of Sweetened Condensed Milk—with real improvement in richness and flavor and with actual saving in cost.

Do you wonder they've called their book "New Magic in the Kitchen"? If you're inclined to think this title sounds over-enthusiastic, just reserve final judgment until you've tried several recipes! The Chocolate Pudding on page 44, the Coconut Macaroons on page 17, and the Spanish Corn Pudding on page 56 are good ones to begin with. But before you begin you'll want to read the facts on pages 63 and 64. They'll tell you exactly what Sweetened Condensed Milk is—why it has been used for years by professional caterers, bakers and confectioners—and why so many modern housewives are now using it too.

(Certain recipes in this book have been marked with a * These are especially noteworthy, either because of novelty, ease of making, economy or extra richness—directly due to the use of Sweetened Condensed Milk.)
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### Drinks (Hot and Cold)

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### Ice Box Cakes

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### Ice Creams and Sherbets

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### Puddings

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### Puddings

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READ ABOUT THIS INTERESTING EXPERIMENT

**A competitive test that proved the labor-saving, time-saving qualities of Sweetened Condensed Milk.**

**ONE day, not long ago, two cooking experts were testing out some recipes in the Borden kitchen. One of them exclaimed at the few ingredients required by the recipe she was working on, and the other said:**

"Wouldn’t it be interesting to make some comparisons! Let’s select a Borden recipe and then take a standard recipe for the same dish. You make up one and I’ll do the other. We’ll start at the same moment, work at the same speed, and then compare the time and number of ingredients required for each.”
“Let’s not stop there!” said the other promptly. “Let’s compare the cooking utensils used in making up the two recipes. One thing I particularly notice about Condensed Milk cooking is the small amount of washing up that has to be done afterwards.”

So they selected two recipes, assembled their ingredients and made the test. And then, thoroughly interested, they made a good many other tests. The results of five are shown here. They need not be explained. They speak for themselves!

### CHOCOLATE NUT CANDY

**Standard Recipe**

- 2 squares chocolate
- 2 tablespoons butter
- 2 cups sugar
- \(\frac{3}{4}\) cup milk
- \(\frac{1}{4}\) teaspoon salt
- \(\frac{1}{2}\) teaspoon vanilla
- \(\frac{1}{2}\) cup chopped nuts
- 1 saucepan
- 1 cup
- 1 tablespoon
- 1 teaspoon
- 1 knife
- 1 candy thermometer
- 40 minutes

**Sweetened Condensed Milk Recipe**

- 1 \(\frac{3}{4}\) cups Borden’s Sweetened Condensed Milk
- 2 squares chocolate
- \(\frac{3}{8}\) cup chopped nuts
- 1 double boiler
- 1 teaspoon
- 1 knife
- 12 minutes

### FONDANT

**Standard Recipe**

- 2 cups sugar
- \(\frac{3}{8}\) cup water
- \(\frac{1}{8}\) teaspoon cream of tartar
- 1 cup
- 1 teaspoon
- 1 marble slab
- 1 pan
- 1 mixing spoon
- 1 candy thermometer
- 1 plate
- 40 minutes
- (And must “ripen” for 24 hours)

**Sweetened Condensed Milk Recipe**

- \(\frac{3}{4}\) cup Borden’s Sweetened Condensed Milk
- 1 \(\frac{3}{4}\) cups confectioner’s sugar
- 1 bowl
- 1 cup
- 1 teaspoon
- 1 fork
- 5 minutes
CHOCOLATE FILLING

**Standard Recipe**

<table>
<thead>
<tr>
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<th>Sweetened Condensed Milk Recipe</th>
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<tbody>
<tr>
<td>1 cup sugar</td>
<td>1 1/2 cups Borden’s Sweetened Condensed Milk</td>
</tr>
<tr>
<td>2 squares chocolate</td>
<td>3 squares chocolate</td>
</tr>
<tr>
<td>1/2 cup fluid milk</td>
<td>Water</td>
</tr>
<tr>
<td>1 tablespoon cornstarch</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon butter</td>
<td></td>
</tr>
<tr>
<td>1 double boiler</td>
<td>1 double boiler</td>
</tr>
<tr>
<td>1 measuring cup</td>
<td>1 mixing spoon</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
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**Time**

14 minutes

**Cooking Utensils**

1 double boiler
1 measuring cup
1 tablespoon
1 teaspoon

MAYONNAISE

**Standard Recipe**

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 teaspoon mustard</td>
<td>1 1/2 cups Borden’s Sweetened Condensed Milk</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1/2 cup vinegar</td>
</tr>
<tr>
<td>1 teaspoon sugar</td>
<td>1/2 cup salad oil</td>
</tr>
<tr>
<td>Few grains cayenne</td>
<td>1 teaspoon mustard</td>
</tr>
<tr>
<td>2 egg yolks</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons lemon juice</td>
<td>1 egg yolk</td>
</tr>
<tr>
<td>2 tablespoons vinegar</td>
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</tr>
<tr>
<td>1 1/2 cups salad oil</td>
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**Cooking Utensils**

1 bowl
1 fork
1 teaspoon
1 knife (for cutting lemon)
2 cups

**Time**

20 minutes

VANILLA ICE CREAM

**Standard Recipe**

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<td>1 pint fluid milk</td>
<td>1 1/2 cups Borden’s Sweetened Condensed Milk</td>
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<tr>
<td>1 egg</td>
<td>1 can Borden’s Evaporated Milk</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1 cup cold water</td>
</tr>
<tr>
<td>1/2 tablespoon cornstarch</td>
<td>1 tablespoon vanilla</td>
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<tr>
<td>1/2 pint whipped cream</td>
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<tr>
<td>1/6 teaspoon salt</td>
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<tr>
<td>1 double boiler</td>
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<tr>
<td>1 tablespoon</td>
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<tr>
<td>1 cup</td>
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</tr>
<tr>
<td>1 egg beater</td>
<td></td>
</tr>
<tr>
<td>1 strainer</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td></td>
</tr>
</tbody>
</table>

**Time**

45 minutes

(To mix and cook)

5 minutes

(to mix—no cooking required)
How to Measure in Cooking

The success of all recipes depends upon careful measurements. For your convenience the following simple rules are given here:

Choice of Measuring Utensils: If possible always use a standard measuring cup with numbers showing the fractional parts of a cupful. A set of measuring spoons, in tablespoon, half-tablespoon, teaspoon, half-teaspoon and salt-spoon size, is also indispensable for accurate measurement and not at all expensive.

To Measure Sweetened Condensed Milk: Pour from the can into the measuring cup or spoon and allow milk to level itself.

To Measure Dry Ingredients: Fill cup or spoon and level off the top with the blade of a knife. If only a part cupful is called for, follow the numbers on the standard measuring cup. Always sift flour, powdered sugar and confectioner's sugar before measuring.

To Measure Liquids: When a cupful or spoonful is called for, fill to the very top. Use standard measuring cup to measure fractional parts of a cupful.

To Measure Fats: Butter, lard and other solid fats should be packed solidly into the measuring cup or spoon and then levelled off with a knife. When the recipe calls for a certain quantity of melted butter, measure after melting. When recipe calls for so much butter melted, measure first, then melt.

Weight and Measurement Equivalents

In buying supplies it is often important to know measurements in terms of weight. The following table will prove useful:

1 lb. granulated sugar equals 2 cupfuls
1 lb. powdered or confectioner's sugar equals 2½ cupfuls
1 lb. brown sugar equals 2½ cupfuls
1 lb. butter or other solid cooking fat equals 2 cupfuls
1 lb. pastry or bread flour equals 4 cupfuls
1 lb. cornmeal equals 3 cupfuls (approximately)
1 lb. rice equals 2 cupfuls
6 oz. raisins or currants equals 1 cupful
1 oz. chocolate equals 1 square
1 oz. chopped nuts equals ½ cupful or approximately 5 tablespoonfuls
Bread

**BLUEBERRY MUFFINS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups flour</td>
<td>3/4 cup water</td>
<td>2 eggs</td>
<td>4 tablespoons shortening</td>
</tr>
<tr>
<td>4 teaspoons baking powder</td>
<td>4 tablespoons shortening</td>
<td>3/4 cup Borden's Sweetened Condensed Milk</td>
<td>1 cup blueberries</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1/2 cup Borden's Sweetened Condensed Milk</td>
<td>1/2 cup water</td>
<td>1 egg</td>
</tr>
</tbody>
</table>

Sift together the dry ingredients. To them add condensed milk, water and eggs, which have been thoroughly blended. Add melted shortening. Mix well and add blueberries. Half fill well-greased muffin pans and bake in moderate oven (375° F.) about 25 minutes. Canned berries may be used if they are well drained. This makes about fourteen medium-sized muffins.

**BRAN MUFFINS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup bran</td>
<td>3 tablespoons molasses</td>
</tr>
<tr>
<td>1 1/4 cups flour</td>
<td>3/4 cup Borden's Sweetened Condensed Milk</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>3/4 cup water</td>
</tr>
<tr>
<td>4 teaspoons baking powder</td>
<td>1 egg</td>
</tr>
<tr>
<td>4 tablespoons melted shortening</td>
<td></td>
</tr>
</tbody>
</table>

Sift together the dry ingredients. Add the liquid ingredients, which have been mixed together, and the shortening. Mix well and half fill well-greased muffin tins. Bake in hot oven (425° F.) about 20 minutes. This makes twelve medium-sized muffins.

**YEAST ROLLS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup Borden's Sweetened Condensed Milk</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1 cup hot water</td>
<td>1 yeast cake</td>
</tr>
<tr>
<td>4 tablespoons melted butter</td>
<td>Flour (about 4 1/2 cups)</td>
</tr>
</tbody>
</table>

Dilute condensed milk with hot water, bring to the scalding point and add butter. Cool to lukewarm, then add the yeast cake dissolved in 1/4 cup lukewarm water. Beat in thoroughly about half the flour. Cover and let rise in a warm place for one hour, or until light. Then add the salt and the remainder of the flour, or enough to make a dough. Knead well, place in a greased bowl, cover and let rise for an hour and a half, or until double its bulk. Shape into rolls and bake.

**CLOVER LEAF ROLLS**

Use Yeast Roll recipe. When light, break off piece of dough equal to that used for one ordinary roll. Divide into three equal parts, shape, place three tiny balls in a muffin pan. Brush over with melted butter. When very light, bake in hot oven (425° F.) for about 15 minutes. This makes 1 1/2 dozen medium-sized rolls.

**PARKERHOUSE ROLLS**

Use Yeast Roll recipe. When light, roll dough to one-third inch thickness, cut with a two-inch biscuit cutter. Brush each circle with melted butter. Then crease through the center with the dull edge of a knife and fold over in pocketbook shape. Place in well-greased shallow pans one inch apart. Brush with melted butter. Cover and let rise until light—about three-quarters of an hour. Bake in hot oven (425° F.) for about 10 minutes.
TEA BISCUITS

4 tablespoons fat  3/4 teaspoon salt
2 cups flour  3/4 cup Borden's Sweetened Condensed Milk
4 teaspoons baking powder  1 1/2 cups water

Work the fat thoroughly into the flour, baking powder and salt, which have been sifted together. Add the liquid and stir lightly together with a fork. Toss on a floured board and roll to about 1/2 inch thick. Cut with small fancy cutters and bake in hot oven (450° F.) for 10 minutes.

SHORTCAKE

Use Tea Biscuit recipe. After liquid has been lightly stirred in, toss on a floured board and divide into two parts. Roll each part to a diameter of eight inches. Place one circle on a baking pan and spread with soft butter. Cover with the other circle and bake in hot oven (450° F.) for about 15 minutes. Split and fill with crushed and sweetened fruit. Cover with whipped cream garnished with fruit, or with another portion of crushed fruit.

COFFEE CAKE

2 cups flour  1/4 cup Borden's Sweetened Condensed Milk
3/4 teaspoon salt  3/4 cup water
4 teaspoons baking powder  1 egg
4 tablespoons melted shortening

Mix and sift dry ingredients. Add condensed milk and water, which have been blended together, and the beaten egg and melted shortening. Mix well and spread about 1/2 inch thick in a greased pan. Cover with Top Mixture (page 35) and bake in moderate oven (350° F.) about 30 minutes.

SALLY LUNN

2 cups flour  1/4 cup Borden's Sweetened Condensed Milk
3 teaspoons baking powder  3/4 cup water
1/2 teaspoon salt  2 eggs, well beaten
3/4 cup melted shortening

Mix and sift dry ingredients. Dilute condensed milk with water, add with eggs to dry ingredients and beat well. Add melted shortening, bake in a well-greased shallow pan in moderate oven (350° F.) about 30 minutes.

NUT BREAD

1/4 cup Borden's Sweetened Condensed Milk
1 cup water
1 egg
2 tablespoons melted shortening
2 1/2 cups flour
3 teaspoons baking powder
1 1/2 teaspoons salt
1 cup pecan or English walnut meats, cut in small pieces

Dilute condensed milk with water, blending thoroughly. Mix with well-beaten egg and shortening. Mix flour, baking powder, and salt; sift twice, add nut meats. Add gradually to egg mixture and turn into well-greased oblong bread pan. Let stand 20 minutes. Bake in moderate oven (350° F.) about 45 minutes, brush with melted butter after removing from oven. This is nice to serve with tea if one-half cup of diced candied orange peel or chopped seeded raisins is substituted for one-half cup nut meats.

CORN BREAD

1 cup corn meal  3/4 cup Borden's Sweetened Condensed Milk
1 cup flour  3/4 cup water
3 teaspoons baking powder  1 egg, beaten slightly
1/2 teaspoon salt  3 tablespoons melted butter

CORNMEAL MUFFINS

1 cup flour
1 cup cornmeal
3 teaspoons baking powder
½ teaspoon salt

1 egg
½ cup Borden's Sweetened Condensed Milk
1 cup water
2 tablespoons molasses
4 tablespoons melted shortening

Sift together the dry ingredients. Add the liquid ingredients, which have been mixed together, and the melted shortening. Half fill well-greased muffin tins and bake in a moderate oven (400° F.) about 20 minutes. This makes twelve medium-sized muffins.
APPLE JOHNNY CAKE

1 cup flour  
1/2 cup yellow cornmeal  
1/2 teaspoon salt  
3 teaspoons baking powder  
3/4 cup Borden’s Sweetened Condensed Milk  
3/4 cup water  
1 egg, beaten slightly  
1 cup apples, cut in small, thin pieces  
2 tablespoons melted butter

Mix and sift dry ingredients. Dilute condensed milk with water, blend well, combine with egg, add to dry ingredients, beat well. Stir in apples and melted butter, bake in a shallow, well-greased pan in a moderate oven.

WAFFLES

1 1/2 cups flour  
1/2 cup water  
1/2 teaspoon salt  
1/2 cup Borden’s Evaporated Milk  
3 teaspoons baking powder  
2 eggs  
1/4 cup Borden’s Sweetened Condensed Milk  
1 tablespoon butter

Sift together the flour, salt, and baking powder. Add gradually the condensed milk, water and evaporated milk, which have been stirred together smooth, then egg yolks and melted fat. Fold in egg whites which have been beaten stiff and bake at once on a hot waffle iron.

GRIDDLE CAKES

1 egg  
1 tablespoon melted shortening  
1/2 cup Borden’s Sweetened Condensed Milk  
1/2 cup water  
1 1/2 cups water  
1 1/2 cups flour  
1/2 teaspoon salt  
2 1/2 teaspoons baking powder

Beat egg, add melted shortening, condensed milk and water, mix thoroughly. Sift dry ingredients, and add to first mixture, stirring constantly. Bake on a heated griddle, using a tablespoon of mixture for each griddle cake.

DOUGHNUTS

1 egg  
3/4 cup sugar  
3 tablespoons shortening  
3/4 cup Borden’s Sweetened Condensed Milk  
3/4 cup water  
4 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
3/4 teaspoon nutmeg  
2 teaspoons vanilla

Beat egg. Add sugar, melted shortening, condensed milk and water which have been mixed together. Mix and sift dry ingredients, add to first mixture, and work to a soft dough. Roll out on a slightly floured board to 1/2 inch thickness. Cut with doughnut cutter, and drop carefully into deep fat, hot enough to brown a piece of bread in one minute. As soon as the doughnuts rise to the top of fat, turn them over with fork, so that the entire surface will be evenly browned. Fry about 3 minutes, remove from fat, and drain on brown paper. Sprinkle with confectioner’s sugar.

APPLE FRITTERS

5/6 cup Borden’s Sweetened Condensed Milk  
1/2 cup water  
2 eggs  
2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1 tablespoon melted butter or butter substitute  
2 large mellow apples

Mix condensed milk and water. Mix and sift dry ingredients. To well-beaten eggs, add dry ingredients and milk mixture alternately. Fold in melted butter. Peel, core and cut apples in round slices. Drop apple rings in batter, take out each piece separately with a fork and see that each piece is well covered with batter. Fry in deep hot fat until crust is brown and the apples soft. Remove from fat and drain on brown paper.
JOLLY BOYS

2 cups graham flour
4 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon melted butter

Mix and sift dry ingredients. Beat eggs, add condensed milk and water well blended, and mix well. Melt butter, add to liquid mixture. Gradually add this liquid to the dry ingredients, and blend thoroughly. Drop mixture from a teaspoon into hot deep fat. Cook until a golden brown and thoroughly done. Makes 3 dozen.

UPSIDE DOWN CAKE

1 egg
1/4 cup shortening
1/2 cup sugar
1/2 cup Borden’s Sweetened Condensed Milk
3 apples

1/2 cup water
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt

Beat egg until light and add melted shortening and sugar. Mix condensed milk and water, and add to first mixture alternately with dry ingredients which have been mixed and sifted together. Line bottom of buttered pan with apples, cut into eighths. Sprinkle with one tablespoon sugar mixed with 1/2 teaspoon each of salt and nutmeg. Pour mixture over apples and bake 35 minutes in a moderate oven (350° F.). When turned out on dish for serving, apples will be on top.

CINNAMON TOAST

2 eggs
1/2 cup Borden’s Sweetened Condensed Milk
1/2 cup water
1/2 teaspoon salt

Slices stale bread
Cinnamon

Slightly beat eggs, add condensed milk and water, mixed well, and salt. Dip slices of bread in mixture. Remove immediately and brown on a hot, well-greased griddle or frying pan. Sprinkle cinnamon over each slice.

Cakes

LAYER CAKE

1 1/4 cups sugar
3/4 cup butter or butter substitute
2 eggs

1 cup water
1/2 teaspoon salt
3 cups flour
4 teaspoons baking powder

1 teaspoon flavoring

Cream together sugar and butter; add eggs slightly beaten, then add alternately the milk and water which have been blended together, and the salt, flour, and baking powder which have been sifted together. Add flavoring. Bake in three 9-inch layer cake pans in hot oven (400° F.) about 12 minutes. Cover each layer and the top and sides of the cake with Chocolate Frosting.
FLUFFY LOAF CAKE

1 cup sugar  2/3 cup water
1/2 cup butter or butter substitute  2 cups flour
1 egg  4 teaspoons baking powder
1/2 cup Borden’s Sweetened Condensed Milk  3/4 teaspoon salt
1 teaspoon flavoring

Cream together sugar and butter. Add egg slightly beaten. Add alternately the condensed milk and water, which have been blended together, and dry ingredients which have been sifted together. Add flavoring. Bake in a loaf pan or in a pan 9 inches square, in a moderate oven (375° F.) for 40 minutes. Ice with orange or chocolate icing.

WHITE CAKE

1/2 cup butter or butter substitute  1/6 teaspoon salt
1 cup granulated sugar  1/2 cup Borden’s Sweetened Condensed Milk
2 cups flour  3/6 cup water
3 teaspoons baking powder  1 teaspoon vanilla
3 egg whites

Cream butter until light and fluffy. Add sugar gradually, beating well. Sift dry ingredients and add alternately with the condensed milk and water which have been blended together. Add the vanilla and fold in the egg whites which have been beaten until very light. Bake in an 8-inch tube pan or a 9-inch square pan in moderate oven (350° F.) for about 35 minutes.

DEVIL’S FOOD (FUDGE CAKE)

2 eggs  1 cup water
1/4 cup melted butter or butter substitute  2 cups flour
3 squares unsweetened chocolate  3 teaspoons baking powder
1 cup Borden’s Sweetened Condensed Milk  3/6 teaspoon salt

Beat egg yolks until thick, add melted butter and melted chocolate. Mix and sift dry ingredients and add to first mixture alternately with condensed milk and water, which have been blended together. Beat egg whites until dry, and fold into mixture. Turn into two buttered layer cake tins and bake in a moderate oven (350° F.) for about a half hour. Between layers and on top put Condensed Milk Chocolate Frosting.

DATE CAKE

3/6 cup butter or butter substitute  1 teaspoon cinnamon
1 1/2 cups brown sugar  3/6 teaspoon nutmeg
3 eggs  1 teaspoon salt
3 1/2 cups flour  1 1/2 cups Borden’s Sweetened Condensed Milk
5 teaspoons baking powder  3/6 cup water
1 1/2 cups dates stoned and chopped

Cream butter and sugar thoroughly. Add well-beaten eggs. To this mixture, add gradually the dry ingredients, which have been sifted together, and the condensed milk and water. Add dates and mix well. Bake in a greased tube or loaf pan in moderate oven (350° F.) for 50 or 60 minutes.

CHEESELESS CHEESE CAKE

4 eggs  1 1/2 cups Borden’s Sweetened Condensed Milk
1 1/2 teaspoons cornstarch  3 tablespoons lemon juice
6 slices zwieback grated

Beat egg yolks. Add cornstarch, condensed milk, and lemon juice, beating each one in thoroughly before adding another. Fold in the stiffly-beaten egg whites. Sprinkle a buttered pan with half the zwieback crumbs. Pour in mixture and sprinkle with balance of crumbs. Bake in moderate oven (325° F.) for about 30 minutes.
GRAHAM CRACKER CAKE

1 tablespoon butter or butter substitute
1 cup Borden’s Sweetened Condensed Milk
1 egg

Melt butter, add to condensed milk, then add well-beaten egg yolk. Roll graham crackers until fine and add with baking powder and salt to first mixture. Mix well. Add vanilla and nut meats. Lastly, fold in stiffly-beaten egg white. Turn into well-greased baking dish or cup cake pan. Bake in moderate oven (350° F.) about 25 minutes or until well set. Serve plain or with whipped cream, Caramel Sauce, or Foamy Sauce.
*BROWNIES

2 squares unsweetened chocolate
1 cup Borden’s Sweetened Condensed Milk
\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{2} \) teaspoon vanilla
\( \frac{1}{4} \) cup chopped nutmeats

Melt chocolate in double boiler. Add condensed milk to melted chocolate and stir until well blended. Remove from fire, add salt, vanilla and nutmeats. Spread \( \frac{1}{2} \) inch thick on pan which has been very well greased and floured. Place rather low in very hot oven (450° F.) for 10 minutes, as strong heat is required to form bottom crust. Lower heat to moderate (350° F.) and bake 10 minutes longer. Remove from oven and cut in squares, then return to slow oven (300° F.) for 10 minutes. (Entire baking time, 30 minutes.) As Brownies are still soft, take from oven and remove carefully from pan with spatula or broad-bladed knife.

COCONUT TOASTS

Cut cake in squares or fancy shapes. Spread each piece with condensed milk. Roll in dry coconut. Toast in pan under flame.

COCONUT MACAROONS NO. 1

\( \frac{3}{4} \) cup Borden’s Sweetened Condensed Milk
1 cup shredded coconut

Mix condensed milk and coconut together, and drop by teaspoonfuls on buttered pan, about 1 inch apart. Bake in moderate oven until a delicate brown. (\( \frac{1}{2} \) teaspoon vanilla may be added.)

*COCONUT MACAROONS NO. 2

\( \frac{3}{4} \) cup Borden’s Sweetened Condensed Milk
\( \frac{1}{2} \) teaspoon vanilla
1 cup dry shredded coconut
1 egg white, stiffly beaten

Mix condensed milk and coconut. Add vanilla. Fold in egg white. Drop by teaspoonfuls on a well-buttered pan. Bake until lightly browned in a moderate oven.

GRAPE-NUTS MACAROONS

1 cup Grape-Nuts
1 cup shredded coconut
Shake of salt
\( \frac{3}{4} \) cup Borden’s Sweetened Condensed Milk

Stir Grape-Nuts, coconut and salt together. Add condensed milk gradually, stirring in lightly with a fork until all the milk has been added. With a spatula or knife, shape mixture in a teaspoon and push off onto a greased pan. Bake in a moderate oven (375° F.) about 10 minutes, or until a delicate brown. Makes thirty macaroons.

SUGAR COOKIES

\( \frac{3}{4} \) cup melted butter or butter substitute
\( \frac{3}{4} \) cup Borden’s Sweetened Condensed Milk
1 tablespoon water
\( \frac{1}{4} \) teaspoon salt

Mix melted butter, water and condensed milk together and add egg well beaten. Mix and sift baking powder, salt and flour together and add to first mixture. Roll and cut with round or triangular cookie cutter. Sprinkle with sugar, coconut or currants just before placing in the oven. Bake in a hot oven (400° F.).

JELLY JUMBLES

Make up dough according to the Sugar Cookie recipe. Divide dough into two equal portions. Roll out half of the dough about \( \frac{3}{8} \) inch thick and cut with cookie cutter. Roll and cut the other half with a doughnut cutter of
the same size. On the center of each whole cookie, put a small portion of jelly. Moisten edges of cookie with water. Place on top one of the rings which have been cut with the doughnut cutter. Press edges of pieces together and bake as sugar cookies.

**NUT AND OATMEAL COOKIES**

<table>
<thead>
<tr>
<th>1/4 cup butter or butter substitute</th>
<th>1/2 cup chopped nut meats</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 tablespoons Borden's Sweetened Condensed Milk</td>
<td>1 1/2 cups flour</td>
</tr>
<tr>
<td>1 egg</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>5 tablespoons water</td>
<td>1/2 teaspoon soda</td>
</tr>
<tr>
<td>1 3/4 cups rolled oats</td>
<td>1/2 teaspoon cinnamon</td>
</tr>
<tr>
<td>1/2 cup raisins</td>
<td>1/2 teaspoon clove</td>
</tr>
<tr>
<td></td>
<td>1/2 teaspoon allspice</td>
</tr>
</tbody>
</table>

Melt butter and add to condensed milk. Add egg well beaten, water, rolled oats, raisins, and nut meats. To this mixture add flour which has been sifted with remaining ingredients. Drop by teaspoonfuls onto buttered sheet or dripping-pan one inch apart and bake in a moderate oven 15 minutes.

**CONDENSED MILK FAIRY GINGERBREAD**

<table>
<thead>
<tr>
<th>1/4 cup butter or butter substitute</th>
<th>3/4 cup water</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup brown sugar</td>
<td>1 1/2 cups flour</td>
</tr>
<tr>
<td>3 tablespoons Borden's Sweetened Condensed Milk</td>
<td>2 teaspoons ground ginger</td>
</tr>
</tbody>
</table>

Cream butter and sugar thoroughly. Mix condensed milk and water and add slowly to butter and sugar mixture, stirring constantly. Add sifted flour and ginger and stir well. Spread very thinly with a broad, long-bladed knife or spatula on a buttered, inverted dripping pan. Bake in a moderate oven. Cut in squares before removing from pan. Watch carefully and turn pan frequently during baking, so that all may be evenly cooked. If mixture around edge of pan is cooked before that in the center, pan should be removed from oven and the cooked part taken off, the remainder returned to oven to finish baking.

**Candies**

**PENUCHI**

<table>
<thead>
<tr>
<th>2 cups brown sugar</th>
<th>3/4 cup water</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup Borden's Sweetened Condensed Milk</td>
<td>1/2 cup chopped nut meats</td>
</tr>
</tbody>
</table>

Mix together sugar and water in large saucepan and bring to a boil. Add condensed milk and boil over low flame until mixture will form firm ball when tested in cold water. Stir mixture constantly to prevent burning. Remove from fire. Add nut meats. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

**CHOCOLATE PECAN SLICES**

<table>
<thead>
<tr>
<th>2 squares unsweetened chocolate</th>
<th>1 3/4 cups Borden's Sweetened Condensed Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pecan nut meats</td>
<td>Pecan nut meats</td>
</tr>
</tbody>
</table>

Melt chocolate in double boiler; add condensed milk and stir over boiling water five minutes until mixture thickens. Cool for five minutes. Drop large tablespoonfuls of chocolate mixture into halved or chopped pecans and work nut meats into surface. Form into roll. Let stand for 3 hours in ice box and cut in slices.
CHOCOLATE TRUFFLES

\[ \frac{1}{2} \text{ pound sweet chocolate} \quad \frac{1}{2} \text{ cup Borden's Sweetened Condensed Milk} \]

Melt chocolate in double boiler. Remove from fire and add condensed milk while stirring constantly. When mixture thickens, drop from teaspoon onto buttered sheet or plate. Half nuts may be placed on the top of each truffle, or they may be rolled in finely-chopped nut meats or shredded coconut.

CHOCOLATE CARAMELS

\[ 1 \text{ cup Borden's Sweetened Condensed Milk} \quad \frac{1}{2} \text{ cup water} \quad \frac{1}{2} \text{ cup corn syrup} \quad 3 \text{ squares unsweetened chocolate} \quad 3 \text{ tablespoons butter} \]

Mix ingredients together and gradually bring to boiling point while stirring constantly. Cook over slow flame and stir occasionally until mixture reaches 235° F. or makes firm ball when tested in cold water. Remove from fire and pour into slightly buttered pan. When cold, cut in squares with sharp knife.

CHOCOLATE NUT BALLS

\[ 2 \text{ squares unsweetened chocolate} \quad 1 \frac{1}{2} \text{ cups Borden's Sweetened Condensed Milk} \quad \text{Nut meats, chopped} \]

Melt chocolate in double boiler, add condensed milk and stir over boiling water five minutes until mixture thickens. Cool for five minutes. Drop teaspoonful into finely chopped nut meats. Roll until well covered with nuts. Let stand in ice box for two hours. A drop or two of oil of peppermint may be added to part of the mixture to give variety.

*MARSHMALLOW FUDGE BALLS

\[ 2 \text{ squares unsweetened chocolate} \quad 1 \frac{1}{2} \text{ cups Borden's Sweetened Condensed Milk} \quad \text{Marshmallows, halved} \quad \text{Nut meats, chopped} \]

Melt chocolate in double boiler. Add condensed milk, and stir mixture over boiling water five minutes until it thickens. Drop pieces of marshmallow into mixture and lift out covered with chocolate. Drop into finely chopped nut meats, rolling until well covered.

COCONUT SLICES

\[ 2 \text{ squares unsweetened chocolate} \quad 1 \text{ cup Borden's Sweetened Condensed Milk} \quad \frac{1}{4} \text{ cup shredded coconut} \]

Melt chocolate in double boiler. Add condensed milk and stir over boiling water until mixture thickens. Remove from fire. Work coconut well into mixture and put in a deep square mold. Let stand in ice-box a few hours and cut in slices.

QUICK FONDANT

\[ 1 \frac{1}{4} \text{ cups sifted confectioner's sugar} \quad \frac{1}{4} \text{ cup Borden's Sweetened Condensed Milk} \quad \frac{1}{2} \text{ teaspoon vanilla} \]

Blend confectioner's sugar gradually into condensed milk, using fork. Add flavoring and continue mixing until smooth and creamy.

FONDANT VARIATIONS

Use fondant plain between halved nut meats or as a stuffing for dates. Or form into small balls and roll in chopped nuts, grated coconut, grated chocolate, chopped candied fruits, etc. For other variations, flavor fondant with oil of peppermint, oil of wintergreen or other desired flavor, tint with artificial coloring and form into round flat creams.
CHOCOLATE FUDGE

2 cups granulated sugar  1 cup Borden's Sweetened Condensed Milk
1 cup water  3 squares unsweetened chocolate

1 cup chopped nuts, if desired

Mix together sugar and water in large saucepan and bring to a boil. Add condensed milk and boil over low flame until mixture will form firm ball when tested in cold water. Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.
QUICK CHOCOLATE FONDANT
2 squares unsweetened chocolate  1 1/2 cups Borden's Sweetened Condensed Milk
Melt chocolate in double boiler having lower part 3/6 full of boiling water. Add condensed milk and stir over boiling water until mixture thickens, about 3 minutes. Let stand in ice-box for 3 hours.

Caramel Dishes

CARAMEL PUDDING (see next page)
*CARAMEL PUDDING

Place unopened can of Borden's Sweetened Condensed Milk in a kettle of boiling water and keep at boiling point for two and a half hours, being careful to keep can covered with water. Remove from water and chill thoroughly. At serving time, remove top of can, cutting along the side so that the contents may be removed whole. Place on a serving dish, garnish with broken nut meats and whipped cream. To serve individually, cut in slices, garnish with nut meats and whipped cream—or use plain unsweetened cream, with or without garnish.

NOTE: Many uses will be found for this delicious caramel dainty. For convenience and to save fuel, caramelize two or three cans at one time and keep in ice-box for quick use. (Makes delicious frosting.)

CARAMEL WITH FRUIT

Many fresh, canned and dried fruits lend themselves to use with this caramel. Pineapple slices are especially pleasing. Fruit juices combine with caramel to make excellent sauces to be used with cottage pudding, ice cream, etc.

CARAMEL PUDDING WITH WHIPPED EVAPORATED MILK

1 can Borden's Sweetened Condensed Milk (caramelized)  
⅓ cup Borden's Evaporated Milk  
⅓ teaspoon salt

Thoroughly chill evaporated milk and beat with Dover egg beater until stiff. (Cracked ice around bowl hastens thickening.) Gradually add caramelized milk and salt, and beat until thoroughly mixed. Chill in ice-box and serve in sherbet glasses lined with split lady fingers. (2 stiffly beaten egg whites may be substituted for evaporated milk.)

CARAMEL DELIGHT

1 can Borden’s Sweetened Condensed Milk (caramelized)  
3 bananas  
1 dozen graham crackers  
Whipped cream

Place a slice of caramelized milk on a graham cracker. Add a layer of thin banana slices. Cover with another graham cracker and add another thin layer of banana. Serve with whipped cream.

CARAMEL TOAST

1 can Borden’s Sweetened Condensed Milk (caramelized)  
Butter-thin wafers

Spread caramelized milk on butter-thins and toast in oven under a flame.

*CARAMEL TARTS

1 can Borden's Sweetened Condensed Milk (caramelized)  
6 individual pastry shells

Put caramelized milk into baked tart shells and serve cold, covered with meringue or whipped cream.

*CARAMEL NUT BALLS

1 can Borden’s Sweetened Condensed Milk (caramelized)  
Nut meats, finely chopped

Drop small pieces of caramelized milk into nut meats and roll until well covered. Let stand in ice-box a few hours.
SOFT CUSTARD

$\frac{1}{2}$ cup Borden’s Sweetened Condensed Milk  
2 whole eggs  
$\frac{3}{8}$ teaspoon salt  
1 teaspoon vanilla or desired flavor

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten eggs and then set top part of double boiler over the hot water. Keep water well below boiling point (about 200° F.) and custard at 180° F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring, chill.

SOFT COFFEE CUSTARD

Use recipe for Soft Custard, substituting $\frac{3}{4}$ cup strong coffee for same quantity of hot water.

SOFT PEACH CUSTARD

Use recipe for Soft Custard. Arrange alternate layers of lady fingers or stale sponge cake and sliced peaches in glass dish and cover with custard. Chill.

SOFT ORANGE OR BANANA CUSTARD


FLOATING ISLAND

$\frac{1}{2}$ cup Borden’s Sweetened Condensed Milk  
$\frac{3}{4}$ cups boiling water  
2 egg yolks  
1 teaspoon vanilla or desired flavor  
2 egg whites  
$\frac{3}{8}$ teaspoon salt  
4 tablespoons granulated sugar

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten egg yolks and then set top part of double boiler over hot water. Keep water well below boiling point (about 200° F.) and custard at 180° F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring. Chill. Serve in sherbet glasses with spoonful of meringue floating on top. Meringue is made by beating together egg whites and sugar.

UNCOOKED CUSTARD

1 egg  
1 cup Borden’s Sweetened Condensed Milk  
2 tablespoons lemon juice  
3 tablespoons water

Into beaten egg yolk, stir condensed milk. Add lemon juice and stir. Mixture will thicken. Add water and fold in stiffly-beaten egg white. Serve on any fresh fruit such as bananas, oranges or berries.
BAKED CUSTARD

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad 3 \text{ eggs, slightly beaten} \\
2\frac{1}{4} \text{ cups hot water} & \quad \frac{1}{4} \text{ teaspoon salt} \\
& \quad \text{Grating of nutmeg}
\end{align*}
\]

Dilate condensed milk with hot water, and pour gradually over beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan of hot water and bake in a slow oven (350° F.) about 40 minutes, or until custard is set. A knife-blade inserted will come out clean when custard is done.
CORNSTARCH CUSTARD

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad 4 \text{ tablespoons cornstarch} \\
1\frac{1}{4} \text{ cups hot water} & \quad 2 \text{ eggs} \\
\frac{3}{4} \text{ teaspoon salt} & \quad 1 \text{ teaspoon vanilla} \\
\end{align*}
\]

Dilute condensed milk with hot water and bring to the scalding point in double boiler. Add salt and cornstarch blended to a smooth paste with \(\frac{3}{4}\) cup cold water; stir constantly until mixture thickens. Continue cooking for 15 minutes, stirring occasionally. Add the beaten egg yolks, diluting them with a little of the hot mixture. Cook for 5 minutes, add the egg whites beaten stiff, and the flavoring. Serve either hot or cold.

BAKED PEACH CUSTARD

\[
\begin{align*}
3 \text{ large, well-ripened peaches} & \quad 1\frac{1}{2} \text{ cups hot water} \\
\frac{3}{4} \text{ cup sugar} & \quad 2 \text{ eggs, slightly beaten} \\
\frac{1}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\text{Grating of nutmeg} & \\
\end{align*}
\]

Place peeled halves of peaches in a baking dish or in individual custard cups, and fill each half with sugar. Bake for 15 minutes in a moderate oven (350° F.). Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour this mixture over baked peaches. Sprinkle with nutmeg. Place dish in a pan of hot water, and bake for about 30 additional minutes, lowering temperature of oven to 325° F. A knife-blade inserted will come out clean when custard is done. Serve either hot or cold. (If canned peaches are used, they need not be cooked before the milk mixture is poured over them.)

BAKED ORANGE CUSTARD

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad \frac{1}{4} \text{ teaspoon salt} \\
2\frac{1}{2} \text{ cups hot water} & \quad 4 \text{ tablespoons orange juice} \\
3 \text{ eggs, well-beaten} & \quad \text{Grated rind of 1 lemon} \\
\frac{1}{4} \text{ teaspoon orange extract} & \\
\end{align*}
\]

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt, orange juice, rind and extract. Pour in baking dish, place in pan of hot water and bake in slow oven (350° F.) about 40 minutes, or until custard is set. A knife-blade inserted will come out clean when custard is done.

ANGEL CUSTARD

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1\frac{1}{4} \text{ cups boiling water} & \quad 3 \text{ eggs whites} \\
\frac{1}{2} \text{ teaspoon vanilla} & \\
\end{align*}
\]

Mix condensed milk and water thoroughly and add salt. Beat egg whites very slightly, using a fork. Pour milk and water over beaten egg whites, add vanilla. Turn into custard cups, set in pan of hot water and bake in slow oven (325° F.) until firm. A knife blade inserted will come out clean when custard is done.

BAKED CARAMEL CUSTARD

\[
\begin{align*}
\frac{1}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad 2 \text{ eggs, slightly beaten} \\
1\frac{1}{4} \text{ cups boiling water} & \quad \frac{1}{4} \text{ teaspoon salt} \\
2 \text{ tablespoons caramel sauce} & \\
\end{align*}
\]

Dilute condensed milk with boiling water and pour gradually over beaten eggs. Add salt and caramel sauce. Pour in baking pan or in custard cups. Place in pan of hot water and bake in slow oven (350° F.) about 40 minutes or until custard is set. A knife blade inserted will come out clean when custard is done.

_Caramel Sauce:_ Put \(\frac{1}{4}\) cup sugar in frying pan and stir constantly over flame until melted to a syrup of light brown color. Add \(\frac{3}{4}\) cup boiling water and boil two minutes.
Dainty Pastries

The following fillings may be used in the making of French Pastries:

**FRENCH PASTRIES**

- Banana ........................................... See page 49
- Caramel .......................................... See page 22
- Chocolate ....................................... See page 30
- Apricot ........................................... See page 49

**VARIOUS FORMS OF PASTRIES**

- Cream Puff Shells
- Eclairs
- Tarts (Pastry Shells)
- Neapolitans (These may be made either of pastry or cake, arranged sandwich style in four or five layers, with any desired filling between.)

**COMBINATIONS**

- Cream Puff Shells—all fillings
- Eclairs—all fillings
- Tarts—all fillings
- Neapolitans—pastry with chocolate and caramel filling
- Chocolate cake with chocolate filling—chocolate frosting
- White cake with chocolate or caramel filling and frosting

**GARNISHES FOR PASTRY**

Candied cherries, nut meats, colored sugars, coconut.

**FROSTING DECORATION**

A tinted Butter Frosting, especially for decorating cakes, will be found on page 30. Another fine decorative frosting is the Chocolate Frosting (page 30), and the Caramel Pudding on page 22 will also be found of perfect consistency for this use. Apply any of these with a pastry tube for decorations on cakes, cookies, pastries and such candies as cream wafers, Easter eggs, etc.
Drinks (HOT & COLD)

*ICED CHOCOLATE

2 squares unsweetened chocolate  6 cups boiling water
1 1/2 cups Borden's Sweetened Condensed Milk  Few grains salt

Melt chocolate in double boiler. Add condensed milk and salt, and stir until mixture thickens. Gradually stir in boiling water. Remove from fire and set aside to cool. At serving time, pour over cracked ice.

HOT COCOA (Made in the cup)

2 1/2 tablespoons Borden's Sweetened Condensed Milk  Few grains salt
1 1/2 teaspoons cocoa (level)  3/4 cup boiling water

Measure condensed milk by pouring from can into the spoon. Thoroughly mix milk, cocoa and salt in cup in which cocoa is to be served. Add boiling water and blend well before serving.

HOT COFFEE

Put one or two teaspoons of Borden's Sweetened Condensed Milk (according to taste) into the empty coffee cup. Then pour in the hot coffee, stirring to blend. This both creams-and-sugars the coffee.

ICED COFFEE

Make the coffee by your favorite method, using six heaping tablespoons of coffee to two pints of water. Strain the coffee and add three-fourths of a cupful of Borden's Sweetened Condensed Milk. Then chill and serve.

HOT TEA

Cream-and-sugar tea with Borden's Sweetened Condensed Milk, using the same method as for hot coffee. The exact quantity of condensed milk required is a matter of taste.

CONDENSED MILK ORANGEADE

2 tablespoons Borden's Sweetened Condensed Milk  3/4 cup orange juice
Measure condensed milk by pouring from can into spoon. Stir milk and orange juice together until well blended. Serve ice cold.

CONDENSED MILK LEMONADE

2 tablespoons Borden’s Sweetened Condensed Milk  3/4 cup cold water
1 tablespoon lemon juice
Measure condensed milk by pouring from can into spoon. Stir milk and water together. Add lemon juice and mix well. Serve ice cold.

CONDENSED MILK GINGER ALE

2 tablespoons Borden’s Sweetened Condensed Milk  3/4 cup ginger ale
Measure condensed milk by pouring from can into spoon. Blend milk and ginger ale. Serve ice cold.
**HOT CHOCOLATE**

2 squares unsweetened chocolate  
1 1/8 cups Borden’s Sweetened Condensed Milk  
8 cups boiling water  
Few grains salt

Melt chocolate in double boiler. Add condensed milk and salt, stir until mixture thickens, then gradually stir in boiling water.
CONDENSED MILK EGG-NOG
2 tablespoons Borden's Sweetened Condensed Milk  1 egg
⅔ cup water
Nutmeg
Measure condensed milk by pouring from can into spoon. Blend milk and water, and add well-beaten egg. Beat with Dover egg beater. Sprinkle nutmeg on top.

CHOCOLATE MALTED MILK EGG-NOG
2 tablespoons Borden's Sweetened Condensed Milk  ⅔ cup cold water
1 egg
Nutmeg
1 ½ teaspoons Borden's Chocolate Malted Milk
Measure condensed milk by pouring from can into spoon. Blend thoroughly condensed milk, well-beaten egg and malted milk. Add water and beat with Dover egg-beater. Sprinkle nutmeg on top.

Frostings

ORANGE-LEMON FROSTING (see next page)
**ORANGE-LEMON FROSTING**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 1 \text{ tablespoon grated lemon rind} \\
1 \frac{1}{2} \text{ tablespoons lemon juice} \quad 1 \text{ tablespoon grated orange rind} \\
\frac{1}{2} \text{ tablespoon orange juice} \quad 3 \text{ cups confectioner's sugar, sifted}
\]

Stir lemon juice with condensed milk. Mixture will thicken. Add orange juice, lemon rind, orange rind and sugar gradually. Beat until smooth and creamy. Cool cake before spreading frosting.

**WHITE FROSTING**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 1 \frac{1}{2} \text{ cups confectioner's sugar, sifted} \\
1 \frac{1}{2} \text{ teaspoons vanilla}
\]

Stir sugar gradually into condensed milk, then add vanilla. Beat until smooth and creamy. Cool cake before spreading frosting.

**ORANGE FROSTING**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 2 \text{ tablespoons orange rind (grated)} \\
2 \text{ tablespoons orange juice} \quad 3 \frac{1}{2} \text{ cups confectioner's sugar, sifted}
\]

Stir together condensed milk, orange rind and orange juice. Add sugar gradually. Beat until smooth and creamy. Cool cake before spreading frosting.

**BUTTER FROSTING**

(See Frosting Decoration, page 26)

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 2 \text{ tablespoons butter} \\
1 \frac{1}{2} \text{ cups confectioner's sugar, sifted} \quad \frac{1}{2} \text{ teaspoon vanilla}
\]

To condensed milk add butter, and cream well. Add gradually the sifted confectioner’s sugar and beat until frosting is smooth, creamy and light in color. Other flavors than vanilla may be used. This frosting may be tinted any color by the addition of a speck of food coloring. Pale tints are most attractive.

**COCONUT FROSTING, NO. 1**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 2 \text{ tablespoons lemon juice} \quad 1 \text{ cup shredded or moist coconut} \\
2 \text{ tablespoons lemon juice} \quad 2 \frac{1}{2} \text{ cups confectioner's sugar} \quad 2 \text{ teaspoons vanilla}
\]

Stir together condensed milk and lemon juice. Add coconut. Add finely sifted sugar gradually. Beat until smooth and creamy. Spread frosting on cake which has been cooled. Sprinkle top with coconut. (If desired, a little grated lemon rind may be added with the sugar.)

**COCONUT FROSTING, NO. 2**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad 1 \text{ cup shredded or moist coconut} \\
1 \text{ cup shredded or moist coconut} \quad 2 \frac{1}{2} \text{ cups confectioner's sugar} \quad 2 \text{ teaspoons vanilla}
\]


**MAPLE NUT FROSTING**

\[
\frac{1}{3} \text{ cup Borden's Sweetened Condensed Milk} \quad \frac{1}{2} \text{ teaspoon mapleine} \\
1 \frac{1}{2} \text{ cups confectioner's sugar} \quad 3 \text{ tablespoons finely-chopped nut meats}
\]

Sift sugar and mix well with condensed milk. Add flavoring and nut meats. Beat until smooth and creamy. One tablespoon of nuts may be saved out and sprinkled over the top of cake.

**CHOCOLATE FROSTING**

\[
3 \text{ squares unsweetened chocolate} \quad 1 \frac{1}{2} \text{ cups Borden's Sweetened Condensed Milk} \\
1 \text{ tablespoon water}
\]

Melt chocolate in double boiler and add condensed milk, stirring over boiling water 5 minutes until it thickens. Add water. Cool cake before spreading frosting. (4 squares of chocolate may be used if bitter-sweet icing is desired.)
CHOCOLATE MARSHMALLOW FROSTING
2 squares unsweetened chocolate  1 1/3 cups Borden’s Sweetened Condensed Milk
8 marshmallows, quartered
Melt chocolate in double boiler. Add condensed milk, stirring over boiling
water 5 minutes until it thickens. Add quartered marshmallows, stirring
until they begin to blend but are not fully dissolved. This may be spread
on cake while cake is hot or after cake is cool.

GINGER FROSTING
(For Tea Cakes and Cookies)
1/4 cup Borden’s Sweetened Condensed Milk  1 cup confectioner’s sugar (sifted)
1/2 tablespoon lemon juice  1/2 teaspoon ground ginger
1/2 cup candied ginger, cut fine
Into condensed milk, stir lemon juice. Mixture will thicken. Add sugar
gradually, ground ginger and 1/4 cup of candied ginger. Beat until smooth
and creamy. After cakes are iced, dot with remaining pieces of ginger.

TOP MIXTURE
(For Coffee Cake or Buns)
1/4 cup Borden’s Sweetened Condensed Milk  3/4 cup currants or nuts
1 1/2 cups brown sugar  1 teaspoon cinnamon
Blend ingredients in order given. Spread before or after baking.

Ice Box Cakes

APRICOT ICE BOX CAKE
1 tablespoon gelatin  3 tablespoons lemon juice
3/4 cup hot apricot juice  1 1/2 cups apricot pulp
1 1/2 cups Borden’s Sweetened Condensed Milk  6 lady fingers
Soak gelatin in 1/4 cup cold water and dissolve in hot apricot juice. Cool
and when mixture begins to thicken beat with Dover egg-beater until
frothy. Stir condensed milk and lemon juice together. Add apricot pulp
and fold in whipped gelatin mixture. Line a mold with split lady fingers,
placing round side out. Fill center with apricot mixture. Set on ice for
several hours. Turn out on serving plate and serve with or without
whipped cream.

PEPPERMINT ICE BOX CAKE
1 tablespoon gelatin  3/4 cup crushed peppermint stick candy
1 cup boiling water  1 1/2 cups Borden’s Sweetened Condensed Milk
Soak gelatin in 3/4 cup cold water, and dissolve in 1 cup boiling water. Cool,
and when mixture begins to thicken, beat until light. Fold in condensed
milk and crushed peppermint sticks, turn into mold and chill. When set,
remove from mold onto a serving dish.
**CHOCOLATE ICE BOX CAKE**

- 2 squares unsweetened chocolate
- 1 1/3 cups Borden's Sweetened Condensed Milk
- 1 egg
- 6 lady fingers

Melt chocolate in double boiler, having lower part of boiler two-thirds full of boiling water. Add condensed milk, and stir for three to five minutes until it thickens. Add beaten egg yolk, diluted with a little of the hot mixture, and cook for few minutes. Remove from fire and let cool for few minutes. Fold in stiffly beaten egg white. Line the bottom and sides of a mold first with waxed paper and then with split lady fingers, placing the round side out. Fill the center with the pudding mixture and cover with lady fingers. Set on ice for eight or more hours. Turn out on serving plate and serve with cream or custard sauce.
FRENCH ICE BOX CAKE

2 squares unsweetened chocolate
1 1/4 cups Borden’s Eagle Brand Sweetened Condensed Milk
1/4 cup water
Vanilla wafers

Melt chocolate in double boiler having lower part 3/4 full of boiling water. Add condensed milk and stir occasionally for three minutes, until mixture thickens. Add water. Line long narrow oblong mold with paraffin paper, and cover bottom of mold with thin layer of chocolate. Then add layer of vanilla wafers and another layer of chocolate. Alternate in this way until chocolate mixture is all used and cover with layer of the wafers. Let season in ice box for 24 hours. To serve turn out on small platter and carefully remove paraffin paper. Cut in slices and serve plain or with cream.

CHERRY ICE BOX CAKE

1 tablespoon gelatin
1 cup boiling water
3 tablespoons lemon juice
1 1/4 cups Borden’s Sweetened Condensed Milk

Soak gelatin in 1/4 cup cold water and dissolve in 1 cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg beater until frothy. Stir together lemon juice and condensed milk and add cherries, cut in small pieces, and cherry juice. Fold this mixture into beaten gelatin. Return to ice box until it begins to set. Line mold with split lady fingers, placing round side out. Fill center with cherry mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.

STRAWBERRY ICE BOX CAKE

1 tablespoon gelatin
3/4 cup boiling water
2 tablespoons lemon juice
1 1/4 cups Borden’s Sweetened Condensed Milk
1 1/4 cups crushed strawberries
6 lady fingers

Soak gelatin in 3/4 cup cold water and dissolve in 3/4 cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg beater until frothy. Stir together lemon juice and condensed milk and add crushed strawberries. Fold this mixture into beaten gelatin. Return to refrigerator until it begins to set. Line a mold with split lady fingers placing round side out. Fill center with strawberry mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.

BANANA ICE BOX CAKE

1 tablespoon gelatin
1 cup boiling water
3 tablespoons lemon juice
1 1/4 cups Borden’s Sweetened Condensed Milk
1 1/4 cups mashed bananas
6 lady fingers

Soak gelatin in 1/4 cup cold water, and dissolve in 1 cup boiling water. Let stand in ice box until it thickens. Beat with Dover egg beater until frothy. Stir together lemon juice and condensed milk and add bananas which have been well mashed with a fork. Fold this mixture into beaten gelatin. Return to ice box until it begins to set. Line a mold with split lady fingers, placing round side out. Fill center with banana mixture. Set on ice for several hours. Turn out on serving plate and serve with or without whipped cream.
Ice Cream—Sherbets

VANILLA ICE CREAM

1 1/4 cups Borden’s Sweetened Condensed Milk 1 cup cold water
2 cups Borden’s Evaporated Milk 1 tablespoon vanilla

Blend together thoroughly the condensed milk, evaporated milk, water, and vanilla. Freeze. Pack in ice and salt for one hour or more after freezing.

*MAPLE NUT ICE CREAM

1 1/4 cups Borden’s Sweetened Condensed Milk 1 cup water
2 cups Borden’s Evaporated Milk 1 1/2 tablespoons mapleine
1/2 cup nut meats, finely chopped

Blend together thoroughly condensed milk, evaporated milk, water and flavoring. Freeze. Add nut meats when mixture begins to thicken. Pack in ice and salt for one hour or more after freezing.

PEPPERMINT STICK ICE CREAM

1 1/4 cups Borden’s Sweetened Condensed Milk 1 cup cold water
2 cups Borden’s Evaporated Milk 1 cup peppermint stick candy

Blend together thoroughly the condensed milk, evaporated milk and water. Freeze. Add finely crushed peppermint sticks when mixture is partly frozen. Pack in ice and salt for one hour or more after freezing.

FRESH PEACH ICE CREAM

2 cups peach pulp 1 cup Borden’s Evaporated Milk
Sugar to taste 1 tablespoon lemon juice
1 1/4 cups Borden’s Sweetened Condensed Milk 1 cup cold water

To the mashed fruit add the sugar and allow to stand for a few minutes until the sugar has dissolved. Blend the condensed milk, evaporated milk and water together thoroughly. Add the fruit and lemon juice. Freeze. Pack in ice and salt for one hour or more after freezing.

FRESH RASPBERRY ICE CREAM

1 1/4 cups Borden’s Sweetened Condensed Milk 1 cup cold water
1 cup Borden’s Evaporated Milk 2 cups fresh raspberries, crushed
1 tablespoon lemon juice

Blend together thoroughly condensed milk, evaporated milk, and water. Add berries and lemon juice. Freeze. Pack in ice and salt for one hour or more after freezing.

FRESH STRAWBERRY ICE CREAM

1 quart ripe strawberries (crushed) 1 1/4 cups Borden’s Sweetened Condensed Milk
Sugar to taste 1 cup Borden’s Evaporated Milk
1 cup cold water 1 tablespoon lemon juice

To the mashed berries add the sugar and allow to stand for a few minutes until the sugar is dissolved. Blend condensed milk, evaporated milk and water together thoroughly. Add the berries. Freeze. Pack in ice and salt for one hour or more after freezing.
PINEAPPLE SHERBET

1 cup crushed pineapple 2 tablespoons lemon juice
1 1/4 cups orange juice 2/4 cup Borden's Sweetened Condensed Milk

Into the crushed pineapple stir the fruit juices, then the condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing.

*ORANGE SHERBET

2 cups orange juice 1 teaspoon grated orange rind
3/4 cup lemon juice 1 1/4 cups Borden's Sweetened Condensed Milk

Blend the fruit juices and orange rind thoroughly with condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing.

RASPBERRY SHERBET

3 cups fresh raspberries (2 cups crushed or canned) 2 tablespoons lemon juice
1 cup orange juice 3/4 teaspoon grated orange rind
1 1/4 cups orange juice 1/4 cups Borden's Sweetened Condensed Milk

Rub berries through strainer and stir in orange and lemon juice and orange rind. Add condensed milk. Freeze. Pack in ice and salt for an hour or more after freezing. (If sweetened canned fruit is used, a little more lemon juice may be added.)

APRICOT SHERBET

1 1/4 cups Borden's Sweetened Condensed Milk 1 1/4 cups apricot juice
1 1/4 cups apricots, mashed or cut in pieces 6 tablespoons lemon juice
3/4 cup water

Into condensed milk, stir apricot pulp, juice, lemon juice and water. Freeze. Pack in ice and salt for an hour or more after freezing.

FROZEN AMBROSIA

1 1/4 cups Borden's Sweetened Condensed Milk 3/4 cup water
2 cups Borden's Evaporated Milk 3 oranges, cut in pieces
1/4 cup orange juice 3 bananas, cut in pieces
3/4 cup coconut

Mix thoroughly condensed milk, evaporated milk, orange juice and water. Freeze. Add fruit and coconut when mixture is partly frozen. Pack in ice and salt and let stand for an hour after freezing.

VARIATIONS

The recipes given here will suggest many other delicious frozen desserts. For instance, you may use the Vanilla Ice Cream recipe as a basic recipe, varying the flavoring as you wish, and adding any of the following: Chopped nuts (walnuts, almonds, pecans, pistachio nuts, peanuts). Chopped candied fruits. Crystallized ginger, cut fine. Raisins. Maraschino cherries. Grape-Nuts. Crumbled macaroons. Another tempting variation is to mold vanilla ice cream and just before serving roll in chopped nutmeats, shredded coconut or grated sweet chocolate.
*CHOCOLATE ICE CREAM

2 squares unsweetened chocolate 1 cup cold water
1 1/3 cups Borden's Sweetened Condensed 2 cups Borden's Evaporated
Milk Milk

Melt chocolate in double boiler, having lower part 2/3 full of boiling water. Stir in the condensed milk and continue stirring over hot water for few minutes until mixture thickens. Add gradually water and evaporated milk, cool, and freeze in two-quart freezer. Pack in ice and salt for one hour or more after freezing.
**BAKED HAM RENÉ**

Slice uncooked ham (1 inch thick)  \( \frac{3}{8} \) cup Borden's Sweetened Condensed Prepared mustard

Milk

1 cup hot water

Pan broil ham on both sides for a minute. Spread with mustard to cover well (\( \frac{1}{8} \) inch thick). Mix condensed milk with hot water until thoroughly blended, and pour over ham in baking pan. Bake in moderate oven (350° F.) with pan covered for 15 minutes; then remove cover and cook until tender and liquid is absorbed (about 30 minutes). May be served with pineapple rings or fried apple rings. (Mustard may be omitted.)
LAMB MENAGERÈ

$\frac{1}{2}$ cup Borden’s Sweetened Condensed Milk  
$\frac{1}{2}$ teaspoon white pepper  
2 tablespoons hot water  
1 tablespoon salt (scant)  
2 cups cold lamb, minced  
1 tablespoon chopped green peppers  
1 tablespoon butter  

Mix condensed milk with water and stir into minced lamb. Add salt, pepper, chopped onion and green peppers. Put into buttered ramekins. Melt butter, mix with bread crumbs and sprinkle over meat. Bake in moderate oven (350°F.) for about 20 minutes or until well browned.

SHERRY PINEAPPLE RINGS

Sliced canned pineapple  
Borden’s Sweetened Condensed Milk  
Stale macaroon or bread crumbs  

Dry slices of pineapple with soft napkin or tea towel. Dip in condensed milk and roll in stale crumbs. Broil on top side under moderate fire until golden brown. When rolled in macaroon crumbs, fill center with foamy sauce or tart jelly and serve as dessert. When bread crumbs are used, serve with fowl or ham.

SAVORY SANDWICH SPREAD

$\frac{1}{2}$ cup Borden’s Sweetened Condensed Milk  
4 tablespoons chopped pimiento pepper  
2 tablespoons vinegar  
$\frac{1}{2}$ cup finely-chopped celery  
$\frac{1}{2}$ teaspoon mustard  
$\frac{3}{4}$ cup finely-chopped green peppers  
$\frac{1}{2}$ cup finely-chopped nut meats  

Into the condensed milk, stir the vinegar, then the mustard and salt. Add other ingredients, and use as filling for sandwiches on rye or wheat bread.

DATE AND NUT SANDWICH SPREAD

4 tablespoons Borden’s Sweetened Condensed Milk  
1 cup dates, stoned and chopped  
2 teaspoons lemon juice  
$\frac{1}{2}$ cup finely-chopped nut meats  

Stir condensed milk and lemon juice together with fork. Mixture will thicken. Add dates and nut meats and mix well. May be spread on either white or whole-wheat bread.

CHOCOLATE SANDWICH

2 squares unsweetened chocolate  
1 cup Borden’s Sweetened Condensed Milk  
Butter-thin wafers  

Melt chocolate in double boiler. Add condensed milk and stir over hot water until mixture thickens. Spread between butter-thins.

PEANUT BUTTER SANDWICH

3$\frac{3}{4}$ tablespoons Borden’s Sweetened Condensed milk  
1$\frac{1}{2}$ tablespoons peanut butter  
1$\frac{1}{2}$ tablespoons water  
Salt  
Butter-thin wafers  

Stir together condensed milk and peanut butter. Add water and salt. Spread between two butter-thins.

CHOCOLATE TOAST

2 squares unsweetened chocolate  
1 cup Borden’s Sweetened Condensed Milk  
Butter-thin wafers  

Melt chocolate in double boiler. Add condensed milk and stir over hot water until mixture thickens. Spread on butter-thins and toast in oven under a flame.
PEANUT BUTTER TOAST

3 1/2 tablespoons Borden's Sweetened Condensed Milk
4 tablespoons peanut butter
1 1/2 tablespoons water
Salt
Butter-thin wafers

Stir together condensed milk and peanut butter. Add water and salt. Spread on butter-thins and brown in oven under a flame.

PIES, TARTS, ETC.

PIE CRUST

1/2 teaspoon salt
1 cup flour

1/2 cup shortening
Ice water

Add salt to flour and work shortening in lightly. Cut in with a knife just enough of the ice water to make mixture stick together. Roll on slightly floured board. (In mixing and rolling handle as little as possible to insure flaky crust.)

*CUSTARD PIE

3/4 cup Borden's Sweetened Condensed Milk
2 1/2 cups hot water
3 eggs, well beaten
1/6 teaspoon salt
Pastry
Grating of nutmeg

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour mixture into pastry-lined pie plate. Sprinkle with nutmeg, bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

COCONUT CUSTARD PIE

3/4 cup Borden's Sweetened Condensed Milk
2 1/2 cups hot water
3 eggs, well beaten
1/6 teaspoon salt
Pastry
1/2 cup moist or shredded coconut

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt. Pour mixture into pastry-lined pie plate. Sprinkle coconut over top of pie and bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

ORANGE CUSTARD PIE

3/4 cup Borden's Sweetened Condensed Milk
2 1/2 cups hot water
3 eggs, well beaten
1/6 teaspoon salt
4 tablespoons orange juice
Grated rind of 1 lemon
1/4 teaspoon orange extract
Pastry

Dilute condensed milk with hot water and pour gradually over beaten eggs. Add salt, orange juice, rind and extract. Pour mixture into pastry-lined pie plate and bake in slow oven until custard is set and crust done. A knife blade inserted will come out clean when custard is done.
LEMON PIE

¾ cup Borden’s Sweetened Condensed Milk
1 ¼ cups hot water
½ teaspoon salt
⅛ cup flour
Juice of 2 lemons (4 tablespoons lemon juice)
1 tablespoon grated lemon rind
2 egg yolks
Baked pastry shell
2 egg whites
3 tablespoons granulated sugar

Dilute condensed milk with hot water. Bring to scalding point in double boiler. Add salt and flour blended to a smooth paste with ½ cup cold water. Stir constantly until mixture thickens. Add lemon juice and rind. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks diluting them with a little of the hot mixture. Cool and pour into baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300° F.) until meringue is firm and slightly brown.
CREAM PIE

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden’s Sweetened Condensed Milk} & \quad \frac{1}{2} \text{ cup \ flour} \\
1 \frac{1}{4} \text{ cups hot water} & \quad 2 \text{ egg yolks} \\
\frac{1}{4} \text{ teaspoon \ salt} & \quad 1 \text{ teaspoon \ vanilla} \\
\end{align*}
\]

Baked pastry shell
2 egg whites
3 tablespoons granulated sugar

Dilute milk with hot water. Bring to the scalding point in a double boiler. Add salt and flour blended to a smooth paste with \( \frac{1}{2} \) cup cold water. Stir constantly until mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks, diluting them with a little of the hot mixture. Cook for five minutes and add the vanilla. Cool and pour into a baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300° F.) until the meringue is firm and slightly brown.

COCONUT CREAM PIE

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden’s Sweetened Condensed Milk} & \quad \frac{1}{2} \text{ cup \ flour} \\
1 \frac{1}{4} \text{ cups hot water} & \quad 1 \text{ cup shredded coconut (preferably moist)} \\
\frac{1}{4} \text{ teaspoon \ salt} & \\
\end{align*}
\]

Baked pastry shell
2 egg whites
3 tablespoons granulated sugar

Dilute milk with hot water. Bring to the scalding point in a double boiler. Add salt and flour blended to a smooth paste with \( \frac{1}{2} \) cup cold water. Stir constantly until the mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add the beaten egg yolks diluting them with a little of the hot mixture. Cook for five minutes and add the coconut. Cool and pour into a baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300° F.) until the meringue is firm and slightly brown.

*CHOCOLATE PIE

\[
\begin{align*}
2 \text{ squares unsweetened chocolate} & \quad \frac{1}{2} \text{ cup \ flour} \\
1 \frac{1}{2} \text{ cups Borden’s Sweetened Condensed Milk} & \quad 2 \text{ egg yolks} \\
1 \frac{1}{4} \text{ cups hot water} & \quad 1 \text{ teaspoon \ vanilla} \\
\frac{1}{4} \text{ teaspoon \ salt} & \quad \text{Baked \ pastry \ shell} \\
\end{align*}
\]

2 egg whites
3 tablespoons granulated sugar

Melt chocolate in double boiler. Add condensed milk and stir for few minutes. Add hot water. Add salt and flour blended to a smooth paste with \( \frac{1}{2} \) cup cold water. Stir constantly until mixture thickens. Continue cooking fifteen minutes longer, stirring occasionally. Add beaten egg yolks diluting them with a little of hot mixture. Cook for five minutes and add vanilla. Cool and pour into a baked pastry shell. Cover with meringue made by beating together egg whites and sugar, and bake in a moderate oven (300° F.) until the meringue is firm and slightly brown.
PUMPKIN PIE

1 cup steamed strained pumpkin  2 teaspoons cinnamon
⅛ teaspoon salt  3 eggs
⅛ teaspoon ginger  1 cup Borden's Sweetened Condensed Milk
⅛ teaspoon cloves  1 cup water

Unbaked pie crust

Mix ingredients in the order given; pour into pan lined with unbaked pie crust. Bake in a hot oven (450° F.) for about ten minutes, then reduce the temperature to moderate (350° F.) and bake for about thirty-five additional minutes, or until the filling has set.

SWEET POTATO PIE

1 cup mashed cooked sweet potatoes  2 teaspoons cinnamon
⅛ teaspoon salt  3 eggs
⅛ teaspoon ginger  1 cup Borden's Sweetened Condensed Milk
⅛ teaspoon cloves  1 cup water

Unbaked pie crust

Mix ingredients in the order given; pour into pan lined with unbaked pie crust. Bake in a hot oven (450° F.) for about ten minutes, then reduce the temperature to moderate (350° F.) and bake for about thirty-five additional minutes, or until the filling has set.

FRESH PEACH TART

⅛ cup Borden's Sweetened Condensed Milk  ⅛ teaspoon salt
1 ⅛ cups hot water  ⅛ teaspoon almond or vanilla extract
⅜ cup flour  4 peaches, peeled and halved
2 eggs  8 pastry shells (baked)
3 tablespoons confectioner's sugar

Dilute condensed milk with water and bring to scalding point in double boiler. Add flour which has been stirred smooth with ⅛ cup cold water. Cook for fifteen minutes, then add beaten egg yolks diluted with a little of hot mixture, and the salt. Cook for five minutes; allow to cool; add the flavoring. Place a heaping tablespoon of the mixture in each pastry shell. Cover with a half peach, then with a meringue made with the egg whites and the confectioner's sugar. Bake in a moderate oven (300° F.) until the meringue is slightly brown. (One egg may be used in place of two and canned fresh coconut may then be heaped on the tart instead of meringue.)

STRAWBERRY SHORTCAKE

4 tablespoons shortening  4 teaspoons baking powder
2 cups flour  ⅛ cup Borden's Sweetened Condensed Milk
⅜ teaspoon salt  ⅛ cup water

Work the shortening thoroughly into the flour, salt and baking powder, which have been sifted together. Add condensed milk and water, and stir lightly with a fork. Toss on a floured board and divide into two parts. Roll each part to a diameter of eight inches. Place one circle in a baking pan and spread with soft butter. Cover with the other circle and bake in a hot oven (450° F.) for about 15 minutes. Split and fill with sauce made by mixing well 1 cup condensed milk and 2 cups crushed strawberries. Top of cake may be covered with same mixture or garnished with whole berries.
Puddings

BREAD PUDDING

1 cup Borden's Sweetened Condensed Milk  2 eggs
3 cups hot water                    1 tablespoon melted butter
2 cups sifted soft bread crumbs  1/4 teaspoon salt
1 teaspoon vanilla, or grated rind 1 lemon

Dilute condensed milk with hot water, stirring until well blended. Bring to scalding point in double boiler, add sifted or rolled bread crumbs and let stand until cool. Stir in eggs slightly beaten, butter, salt and flavoring. Pour into a buttered baking dish, set in a pan of water, and bake about 45 minutes in a rather slow oven (350° F.). Serve with plain cream or fruit sauce.

CHOCOLATE BREAD PUDDING

2 squares unsweetened chocolate  2 eggs
1 cup Borden's Sweetened Condensed Milk  1/4 teaspoon salt
2 1/2 cups hot water                1 teaspoon vanilla
2 cups finely-diced bread

Melt chocolate in double boiler. Add condensed milk and stir for few minutes until it thickens. Add hot water and egg yolks which have been diluted with a little of the hot mixture. Add salt, vanilla and bread. Pour into buttered pudding dish, set in pan of hot water and bake in moderate oven (345° F.) for about 30 minutes. Cover with meringue made by beating 3 tablespoons sugar into stiffly beaten egg whites; return to oven (300° F.) until the meringue is delicately brown. Serve cold. One whole egg may be used for the pudding, the meringue omitted and the pudding served with cream or custard sauce.

ORANGE BREAD PUDDING

3/4 cup Borden's Sweetened Condensed Milk  1/4 teaspoon salt
2 cups hot water                        1 cup orange juice
2 eggs                                    Grated rind of one orange
2 cups finely-diced bread

To the condensed milk, add hot water, and bring to the scalding point. Add egg yolks, salt, orange juice and rind; pour over bread and pour the mixture into buttered pudding dish. Bake in a moderate oven (350° F.) for about 30 minutes. Cover with meringue made by beating 3 tablespoons sugar into stiffly beaten egg whites. Return to oven (300° F.) until the meringue is delicately brown. Served cold. The whole eggs may be added to the pudding, the meringue omitted and the pudding served with cream or custard sauce.
**QUEEN OF PUDDINGS**

- 1 cup Borden's Sweetened Condensed Milk
- 3 cups hot water
- 2 cups sifted soft bread crumbs
- 1 tablespoon melted butter

Dilute condensed milk with hot water, stirring until well blended. Bring to scalding point in double boiler, add bread crumbs and let stand until cool. Stir in 2 egg yolks slightly beaten, butter, salt and flavoring. Pour into buttered baking dish, set in pan of water and bake about 45 minutes in a rather slow oven (350° F.). When pudding is cool, spread with currant jelly or any tart fruit preserve. Cover with meringue made by beating together egg whites and 3 tablespoons sugar, brown slightly in upper part of slow oven (250° to 300° F.). Serve hot or cold.

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**Chocolate Puddings**

**FRENCH CHOCOLATE PUDDING**

- 3 squares unsweetened chocolate
- 1 ¾ cups Borden’s Sweetened Condensed Milk
- 3 egg whites

Melt chocolate in double boiler and add condensed milk. Stir over boiling water for five minutes until it thickens. Remove from fire and let cool for about five minutes. Fold in stiffly beaten whites of eggs. Serve in sherbet glasses lined with lady fingers, or serve with plain cream.

**CHOCOLATE PUDDING WITH WHIPPED EVAPORATED MILK**

- 2 squares unsweetened chocolate
- ¾ cup Borden’s Evaporated Milk
- 1 ½ cups Borden’s Sweetened Condensed Milk
- Pinch of salt

Melt chocolate in double boiler, add condensed milk, and cook five minutes, stirring constantly. Let thickened mixture cool for a couple of minutes. Scald evaporated milk in top of double boiler four minutes. Chill and whip. Add chocolate mixture gradually, continuing beating with Dover egg beater until thoroughly blended. Add salt. This should be chilled in ice box for at least an hour before serving, to set. May be served in sherbet glasses with cream.

**CHOCOLATE BAVARIAN CREAM**

- 1 square unsweetened chocolate
- ¾ cup Borden’s Sweetened Condensed Milk
- 1 ½ cups hot water

Melt chocolate in double boiler, add condensed milk and cook few minutes. Mixture will thicken. Add hot water and salt. Soak gelatin in ½ cup cold water for five minutes. Pour hot mixture over gelatin, stirring until thoroughly dissolved. Add vanilla. Let stand in cool place until firm. Beat with Dover egg beater for five minutes. Pour into mold, let stand an hour in ice box. Serve with whipped cream.
Rice Puddings

CREAM RICE PUDDING

1/2 cup rice  
2 1/2 cups water  
1 teaspoon salt

3/4 cup Borden's Sweetened Condensed Milk  
2 eggs  
1/2 cup raisins

Wash rice thoroughly and cook in double boiler with water and salt until rice is tender and the water absorbed. Add condensed milk, beaten eggs and raisins, and continue cooking for fifteen minutes. Serve hot or cold.
APRICOT IN RICE BORDER

\( \frac{\text{3/4 cup rice}}{} \) \quad \( \frac{\text{3/4 cup Borden's Sweetened Condensed Milk}}{} \)  \\
\( \frac{\text{3/4 teaspoon salt}}{} \) \quad \( \frac{\text{2 eggs}}{} \)  \\
\( \frac{\text{Outside rind of 1 lemon, thinly cut}}{} \) \quad \( \frac{\text{1/2 teaspoon lemon extract}}{} \)  \\
\( \frac{\text{2 1/2 cups water}}{} \) \quad \( \frac{\text{1 can apricots, or equivalent quantity of freshly cooked apricots}}{} \)

Wash rice thoroughly. Cook rice, salt, and lemon rind with water in double boiler until rice is tender. Add condensed milk and continue cooking until liquid is practically absorbed. Remove lemon rind and stir in beaten eggs. Cook slowly five minutes in double boiler. Add lemon extract. Pour into ring mold, let stand until cold and firm. Unmold into serving dish; fill center with apricots. Boil juice from can to thick syrup; cool, and pour over rice.

PINEAPPLE RICE MOLD

\( \frac{\text{3/4 cup rice}}{} \) \quad \( \frac{\text{1/2 cup Borden's Sweetened Condensed Milk}}{} \)  \\
\( \frac{\text{2 1/2 tablespoons gelatin}}{} \) \quad \( \frac{\text{1 tablespoon grated pineapple}}{} \)  \\
\( \frac{\text{2 1/2 cups hot water}}{} \) \quad \( \frac{\text{1 tablespoon lemon juice}}{} \)  \\
\( \frac{\text{1 teaspoon salt}}{} \) \quad \( \frac{\text{1 tablespoon grated lemon rind}}{} \)  \\
\( \frac{\text{1/4 cup Borden's Sweetened Condensed Milk}}{} \) \quad \( \frac{\text{1/2 tablespoon grated pineapple}}{} \)

Wash rice thoroughly, and cook in double boiler with hot water until rice is tender and water absorbed. Add salt, condensed milk, and gelatin which has been soaked in one-half cup cold water. Cool. When mixture begins to stiffen, add pineapple, lemon juice and grated rind. Pour into ring mold or pudding dish. Chill, turn out, and serve with cream or custard sauce.

RICE AND APPLE PUDDING

\( \frac{\text{3/4 cup rice}}{} \) \quad \( \frac{\text{2 eggs}}{} \)  \\
\( \frac{\text{1 cup Borden's Sweetened Condensed Milk}}{} \) \quad \( \frac{\text{1 tablespoon butter}}{} \)  \\
\( \frac{\text{2 1/2 cups hot water}}{} \) \quad \( \frac{\text{4 tart apples}}{} \)  \\
\( \frac{\text{1/2 teaspoon salt}}{} \) \quad \( \frac{\text{Sprinkling of cinnamon}}{} \)  \\
\( \frac{\text{Rind of 1/2 lemon, thinly peeled}}{} \) \quad \( \frac{\text{3 tablespoons sugar}}{} \)

Wash rice thoroughly, cover with cold water, soak one hour, drain. Mix condensed milk with 2 1/2 cups hot water, add rice, salt, and lemon rind. Cook in double boiler until rice is tender and milk nearly absorbed. Remove lemon rind, stir in egg yolks and butter. Cook slowly five minutes longer. Peel apples, cut in quarters and place in saucepan. Add just enough water to cover and simmer gently without cover until tender but not broken. Remove carefully from liquid and place in a buttered baking dish. Sprinkle with cinnamon. Pour rice mixture over apples, bake twenty minutes in moderate oven (325° F.), cover top with meringue made of stiffly beaten egg whites and sugar, and brown lightly in upper part of slow oven (300° F.). Serve cold.

Tapioca Puddings

CREAM TAPIOCA PUDDING

\( \frac{\text{3/4 cup Borden's Sweetened Condensed Milk}}{} \) \quad \( \frac{\text{1/4 teaspoon salt}}{} \)  \\
\( \frac{\text{2 1/4 cups hot water}}{} \) \quad \( \frac{\text{2 eggs beaten separately}}{} \)  \\
\( \frac{\text{4 tablespoons minute tapioca}}{} \) \quad \( \frac{\text{1 teaspoon vanilla or any preferred flavoring}}{} \)

Dilute condensed milk with hot water, blending well. Bring to scalding point in double boiler. Stir in tapioca and cook about one-half hour. Add
salt to beaten egg yolks. Pour over them gradually the hot tapioca, stirring constantly. Return to double boiler and cook three minutes longer. Pour slowly over the beaten egg whites, folding in gently; flavor and chill.

**COCONUT CREAM TAPIOCA**
Use Tapioca Cream Pudding recipe adding 1 cup shredded or moist coconut and vanilla when egg whites are folded in. Chill and serve with or without cream.

**BANANA TAPIOCA CREAM**
Use Tapioca Cream Pudding recipe adding vanilla and 4 sliced bananas when egg whites are folded in. Chill and serve with or without cream.

**RASPBERRY TAPIOCA CREAM**
Use Tapioca Cream Pudding recipe adding vanilla and 1 pint fresh raspberries when egg whites are folded in. Chill and serve with or without cream.

**PINEAPPLE TAPIOCA**
\[
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} \quad \frac{3}{4} \text{ teaspoon salt} \\
2 \frac{1}{2} \text{ cups hot water} \quad 1 \text{ cup grated or crushed pineapple} \\
3 \text{ tablespoons minute tapioca} \quad 1 \text{ tablespoon lemon juice} \quad 2 \text{ egg whites}
\]
Blend condensed milk and water and heat in double boiler to the scalding point. Add tapioca and salt and cook for fifteen minutes; add pineapple and lemon juice and heat for five minutes. Remove from fire and fold in stiffly beaten egg whites. Chill and serve with cream or with custard sauce.

**FRENCH CREAM CHOCOLATE**
\[
2 \text{ squares unsweetened chocolate} \quad \frac{1}{4} \text{ cup quick cooking tapioca} \\
1 \frac{1}{2} \text{ cups Borden's Sweetened Condensed Milk} \quad 2 \text{ cups water} \\
\frac{3}{4} \text{ teaspoon salt}
\]
Melt chocolate in double boiler. Add condensed milk and stir over boiling water until mixture thickens, about three minutes. In a saucepan, bring water to boil, add tapioca and salt, and boil together until tapioca is clear, stirring frequently to prevent burning. Stir tapioca into chocolate mixture. Remove from fire. When cool, pile into sherbet glasses. Serve with whipped cream.

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**Miscellaneous Puddings**

**MARSHMALLOW ICE BOX LOAF**
\[
\frac{1}{4} \text{ pound marshmallows, quartered} \quad \frac{3}{4} \text{ cup nut meats, chopped} \\
\frac{1}{4} \text{ cup water} \quad \frac{3}{4} \text{ cup dates, chopped} \\
\frac{1}{4} \text{ cup Borden's Sweetened Condensed Milk} \quad 2 \frac{1}{4} \text{ cups graham cracker crumbs}
\]
Cut up marshmallows in bowl and pour water over them. Mix, add condensed milk, chopped nut meats and dates, and blend. Add graham cracker crumbs, kneading in well. Form into roll or loaf about 6 inches long and 3 inches deep, and place in deep mold. Let ripen 12 hours before serving. Serve in slices with or without whipped cream. Loaf will keep moist several days.
ORANGE BAVARIAN CREAM

1 tablespoon gelatin
1 cup Borden's Sweetened Condensed Milk
1 tablespoon lemon juice
1 cup orange juice
Grated rind of 1 orange
½ cup whipping cream

Soak gelatin in ¼ cup cold water and dissolve over hot water. Add condensed milk, fruit juices and grated rind of orange and stir until well blended. Set in pan of ice water and stir until mixture just begins to thicken. Fold in cream, whipped stiff. Turn into a mold, and chill. When set unmold on a serving dish and garnish with candied cherries and chopped nuts.
GRAPE-NUTS MARSHMALLOW LOAF

Use recipe for Marshmallow Ice Box Loaf, page 47, using 1 1/4 cups Grape-Nuts, powdered in meat grinder, instead of graham cracker crumbs. Stir 3/4 cups powdered Grape-Nuts into marshmallow and water mixture. Add remaining 1/2 cup after all other ingredients are in.

APRICOT CREAM

1 1/4 cups Borden's Sweetened Condensed Milk 3/4 cup apricot juice
3 tablespoons lemon juice 1 1/4 cups apricot pulp

Apricots should be prepared ahead of time. Soak and cook them in the usual way, but use no sugar. Make the pudding as follows: Stir the lemon juice into the condensed milk. As you stir, mixture will thicken. Add apricot juice and apricot pulp, mixing thoroughly. Heap into sherbet glasses and set aside in ice box to chill. Sherbet glasses may be lined with lady fingers if you prefer.

BANANA CREAM

1 1/2 cups Borden's Sweetened Condensed Milk 1 1/4 cups mashed banana
4 tablespoons lemon juice 1/2 cup cold water

Mix condensed milk and lemon juice. Mash banana with fork, add to milk mixture and blend thoroughly. Add water.

SPANISH CREAM

3/4 cup Borden's Sweetened Condensed Milk 2 tablespoons gelatin
2 cups hot water 1/4 teaspoon salt
2 tablespoons lemon juice 2 tablespoons almond extract

Mix condensed milk with the hot water, and heat to scalding point. Add gelatin soaked in 1 cup cold water. Add salt. Cool until mixture begins to stiffen. Add lemon juice and pour into large or into individual molds. When firm, unmold and serve with whipped cream or with custard sauce.

FRUITED SPANISH CREAM

Use Spanish Cream recipe. When lemon juice is added, stir in also 2 cups mixed fruit cut in pieces, and pour into large or individual molds. When firm, unmold and serve with whipped cream or with custard sauce.

CABINET PUDDING

1 tablespoon gelatin 1 teaspoon vanilla
1 cup Borden's Sweetened Condensed Milk 1 cup candied fruit and angelica, finely cut
2 cups hot water 3/4 cup shredded almonds
2 egg yolks, beaten slightly 3/4 pound lady fingers
3/4 teaspoon salt 3/4 pound macaroons
3/4 teaspoon almond extract

Put gelatin into 3/4 cup cold water. While it is softening, dilute condensed milk with 2 cups hot water, stirring thoroughly, and bring to scalding point in double boiler. Pour slowly over egg yolks, stirring to mix well. Return to stove, add salt, and cook, stirring constantly until mixture coats spoon. Add gelatin, stir until dissolved, strain, cool slightly and flavor. Place mold in pan of ice water. Cover bottom with layer of fruit and almonds, then with custard mixture added carefully by spoonfuls. Let set 5 minutes, add layer of lady fingers, then layer of macaroons. Cover with layer of custard and repeat. Chill. Serve cold with garnish of candied cherries.
CHRISTMAS PUDDING (FRUIT PUDDING)

\[
\begin{align*}
\frac{3}{4} \text{ cup Borden's Sweetened Condensed Milk} & \quad 1 \text{ tablespoon lemon juice} \\
1 \text{ cup hot water} & \quad 1 \text{ teaspoon cinnamon} \\
1 \text{ cup hot coffee} & \quad \frac{1}{2} \text{ teaspoon cloves} \\
2 \text{ tablespoons gelatin} & \quad 1 \frac{1}{2} \text{ cups raisins} \\
\frac{1}{4} \text{ teaspoon salt} & \quad 1 \text{ cup chopped dates}
\end{align*}
\]

Blend together condensed milk, hot water and coffee, and heat to scalding point. Add gelatin soaked in \(\frac{1}{2}\) cup cold water, and salt. Cool until it begins to stiffen. Add lemon juice, spices, raisins and dates. Pour into large or individual molds. When firm, unmold and serve with custard sauce or foamy sauce.

COTTAGE PUDDING

\[
\begin{align*}
1 \text{ cup sugar} & \quad 4 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ cup butter or butter substitute} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ egg} & \quad \frac{1}{2} \text{ cup Borden's Sweetened Condensed Milk} \\
2\frac{1}{2} \text{ cups flour} & \quad \frac{1}{2} \text{ cup water} \\
& \quad 1 \text{ teaspoon vanilla}
\end{align*}
\]

Cream together sugar and butter. Add beaten egg. Sift dry ingredients and add them alternately with the milk and water which have been mixed together. Add vanilla and bake in a pan about 8 by 12 inches, in a moderate oven (375° F.) for about 30 minutes.

PEACH COBBLER

\[
\begin{align*}
1 \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup butter or butter substitute} & \quad \frac{1}{2} \text{ cup Borden's Sweetened Condensed Milk} \\
1 \text{ egg} & \quad \frac{1}{2} \text{ cup water} \\
2\frac{1}{2} \text{ cups flour} & \quad 6 \text{ ripe peaches, sliced} \\
4 \text{ teaspoons baking powder} & \quad 1 \text{ teaspoon vanilla}
\end{align*}
\]

Cream together sugar and butter. Add beaten egg, then add alternately the dry ingredients which have been sifted together, and condensed milk and water which have been mixed together. Stir in sliced peaches. Add vanilla and bake in pan about 8 by 12 inches in a moderate oven (375° F.) for about 30 minutes.

DATE PUDDING

\[
\begin{align*}
\frac{1}{2} \text{ cup Borden's Sweetened Condensed Milk} & \quad 2 \text{ eggs} \\
1\frac{1}{2} \text{ cups hot water} & \quad \frac{3}{4} \text{ teaspoon salt} \\
1 \text{ cup Grape-Nuts} & \quad 1 \text{ teaspoon cinnamon} \\
\frac{1}{2} \text{ cup dry bread crumbs} & \quad \frac{1}{2} \text{ teaspoon almond extract} \\
\frac{1}{4} \text{ cup brown sugar} & \quad 1 \text{ teaspoon vanilla} \\
1 \text{ teaspoon baking powder} & \quad 1 \text{ cup dates} \\
& \quad \frac{1}{2} \text{ cup pecan meats}
\end{align*}
\]

Dilute condensed milk with water, bring to scalding point in double boiler. Pour over Grape-Nuts and bread crumbs. Let stand 15 minutes. Beat well with fork to make light. Stir in sugar, baking powder, beaten eggs, salt and flavorings. Add dates and nuts each cut in quarters. Pour into buttered pan, set in pan of hot water and bake in moderate oven (325° F.) about half hour, or until mixture does not stick to testing straw.
Salad Dressings

MAGIC MAYONNAISE

1 egg yolk
\( \frac{3}{4} \) cup Borden’s Sweetened Condensed Milk
1 teaspoon dry mustard
\( \frac{3}{4} \) teaspoon salt
\( \frac{3}{4} \) cup pure cider vinegar
\( \frac{1}{4} \) cup salad oil
Few grains cayenne

Beat egg thoroughly and add the other ingredients in the order listed, stirring with fork or beating with Dover egg beater. (This dressing will carry an additional cup of oil if this flavor is particularly liked.)

FRUIT SALAD MAYONNAISE

Use recipe for Magic Mayonnaise. Just before serving blend in the following:
\( \frac{1}{2} \) cup of orange or grapefruit juice

CHILI MAYONNAISE

Use recipe for Magic Mayonnaise. Just before serving blend in the following:
\( \frac{1}{2} \) cup chili sauce

THOUSAND ISLAND DRESSING

Use recipe for Magic Mayonnaise. Just before serving blend in the following ingredients:

2 teaspoons lemon juice
\( \frac{3}{4} \) teaspoon salt
\( \frac{1}{4} \) tablespoon green pepper, minced
6 pimento olives, minced

RUSSIAN DRESSING

Use recipe for Magic Mayonnaise. Just before serving blend in the following:
5 tablespoons chili sauce
1 teaspoon chopped chives
1 tablespoon lemon juice

CREAM MAYONNAISE

Use recipe for Magic Mayonnaise. Just before serving blend in the following:
\( \frac{1}{2} \) cup cream whipped

SPANISH DRESSING

Use recipe for Magic Mayonnaise. When ready to serve add:
2 pimento peppers, minced
2 tablespoons onion or little garlic, chopped
\( \frac{1}{4} \) cup tomato catsup

SAVORY MAYONNAISE

Use recipe for Magic Mayonnaise. Just before serving blend in the following:
\( \frac{3}{4} \) cup Sweet or India Relish
PINEAPPLE FRUIT SALAD DRESSING

\[
\begin{align*}
\text{\(\frac{3}{4}\) cup Borden’s Sweetened Condensed Milk} & \quad \text{\(\frac{1}{2}\) cup pineapple juice} \\
\text{1 egg yolk} & \quad \text{\(\frac{1}{2}\) cup Borden’s Evaporated Milk, whipped} \\
\text{\(\frac{1}{4}\) cup lemon juice} & \\
\end{align*}
\]

Add egg yolk to condensed milk. Add lemon juice gradually as mixture thickens. Stir in pineapple juice. Fold in whipped evaporated milk. Chill before serving. Serve on fruit salads.

Directions for whipping evaporated milk: Scald evaporated milk in double boiler four minutes. Chill and whip with Dover egg-beater.
SALAD DRESSING
(Requires no oil)
1 egg yolk 1 teaspoon mustard
1¾ cups Borden's Sweetened Condensed Milk 1 teaspoon salt
½ cup pure cider vinegar

Beat egg yolk thoroughly. Add other ingredients in the order listed, beating each one in thoroughly before adding another. Allow to stand a few minutes until it stiffens.

SALAD DRESSING
(Requires no oil or egg)
1¾ cups Borden's Sweetened Condensed Milk ½ cup pure cider vinegar
1 teaspoon salt 1 teaspoon mustard

Into condensed milk beat vinegar with Dover egg beater. Beat in seasonings. Allow to stand a few minutes until it stiffens.

Sauces

FOAMY SAUCE

¼ cup Borden's Sweetened Condensed Milk ¼ teaspoon grated lemon rind
1 tablespoon lemon juice ¼ cup Borden's Evaporated Milk

To condensed milk, add lemon juice and grated rind. Mixture will thicken. Scald evaporated milk in top of double boiler four minutes. Chill, then whip with Dover egg beater. When stiff, add milk mixture, and continue beating until thoroughly mixed. Keep in cool place until ready to serve. Sauce is best made not more than one hour before serving.

SOFT CUSTARD SAUCE

¾ cup Borden's Sweetened Condensed Milk ¾ teaspoon salt
1¾ cups boiling water 2 whole eggs
1 teaspoon vanilla

Measure out condensed milk into top part of double boiler. Add boiling water and stir well to blend. Add beaten eggs and then set top part of double boiler over the hot water. Keep water well below boiling point (about 200° F.) and custard at 180° F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring, chill.

CHOCOLATE SAUCE

2 squares unsweetened chocolate ¾ teaspoon salt
1¾ cups Borden's Sweetened Condensed Milk ¼ to 1 cup hot water

Melt chocolate in double boiler. Add condensed milk and stir over boiling water five minutes until mixture thickens. Add salt and ½ cup or more of hot water depending on consistency desired.
CHOCOLATE MINT SAUCE

Use recipe for Chocolate Sauce and add few drops of oil of peppermint just before setting aside to cool.

CHOCOLATE FOAMY SAUCE

\[
\begin{align*}
\frac{1}{2} \text{ square unsweetened chocolate} & \quad \frac{1}{2} \text{ cup Borden's Evaporated Milk} \\
\frac{1}{8} \text{ cup Borden's Sweetened Condensed Milk} & \quad \frac{1}{2} \text{ teaspoon vanilla}
\end{align*}
\]

Melt chocolate in double boiler. Add condensed milk and stir until it begins to thicken (about one minute). Remove from fire and cool slightly. Scald evaporated milk in top of double boiler four minutes. Chill. Whip with Dover egg beater. When stiff, add chocolate mixture and continue beating until thoroughly mixed. Add vanilla. Keep cool until ready to serve. Sauce can be made up an hour before serving.

MAPLE NUT SAUCE

1 cup Borden's Sweetened Condensed Milk 2 tablespoons finely chopped nut meats

\[
\frac{1}{2} \text{ teaspoon mapleine}
\]

Mix together condensed milk, mapleine and nut meats.

*CARAMEL-PINEAPPLE SAUCE

\[
\begin{align*}
\frac{1}{4} \text{ can caramelized Borden's Sweetened Condensed Milk} \\
\frac{1}{4} \text{ cup pineapple juice}
\end{align*}
\]

To the caramelized milk, page 22, add the pineapple juice and beat with Dover egg beater. More or less fruit juice may be used as desired.

*HARD SAUCE

1\(\frac{1}{4}\) to 1\(\frac{1}{2}\) cups confectioner's sugar, sifted

\[
\frac{1}{4} \text{ cup Borden's Sweetened Condensed Milk}
\]

\[
\frac{1}{2} \text{ teaspoon vanilla}
\]

\[
\text{Cinnamon}
\]

Mix half the confectioner's sugar and condensed milk with a fork. Add vanilla. Then add enough of the remaining sugar to make it the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving.

SAVORY SAUCE

Use recipe for Magic Mayonnaise on page 51. Just before serving blend in \(\frac{3}{4}\) cup Sweet or India Relish. Use for meat or fish.
**Vegetable Dishes**

**BEETS IN SOUR SAUCE**

- \(\frac{1}{2}\) cup Borden's Sweetened Condensed Milk
- \(\frac{3}{4}\) cup hot water
- 2 tablespoons flour

Blend the condensed milk and hot water and heat in a double boiler to the scalding point. Add the flour, stirred smooth, with \(\frac{1}{4}\) cup of cold water. Cook for ten minutes or until it thickens. Add vinegar and salt. Pour sauce over hot chopped beets and serve.

**COLE SLAW**

- \(\frac{1}{2}\) cup Borden's Sweetened Condensed Milk
- \(\frac{1}{2}\) teaspoon paprika
- \(\frac{1}{4}\) cup vinegar
- \(\frac{1}{6}\) teaspoon white pepper

To condensed milk, gradually add vinegar with which salt, paprika and pepper have been mixed. Stir until thoroughly blended. Soak cabbage at least an hour in ice water to make crisp. Dry and cut fine. Mix with dressing when ready to serve. Finely chopped green pepper may be added if flavor is liked.

**CREAMED ONIONS**

- \(\frac{1}{2}\) cup Borden's Sweetened Condensed Milk
- \(\frac{1}{4}\) cup hot water
- 1 teaspoon salt

Blend the condensed milk and water and heat in a double boiler to the scalding point. Add the flour and salt, which have been stirred smooth with two tablespoons of cold water. Cook for ten minutes or until it thickens. Add onions and serve.

**FLUFFY SWEET POTATOES**

- 1 quart mashed sweet potatoes
- \(\frac{3}{4}\) cup Borden's Sweetened Condensed Milk
- \(\frac{1}{2}\) cup water
- \(\frac{3}{4}\) cup vinegar
- \(\frac{1}{8}\) teaspoon salt
- \(\frac{1}{4}\) teaspoon pepper
- 2 eggs

To the mashed sweet potatoes, add the condensed milk, water, seasonings and egg yolks. Fold in the stiffly beaten whites of eggs. Bake in a moderate oven (375° F.) for about thirty minutes.

**LIMA BEAN SOUFFLÉ**

- \(\frac{1}{2}\) cup Borden's Sweetened Condensed Milk
- \(\frac{1}{2}\) cup water
- 2 cups cooked lima beans
- \(\frac{1}{4}\) cup chopped green pepper
- 2 tablespoons pimento pepper chopped
- \(\frac{1}{4}\) teaspoon salt

Blend together thoroughly all the ingredients. Pour into a buttered baking dish and bake in a moderate oven (350° F.) for about twenty-five minutes. Serve as an entree or as the main course of a light-dinner.
SPANISH CORN PUDDING

1/2 cup Borden's Sweetened Condensed Milk  2 tablespoons pimento pepper chopped
1 can (2 1/2 cups) green corn  1 tablespoon chopped onion
1/4 cup chopped green pepper  1 teaspoon salt
2 eggs, beaten

Blend together thoroughly all the ingredients. Pour into a buttered baking dish and bake in a moderate oven (350° F.) for about 25 minutes. Serve as an entree or as the main course of a light dinner.
Change bread to cake!

Here's the Magic Recipe:

1. Cut slices of day-old white bread, \( \frac{3}{4} \) inch thick. Trim off crusts. Cut each slice into strips \( \frac{3}{4} \) inch wide by 2 inches long.
2. Spread strips on all sides with Borden's Sweetened Condensed Milk, covering bread well. Roll strips in dry shredded coconut, broken fine.
3. Place in pan and brown delicately on all sides under low gas flame, or toast on a fork over coals.

These are delicious—and so wonderfully economical and easy to make! They taste like Angel Food cake, with a creamy coconut frosting. Try them on your family soon!
Economical Frozen Dishes for the Electric Refrigerator

If you are one of the fortunate women who possess an electric refrigerator, you will welcome this remarkable group of special recipes for electrically frozen dainties. These dishes are deliciously rich—yet they are far lower in cost than other similar recipes because Sweetened Condensed Milk and Evaporated Milk are used in place of the expensive whipping cream usually required.

VANILLA ICE CREAM
1 cup Borden's Evaporated Milk whipped ⅘ cup water
1 teaspoon gelatin ⅘ cup Borden's Sweetened Condensed Milk
3½ teaspoons vanilla
Scald evaporated milk in double boiler for 4 minutes. Turn into bowl, chill thoroughly and whip. Soak gelatin 5 minutes in ⅛ cup cold water and dissolve over boiling water. Blend thoroughly condensed milk, ¼ cup water and gelatin. Fold in whipped evaporated milk and vanilla. Turn into refrigerator pan. Stir occasionally from sides and bottom of pan. Freezes in 4 to 5 hours. Serves 6.

MAPLE NUT ICE CREAM
3⅛ cup Borden's Sweetened Condensed Milk ⅛ cup water
1 cup Borden's Evaporated Milk 1 teaspoon gelatin
⅛ cup nut meats; finely chopped ⅜ tablespoon mapleine
Blend together thoroughly condensed milk, evaporated milk and ⅛ cup water. Soak gelatin 5 minutes in ⅛ cup cold water and dissolve over boiling water. Add to condensed milk mixture. Add flavoring and turn into refrigerator pan. Stir occasionally from sides and bottom of pan. When mixture is partly frozen, add finely chopped nut meats. Freezes in 5 to 6 hours. Serves 6.

COFFEE ICE CREAM
1 cup Borden's Evaporated Milk; whipped 1 teaspoon gelatin
3⅛ cup Borden's Sweetened Condensed Milk ⅛ cup strong coffee
Scald evaporated milk 4 minutes in double boiler. Turn into bowl, chill and whip. Soak gelatin 5 minutes in ⅛ cup cold coffee. Dissolve over boiling water. Blend condensed milk, gelatin mixture and remaining ¼ cup coffee. Fold in whipped evaporated milk and turn into refrigerator pan. Stir occasionally from side and bottom of pan. Will freeze in 4 to 5 hours. Serves 6.

FRESH STRAWBERRY ICE CREAM
1 pint ripe strawberries (crushed) ⅛ cup cold water
Sugar to taste ⅛ cup Borden's Sweetened Condensed Milk
1 teaspoon gelatin ⅛ cup Borden's Evaporated Milk
To finely mashed berries add sugar and allow to stand for a few minutes until sugar is dissolved. Soak gelatin in ⅛ cup cold water 5 minutes and dissolve over boiling water. Blend thoroughly condensed milk, evaporated milk, and ¼ cup water. Add gelatin and crushed fruit. Turn into re-
frigida
er pan. Stir occasionally from sides and bottom of pan. Freezes
in 5 to 6 hours. Serves 10 persons.

FRESH PEACH ICE CREAM

1 cup peach pulp
Sugar to taste
1 teaspoon gelatin

\[ \frac{3}{8} \text{ cup Borden's Sweetened Condensed Milk} \]
\[ \frac{3}{8} \text{ cup Borden's Evaporated Milk} \]
\[ \frac{1}{2} \text{ cup cold water} \]

Put fruit through a small colander, add sugar and allow to stand for few
minutes until sugar is dissolved. Soak gelatin in \( \frac{1}{2} \text{ cup cold water} \). Dis-
solve over boiling water. Thoroughly blend condensed milk, evaporated
milk, \( \frac{1}{2} \text{ cup water} \), and gelatin mixture. Add fruit and lemon juice. Turn
into refrigerator pan. Stir occasionally from sides and bottom of pan.
Freezes in 5 to 7 hours. Serves 8.

BISCUIT TORTONI

\[ \frac{3}{8} \text{ cup Borden's Sweetened Condensed Milk} \]
\[ 1 \text{ cup Borden's Evaporated Milk} \]
\[ \frac{1}{2} \text{ cup macaroons; crushed} \]

\[ \frac{1}{2} \text{ cup water} \]
\[ 1 \text{ teaspoon vanilla} \]
\[ \frac{1}{2} \text{ teaspoon almond extract} \]

Blend together thoroughly condensed milk, evaporated milk and water.
Add vanilla, almond extract and \( \frac{1}{2} \text{ cup macaroon crumbs} \). Turn into re-
frigerator pan. Stir occasionally from sides and bottom of pan until nearly
frozen. Add remaining \( \frac{1}{2} \text{ cup macaroons} \) and let freeze without further
stirring. Freezes in 5 to 6 hours. Serves 8 persons.

FROZEN FRUIT SALAD

\[ \frac{1}{2} \text{ cup Borden's Evaporated Milk; whipped} \]
\[ 1 \text{ teaspoon gelatin} \]
\[ 1 \text{ egg} \]
\[ \frac{1}{4} \text{ teaspoon mustard} \]
\[ 1 \text{ to 2 cups cut fruit} \]

Scald evaporated milk in double boiler 4 minutes. Turn into bowl, chill
and whip. Soak gelatin in 2 tablespoons fruit juice 5 minutes. Dissolve
over hot water. Beat egg thoroughly and add to it mustard, salt, vinegar,
oil, condensed milk, and gelatin. Fold in whipped evaporated milk. Turn
into refrigerator pan. Freezes in 2 to 2\( \frac{1}{2} \) hours. Cut in squares and serve
on lettuce, with Pineapple Fruit Salad Dressing. (Recipe on page 52). Serves 10 persons.

NOTE: The recipes for Chocolate Ice Cream, Orange Sherbet and Pineapple
Sherbet, on pages 35 and 36, are also suitable for electric refrigerator use.
Pictured above are several varieties of the "open-face sandwiches" which are so popular among modern hostesses. All can be very easily made, using the recipe for Magic Mayonnaise found on page 61. Many other shapes and fillings will readily suggest themselves.

These dainty and tempting concoctions will serve many purposes. When the filling is of the appetizer variety, the sandwiches can be used as canapes, for the first course of dinner or luncheon. When the filling is sweet or bland, they form an ideal accompaniment for afternoon tea. A variety of different kinds may well be used for buffet suppers, or other informal entertaining. Their appearance is most attractive, and they can be used to add any desired note of color to the table decorations.
STAR SANDWICH
Cut white bread in rounds, spread with Magic Mayonnaise. Garnish with quarter of an inch border of finely chopped olives. In center of each place a star cut out of red pimento.

DATE AND NUT SANDWICH
Cut white or brown bread in fancy shapes. Chop dates and nuts very fine, or put through a meat grinder. Soften with Magic Mayonnaise. Spread on bread. Garnish each by placing a whole nut meat in center.

RAISIN AND NUT SANDWICH
Same as above, substitute raisins for dates and garnish with a whole raisin.

SHAMROCKS
Cut bread in shamrock shape. Chop together one green pepper and one cucumber, very fine. Mix with Mayonnaise and spread thinly on bread.

PEANUT DAINTY

TOMATO CANAPE
Spread rounds of white bread with Magic Mayonnaise. Place a thin slice of tomato on each round. Sprinkle with a little salt and place a bit of mayonnaise in the center of each.

SHRIMP CANAPE
Cut 8 rounds of bread. Make a paste of 6 shrimps and 3 tablespoons of Magic Mayonnaise. Spread paste on bread or toasts. Chop olives fine and sprinkle over shrimp mixture.
Some Simple Healthful Treats for Children

CHOCOLATE MAGIC

2 squares unsweetened chocolate  
1 1/2 cups Borden’s Sweetened Condensed Milk  
Pinch of salt  
3/4 cup fine dry bread crumbs  
1/2 cup water

Melt chocolate in double boiler having lower part of boiler 2/3 full of boiling water. Add condensed milk and stir for three to five minutes until it thickens. Remove from fire and stir in 1/4 cup water. Add finely crumbled dry bread crumbs. Serve plain or with meringue. Serves 6 persons.

OATMEAL MACAROONS

1/4 cup Borden’s Sweetened Condensed Milk  
1 teaspoon vanilla  
1 cup oatmeal  
1/4 cup seedless raisins

Mix well together. Drop from teaspoon on to a greased pan. Flatten dough a trifle. Bake in a moderately hot oven about 10 minutes until brown.

CHOCOLATE COCONUT DROPS

3/4 cup Borden’s Sweetened Condensed Milk  
1 square unsweetened chocolate  
3/4 pound shredded coconut

Melt the chocolate in double boiler. Add condensed milk and coconut. Mix well, drop by spoonfuls on to a greased pan. Bake in a moderately hot oven 15 minutes.

FRUIT ROLL

Quick Fondant (See recipe page 19)  
1/2 cup dried apricots; uncooked  
10 uncooked prunes; pitted  
1/2 cup nut meats

Put prune pulp, apricots and nuts through meat chopper. Stir into fondant; sift little confectioner’s sugar on to table top and turn fondant and fruit mixture out on it. Knead and form into roll. Let stand 2 hours. Cut into slices to serve.

CHOCOLATE PEANUT KISSES

1 square unsweetened chocolate  
2 tablespoons peanut butter  
3/8 cup Borden’s Sweetened Condensed Milk

Melt chocolate in double boiler, having lower part 2/3 full of boiling water. Add condensed milk and stir over boiling water until mixture thickens—about 3 minutes. Remove from fire and stir in peanut butter. Drop by teaspoonfuls on to waxed paper.
ADVANTAGES OF SWEETENED
CONDENSED MILK
IN COOKING

Sweetened Condensed Milk is
two ingredients in one

The first thing to learn about Sweetened Condensed Milk is that it isn’t just plain “canned milk.” It is two ingredients in one—pure, fresh, full-cream country milk, smoothly blended with finest sugar. This makes it the ideal milk for all dishes that require the two ingredients in their making—puddings, custards, cakes, candies, fillings, frostings, ice creams, sauces, hot breads, salad dressings, etc. . . . But we’ll talk about all these uses more fully a little later on—together with one other very special use that will mean a great economy for you. (See “Creaming and Sugaring your Coffee with Sweetened Condensed Milk,” on page 65 of this book.)

Sweetened Condensed Milk is
more nourishing and more digestible

Milk as it comes from the cow is 87% water. Condensed Milk is milk with most of this water removed, leaving the percentage of butter fat more than twice as high. That’s why this form of milk gives such creamy richness to your cooking. And of course the sugar gives additional food and energy value, making Sweetened Condensed Milk an extremely nourishing food in itself.

And not only has it a higher food value than ordinary milk, but it is much more digestible as well. That is because the condensing process breaks up the hard indigestible casein of the milk and makes it easier to assimilate. Yet it does not destroy the important vitamins that mean so much to our health. They are all present in Sweetened Condensed Milk as in fluid milk. Striking proof of the health value of this form of milk is the fact that Eagle Brand Sweetened Condensed Milk has been, for many years, the most widely used special baby food in the world. It is also recommended by physicians and diet experts as an aid in preventing and overcoming malnutrition in older children.
Sweetened Condensed Milk is easier to cook with

Easier in so many ways! To begin with, you have the two ingredients—milk and sugar—already blended, far more perfectly than they could be blended by any home method. This super-smooth, creamy mixture is always uniform in richness and sweetness, assuring perfect results in the finished dish, without fear of variation in consistency or flavor. Then there’s another thing that makes Sweetened Condensed Milk easier to cook with—the most important thing of all in many dishes. It is this: The water has already been removed from Sweetened Condensed Milk—cooked out before you get it. You do not have to go through another long, slow process of cooking and thickening when you want to make certain puddings, sauces, icings, candies, ice creams, salad dressings, etc. Sweetened Condensed Milk is already so creamily rich, thick and smooth that it works “like magic” in such dishes. You simply cannot imagine the saving in time and trouble and the sure results you get, until you yourself have tested this milk for such purposes.

Take the group of frostings, for instance, that appears on pages 30 and 31—or the salad dressings on pages 51 and 52—or the candies on pages 18 to 21. These are “specialty” recipes, only recently originated—but you would be surprised to know how many women are discarding their old recipes in favor of these remarkable new rules. Then again, take the baked custards, pages 24 and 25, and the custard pies, page 39. The use of Sweetened Condensed Milk does so much to give perfect results in these favorite “standbys”—assuring even the novice of a firm, tender, uncurdled custard that the most experienced cook would be proud to produce.

These are just a few illustrations of the fact that Sweetened Condensed Milk makes cooking easier and better. With each new recipe you try you will have additional proof.

Sweetened Condensed Milk is more economical and convenient

The economy of cooking with Sweetened Condensed Milk comes from two things. First, the fact that the double richness of this form of milk permits you to decrease the amount of butter, eggs and sugar in many recipes. Second, the fact that there is never any waste with Sweetened Condensed Milk. You buy it in sealed, sterilized cans and store it on your pantry shelf until you need it. And no matter how long it stays there, you find it fresh, clean and pure when you open it. But that’s not all! After you open it, it keeps fresh for days—even without ice! You can use half the can today for a pudding—then, throughout the week, use a few teaspoonfuls each day for coffee—and find the last drop in the can as perfect in quality as the first.

Is that economy and convenience? Thousands of thrifty women say “Yes! It certainly is!”
Cream and Sugar your Coffee
with Sweetened Condensed Milk

If you like coffee richly creamed, try Sweetened Condensed Milk in your morning cup tomorrow. You'll be amazed and delighted at the rich mellow flavor, the golden color and smooth heavy body that this milk gives. And remember—your are getting this deliciousness at half the price of cream and sugar!

Millions of people use Sweetened Condensed Milk for coffee every day. Ask a confirmed user how he likes it. He'll tell you, nine chances out of ten, that he actually prefers coffee creamed in this way, because of the distinctive mellow flavor the Sweetened Condensed Milk gives.

Make a test yourself. Cream and sugar your coffee with Sweetened Condensed Milk for one week. Compare the flavor—count the cost—and then see if you, too, don't decide to continue this enjoyable and economical habit! Incidentally, coffee served with Sweetened Condensed Milk is more digestible than coffee served with cream and sugar. This, of course, is due to the greater digestibility of this form of milk, which has already been explained in the first part of this book.

In using Sweetened Condensed Milk for coffee, follow the directions given on page 27. It may take a few experiments to determine just what quantity of Sweetened Condensed Milk should go in the cup, to give you the exact sweetness and flavor your desire. Once determined upon, however, you can always be confident that this quantity will give exactly the same results—for Sweetened Condensed Milk, unlike some cream, never varies in richness, and it has always the same degree of sweetness.

Tea, also, is delicious when creamed and sugared with Sweetened Condensed Milk. And cocoa made with this milk according to the recipe on page 27, has an unusually rich and tempting flavor, as well as very high food value.

(We suggest that the simplest and most attractive way to serve Sweetened Condensed Milk for coffee is from a container with a lid. A jam or marmalade jar answers the purpose very well.)
The process of manufacturing Sweetened Condensed Milk was invented by Gail Borden more than seventy years ago. His invention revolutionized the milk industry of the world—making it possible for everyone everywhere to have a pure wholesome milk supply, free from danger of contamination or spoilage.

The first brand of Sweetened Condensed Milk to be put upon the market was Borden's Eagle Brand. It remains today the very finest grade that can be purchased—exceptionally rich in butter fat and energizing elements, and always absolutely uniform.

Then there are nine other Borden brands of Sweetened Condensed Milk—Magnolia, Star, Challenge, Standard, Rose, Peninsular, Leader, Dime, Darling—called collectively the Household Brands. These are put up under different brand names to meet local demands in different sections, but all are of fine Borden quality, bearing the Borden name and guarantee. Wherever you are, just ask for Borden's Condensed Milk. The Household Brands are slightly less rich than Eagle Brand and are packed in slightly smaller cans.

Eagle Brand Sweetened Condensed Milk as a Food for Children

Although Eagle Brand is used in enormous quantities for cooking and for coffee, its widest use is for the feeding of infants and children. During the 70 years it has been on the market, untold millions of babies have been fed on this milk—fine, full-cream cow's milk, modified with refined sugar in a way that makes it exceptionally easy to digest. Eagle Brand ranks next to mother's milk in digestibility. In the baby's stomach it forms small, soft curds, very different from the large tough curds formed by ordinary cow's milk.

Eagle Brand is highly nourishing. The sugar it contains supplies carbohydrates, required by all infants, while the milk supplies bone and tissue-building materials and growth-promoting vitamins—the same elements supplied by certified or pasteurized milk. Remember, too, the convenience and ease of using Eagle Brand. It is always uniform, always easy to obtain, always fresh and pure, even in hottest weather.

The Borden Company will be glad to send you the booklet—"Baby's Welfare," which contains practical feeding information and stories and photographs of Eagle Brand babies.
For older children, Eagle Brand is invaluable in preventing and overcoming malnutrition. Experience proves that it is a wonderful body builder, improving weight, blood count and bone condition. Serve it, properly diluted, as a between-meal drink for growing children. Use it also as a delicious spread on bread or crackers—poured over cereals or fruit—made up into custards, puddings and other simple dishes.

Valuable information and advice on the feeding of older children will be found in "A Home Course in Child Health," published by the Borden Company. This course, together with the reference book "Child Health—A Handbook for Mothers" will be sent free by the Borden Company upon request. In writing for booklets address The Borden Company, 98 Borden Building, 350 Madison Avenue, New York City.

**Other Borden Milks and their uses**

In addition to the different brands of Sweetened Condensed Milk, the Borden Company manufactures Evaporated Milk, Malted Milk, and Chocolate Flavor Malted Milk.

Borden's Evaporated Milk is an unsweetened milk which should not be confused with Sweetened Condensed Milk. They are entirely separate and distinct products—sweetened Condensed Milk to be used when a cooking recipe calls for both milk and sugar—Evaporated Milk to be used in recipes that call for milk and no sugar.

Borden's Malted Milk is a combination, in powdered form, of pure, full-cream milk with high grade barley malt and wheat flour. Because of its deliciousness and nutritive value, Malted Milk is very desirable for every day use, in the home. Malted Milk drinks, both hot and cold, may easily be made in tempting variety.

Borden's Chocolate Flavor Malted Milk has all the fine qualities of plain Malted Milk, plus a rich chocolate flavor. Delicious for drinks and desserts.

**Send for "The Good Provider's Cook Book"**

The Borden Company, upon request, will gladly mail you a copy of this new recipe book, featuring the use of Evaporated Milk. Practical, useful recipes—all just as tempting as the recipes for Sweetened Condensed Milk contained in the present booklet.

If you wish to secure a copy of "The Good Provider's Cook Book" write the Borden Company, 98 Borden Building, 350 Madison Avenue, New York City.
Trade Mark of THE BORDEN COMPANY:

EAGLE
GAIL BORDEN
BRAND

by which this CONDENSED MILK will hereafter be designated: and for additional protection against imposition, each label will bear the signature.

Gail Borden

THE BORDEN COMPANY
NEW YORK, U. S. A.