MAGIC RECIPES

Quicker, easier surer to succeed

Did you ever hear of a lemon pie filling — creamy and lemon-y and smooth—that is made without cooking? See pages 28 to 31 for this and other truly amazing pie recipes.

A miracle here! Every lovely candy pictured at the right is made without going near a stove! See pages 32 to 34.

And who said ice cream making is lots of trouble? Expensive? Better see pages 15 to 17!
It's the "big news" in recipe columns everywhere—this cooking by magic!

Come, learn what it means!

**IT’S THRILLING FOR BEGINNERS!**

Why, even young brides who can "scarcely boil water and burn toast" can astonish their husbands with delicious things they can make, straight off, thanks to this *magic* cook book!

**IT’S MARVELOUS IN EMERGENCIES!**

When the clock says "There isn’t time" to all your ideas about making something special, why just say "There IS time," and race to this cook book. With this cook book, there *is* time, though your company is almost at your doorstep.

**IT’S SOUL-SATISFYING TO A SEASONED COOK!**

For not only will you rejoice, down in your heart, that these grand recipes are easier and quicker, but you’ll find that these recipes will add to your illustrious reputation as a cook. Every lemon pie filling you make from now on can have that specially creamy-light perfection. Every chocolate frosting can be a miracle of deep-swirled lusciousness. Every chocolate sauce . . . but read on. Never before was there a cook book like this one.
If you skip this page
you may fail with these recipes!

Every recipe in this book of magic calls for sweetened condensed milk. . .  "Isn't that the same as evaporated milk?" someone asks. . .  NO! Evaporated milk won't—can't—succeed in the recipes in this book. You must use sweetened condensed milk. . .  Be sure you understand the difference.

**SWEETENED CONDENSED MILK**

- comes in a squatty can.
- has sugar in it—is a blend of milk and sugar, and tastes sweet.
- is thick and heavy. You have to remove the whole top of the can to pour it out.

**EVAPORATED MILK**

- comes in a slim can.
- is unsweetened—it's milk and milk alone.
- is thin enough to pour from the can through a tiny puncture in the lid.

To make sure that you get sweetened condensed milk—remember that name EAGLE BRAND
SALAD DRESSINGS

... easier, quicker, more economical!

**COTTAGE CHEESE SALAD DRESSING**

| 3/4 cup Eagle Brand Sweetened Condensed Milk | 3/4 teaspoon dry mustard |
| 1/2 cup vinegar | 1/4 teaspoon paprika |
| 1/2 teaspoon salt | 1/2 cup cottage cheese |

Blend thoroughly Eagle Brand Sweetened Condensed Milk, vinegar, salt, mustard, and paprika. Force cottage cheese through sieve and add to mixture, beating until smooth. (1 package, 3 ounces, Borden's Cream Cheese may be used in place of cottage cheese.) If thicker consistency is desired, place in refrigerator to chill before serving. Serve on fruit salad or salad greens. Makes 1 1/2 cups.

**SOUR CREAM SALAD DRESSING**

| 3/4 cup Eagle Brand Sweetened Condensed Milk | 3/4 teaspoon dry mustard |
| 1/2 cup vinegar | 1/4 teaspoon paprika |
| 1/2 teaspoon salt | 1/2 cup sour cream |

Blend thoroughly Eagle Brand Sweetened Condensed Milk, vinegar, salt, mustard, paprika and sour cream. If thicker consistency is desired, place in refrigerator to chill before serving. Serve on fruit salad or salad greens. Makes 1 1/2 cups.

**MUSTARD SALAD DRESSING**

| 1/2 cup Eagle Brand Sweetened Condensed Milk | 1/2 cup tomato catsup |
| 1/2 cup prepared mustard |

Thoroughly blend Eagle Brand Sweetened Condensed Milk, tomato catsup and prepared mustard. If thicker consistency is desired, place in refrigerator to chill before serving. Serve on lettuce or vegetable salad. Makes 3/4 cup.

**SOUR CREAM SALAD DRESSING**

| 1 1/4 cups (1 can) Eagle Brand Sweetened Condensed Milk | 1/2 cup vinegar |
| 1 teaspoon salt | 3/4 teaspoon dry mustard |

Blend thoroughly Eagle Brand Sweetened Condensed Milk, salt, vinegar, and mustard. Stir until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Makes 1 1/4 cups.

**RELISH SALAD DRESSING**

| 3/4 cup Eagle Brand Sweetened Condensed Milk | 3/4 teaspoon paprika |
| 1/2 cup vinegar | 1/2 cup mixed olives, sweet pickle, pimentos, finely chopped |
| 1/2 teaspoon salt |

Blend thoroughly Eagle Brand Sweetened Condensed Milk, vinegar, salt, mustard and paprika. Add olives, sweet pickle and pimentos and beat until smooth. If thicker consistency is desired, place in refrigerator to chill before serving. Serve on meat, fish, or cooked vegetable salads. Makes 1 1/4 cups.

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Make "boiled dressing" without cooking!

**ECONOMY SALAD DRESSING**

(Requires no egg or oil)

| 3/4 cup vinegar | 3/4 teaspoon dry mustard |
| 1 teaspoon salt | 1/2 cup sour cream |

Blend thoroughly Eagle Brand Sweetened Condensed Milk, salt, vinegar, and mustard. Stir until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Makes 1 1/4 cups.

Remember the "boiled dressing" Mother used to make? This tastes just like it! Grand for Cole Slaw!
Mayonnaise in a few stirs!

(Actually, you put everything into a bowl—stir only enough to blend the ingredients—and watch the mixture thicken—to a perfect mayonnaise texture! Never again need you add oil drop by drop and beat and beat!)

**MAGIC MAYONNAISE**

\[
\begin{align*}
\frac{3}{4} \text{ cup Eagle Brand Sweetened Condensed Milk} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{4} \text{ cup vinegar or lemon juice} & \quad \text{Few grains cayenne} \\
\frac{1}{4} \text{ cup salad oil or melted butter} & \quad 1 \text{ teaspoon dry mustard} \\
1 \text{ egg yolk} & 
\end{align*}
\]

Place ingredients in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Makes 1 1/4 cups.
MAYBE YOU'D RATHER SHAKE IT UP! You can make that Magic Mayonnaise given on the page at the left by just shaking the ingredients together in a pint jar!

Place ingredients in a pint jar in the order listed. Fasten top on jar tightly and shake vigorously for 2 minutes.

TO DOUBLE THE RECIPE: The recipe may be doubled by using one whole egg in place of the egg yolk and doubling all other ingredients. This will make 2 1/2 cups of mayonnaise.

LIKE MORE OIL? An additional cup of oil may be used in Magic Mayonnaise, if this flavor is particularly liked.

MANY PREFER MELTED BUTTER instead of oil. Try this—and let your family decide.

LIKE MORE VINEGAR? The vinegar in Magic Mayonnaise may be increased to 1/2 cup, if a tart flavor is desired.

AND NOW FOR SOMETHING DIFFERENT — just look at the grand dressings you can make from this one recipe!

HORSERADISH DRESSING
1 recipe Magic Mayonnaise
2 tablespoons prepared horseradish
Prepare one recipe Magic Mayonnaise. Just before serving blend in horseradish. Makes 1 1/2 cups.

CREAM DRESSING
1 recipe Magic Mayonnaise
1/2 cup whipping cream

THOUSAND ISLAND DRESSING
1 recipe Magic Mayonnaise
2 1/2 teaspoons lemon juice
1/2 teaspoon salt
3/4 teaspoon chili sauce
6 stuffed olives, minced
1 tablespoon green pepper, minced
Prepare 1 recipe Magic Mayonnaise. Just before serving blend in lemon juice, salt, chili sauce, olives, and green pepper. Makes 2 1/4 cups.

NOTE: 1 CAN OF EAGLE BRAND MAKES 2 BATCHES OF MAYONNAISE!

"It'll curdle!" . . . "It'll 'separate'!" . . . that's what your friends will tell you when they see you try this new, quick method. But go right ahead and whisk your Magic Mayonnaise together. You'll get a perfect texture. A delicious, tasty dressing that millions of homes now prefer to the usual mayonnaise, whether home-made or "bought."

"I've learned something about men by being on the committee for men's club suppers," writes Mrs. T. E. L. "When we serve Magic Mayonnaise on the Cole Slaw, we're pretty apt to get calls next day from the wives, asking for the recipe for 'that dressing my husband keeps raving about.' Men certainly do like Magic Mayonnaise!"
At last!

CUSTARDS that can’t go wrong!

BAKED CUSTARD

3/4 cup Eagle Brand Sweetened Condensed Milk
3 eggs
1/4 teaspoon salt
2 1/4 cups hot water
Grating of nutmeg

Blend Eagle Brand Sweetened Condensed Milk with hot water, and pour gradually over slightly beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan filled with hot water to depth of custard. Bake in slow oven (325° F.) about 40 minutes or until custard is set. A knife blade inserted will come out clean when custard is done. Serves 6.

BAKED CARAMEL CUSTARD

Proceed as in recipe for Baked Custard using Eagle Brand Sweetened Condensed Milk which has been caramelized (see page 10 for caramelizing method) instead of plain Eagle Brand.

BAKED COCONUT CUSTARD

Proceed as in recipe for Baked Custard adding 3/4 to 1 cup shredded coconut.

BAKED NUT CUSTARD

Proceed as in recipe for Baked Custard adding 1/2 cup chopped nut meats.

BAKED COCOA CUSTARD

3/4 cup Eagle Brand Sweetened Condensed Milk
1/4 cup cocoa
2 1/2 cups hot water
3 eggs
1/4 teaspoon salt
1/2 teaspoon vanilla

Blend Eagle Brand Sweetened Condensed Milk and cocoa thoroughly. Add water and pour through sieve over slightly beaten eggs. Add salt and vanilla. Pour in a baking pan or in custard cups. Place in a pan filled with hot water to depth of custard. Bake in slow oven (325° F.) about 40 minutes, or until custard is set. A knife blade inserted will come out clean when custard is done. Serves 6.

BAKED PEACH CUSTARD

3/4 cup Eagle Brand Sweetened Condensed Milk
2 1/4 cups hot water
3 eggs
1/4 teaspoon salt
8 halves of canned peaches
Nutmeg

Blend Eagle Brand Sweetened Condensed Milk with hot water and pour gradually over slightly beaten eggs. Add salt. Place halves of peaches in buttered baking dish. Pour Eagle Brand mixture over top of peaches; sprinkle with nutmeg. Place in a pan filled with hot water to depth of custard. Bake in slow oven (325° F.) about 40 minutes or until custard is set. A knife blade inserted will come out clean when custard is done. Serves 8.

ORANGE MERINGUE CUSTARD

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
3 eggs, separated
3 tablespoons granulated sugar

Blend Eagle Brand Sweetened Condensed Milk with diced pulp and juice of oranges. Add well beaten egg yolks. Pour into buttered baking dish. Cover top with meringue made from stiffly beaten egg whites and sugar. Bake in moderately slow oven (325° F.) 15 minutes, or until meringue is brown. Serves 6.
Work Some Miracles in making
PUDDINGS!

CREAM RICE PUDDING

\[
\begin{align*}
\frac{1}{2} \text{ cup rice} & \quad \frac{3}{4} \text{ cup Eagle Brand Sweetened Condensed Milk} \\
3 \text{ cups boiling water} & \quad \frac{1}{2} \text{ cups raisins} \\
1 \text{ teaspoon salt} & \quad 2 \text{ eggs (optional)}
\end{align*}
\]

Wash rice thoroughly and place in top of double boiler with water and salt. Cover and cook over boiling water about 40 minutes or until rice is tender. Add Eagle Brand Sweetened Condensed Milk and raisins. Continue cooking 10 minutes. Serve hot or cold. Serves 6.

NOTE: If eggs are used, beat well and add with Eagle Brand Sweetened Condensed Milk and raisins.

BREAD PUDDING

\[
\begin{align*}
1 \frac{1}{3} \text{ cups (1 can) Eagle Brand Sweetened Condensed Milk} & \\
3 \text{ cups hot water} & \\
2 \text{ cups finely diced bread or sifted soft bread crumbs} & \\
2 \text{ eggs} & \\
1 \text{ tablespoon melted butter} & \\
\frac{1}{4} \text{ teaspoon salt} & \\
1 \text{ teaspoon vanilla} & \\
\text{ or grated rind of 1 lemon}
\end{align*}
\]

Blend Eagle Brand Sweetened Condensed Milk with hot water; pour over bread and let stand until cool. Stir in slightly beaten eggs, melted butter, salt and vanilla or grated lemon rind. Pour into baking dish, set in pan of hot water. Bake in moderate oven (350° F.) 45 minutes. Serve with plain cream or fruit sauce. Serves 8.

COCOA BREAD PUDDING

Proceed as for Bread Pudding mixing \(\frac{1}{4}\) cup cocoa with finely diced bread or sifted bread crumbs, and using vanilla instead of grated lemon rind for flavoring.

Caramel Bread Pudding

Proceed as for Bread Pudding using Eagle Brand Sweetened Condensed Milk which has been caramelized (see page 10 for caramelizing method) instead of plain Eagle Brand.

CREAM TAPIOCA PUDDING

\[
\begin{align*}
\frac{3}{4} \text{ cup Eagle Brand Sweetened Condensed Milk} & \\
2 \frac{1}{2} \text{ cups hot water} & \\
4 \text{ tablespoons quick-cooking tapioca} & \\
\frac{3}{4} \text{ teaspoon salt} & \\
2 \text{ eggs, separated} & \\
1 \text{ teaspoon vanilla or other flavoring}
\end{align*}
\]

Blend Eagle Brand Sweetened Condensed Milk with hot water. Bring to scalding point in top of double boiler. Stir in quick-cooking tapioca and cook 3 minutes, or until tapioca is transparent. Add salt. Gradually pour the hot tapioca over slightly beaten egg yolks, stirring constantly. Return to double boiler and cook 3 minutes longer. Pour slowly over stiffly beaten egg whites, folding in gently. Add vanilla or other flavoring. Serves 8.

APPLE SCALLOP

\[
\begin{align*}
\frac{1}{2} \text{ cup Eagle Brand Sweetened Condensed Milk} & \\
2 \text{ tablespoons lemon juice} & \\
1 \text{ egg, separated} & \\
\frac{3}{4} \text{ cup dry cooky or cake crumbs} & \\
\frac{3}{4} \text{ cup apple sauce, unsweetened}
\end{align*}
\]

Blend Eagle Brand Sweetened Condensed Milk with lemon juice and egg yolk. Add cake or cooky crumbs and apple sauce which have been blended together. Fold in stiffly beaten egg white. Pour into buttered baking dish. Bake in moderate oven (350° F.) 30 minutes or until delicately brown. Serve with whipped cream if desired. Serves 4.
MAGIC!
You make this pudding without opening the can!

MAGIC CARAMEL PUDDING
(Caramelized Eagle Brand)

Place one or more unopened cans of Eagle Brand Sweetened Condensed Milk in a kettle of boiling water and keep at boiling point for 3 hours, CAUTION — Be sure to keep can well covered with water.
That Magic Caramel Pudding recipe on the page at the left is a wonder! Why not cook several cans at once? You can keep this pudding—in the unopened can—till you need it!

No caramel pudding you ever tasted has such a rich, full caramel flavor!

TO SERVE IT IN SLICES, AS PICTURED AT THE LEFT. Warm can by immersing in hot water about 1 minute. Punch a hole in bottom of can to let the air in, remove top with can opener, cutting along the side just below top edge, starting at seam. Loosen caramel from sides of can with a table knife dipped in hot water. Turn on to plate. Cut in slices with knife dipped in hot water. Garnish with whipped cream, fruits or nuts. Or place each slice of caramel on a slice of pineapple or cake before garnishing.

OR — TRY ALL THESE GRAND WAYS TO SERVE IT IN SHERBET GLASSES! Blend Magic Caramel Pudding with hot water, coffee or fruit juices. Beat until smooth and pile in sherbet glasses. Garnish with whipped cream, nuts, fruit, etc., if desired.

IF A PRESSURE COOKER IS USED. If you caramelize your Eagle Brand in a pressure cooker, use 15 pounds pressure for 1 hour.

OR IF YOU’RE BAKING TODAY. Place 1 or more unopened cans of Eagle Brand Sweetened Condensed Milk in a kettle of boiling water. Bring to an active boil, cover kettle and place it in moderate oven (350° F.). Keep boiling in oven for 3 hours. CAUTION—Be sure to keep cans well covered with water. It will be necessary to add water from time to time.

Caramelized Eagle Brand leads to endless caramel treats! In addition to making these wonderful puddings, use caramelized Eagle Brand (Magic Caramel Pudding) to make delicious sauces, pie fillings, cake frostings, etc. Throughout this book are recipes that tell you how to use Caramelized Eagle Brand in delicious ways.

“A tall story”—that’s what your friends will call it when you tell them how you make this Magic Caramel Pudding—by just cooking Eagle Brand in the unopened can. But—wait till they see—and taste—its rich, golden-brown caramel goodness. They’ll thank you for telling them about this wonderful trick!
Do SAUCES take time? Here's proof you're wrong!

Lemon Sauce without cooking!
(Remember all the tedious cooking and stirring it used to take?)

**MAGIC LEMON CREAM SAUCE**

3/4 cup Eagle Brand Sweetened Condensed Milk
1/2 cup lemon juice
1 teaspoon grated lemon rind

Blend thoroughly Eagle Brand Sweetened Condensed Milk, lemon juice and grated lemon rind. Stir until mixture thickens. Makes about 1 cup.

Note: May be thinned with water to any desired consistency.

Use it on cottage pudding or gingerbread.

**FRUIT CREAM SAUCE**

Proceed as for Magic Lemon Cream Sauce adding any one of the following after mixture has thickened.

1 cup sliced strawberries
1 cup fresh raspberries
2 bananas, cut in small cubes
1 cup drained, crushed pineapple

**BUTTERLESS HARD SAUCE**

1 1/4 to 1 1/2 cups sifted confectioners' (4X) sugar
1/2 teaspoon vanilla

Mix half the sifted confectioners' sugar with Eagle Brand Sweetened Condensed Milk. Add vanilla. Then add enough of the remaining confectioners' sugar to make the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving. Makes about 1 1/4 cups.

**FOAMY PUDDING SAUCE**

1 egg, separated
1/2 cup Eagle Brand Sweetened Condensed Milk
1/4 teaspoon salt
1/4 teaspoon vanilla


**FOAMY WINE SAUCE**

Proceed as for Foamy Pudding Sauce omitting vanilla and adding 1 tablespoon sherry wine or extract. Makes 1 cup.

**CARAMEL PINEAPPLE SAUCE**

1/4 cup Eagle Brand Sweetened Condensed Milk (caramelized)
1/4 cup pineapple juice

Blend caramelized Eagle Brand Sweetened Condensed Milk (see page 10 for caramelizing method) and pineapple juice. More or less juice may be used as desired. Makes about 2/3 cup.

**CHOCOLATE SAUCE in 5 minutes!**

2 squares unsweetened chocolate
3/4 cup Eagle Brand Condensed Milk
1/4 teaspoon salt

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water 5 minutes until mixture thickens. Add salt and hot water, amount depending on the consistency desired. Makes 2 or 2 1/2 cups.

Never grainy! Never too thick or too thin!
Easy REFRIGERATOR CAKES that look like a million!

**CELOPHANE LOAF**

- ½ cup Eagle Brand Sweetened Condensed Milk
- 4 tablespoons raspberry or strawberry jam
- 1 package cellophane-wrapped cookies

Blend together Eagle Brand Sweetened Condensed Milk, jam and lemon juice. Fold into whipped cream. Carefully open top of package of cookies and remove all but bottom cookie. Place a large spoonful of filling on this cookie, add another cookie and press down. Repeat until all are used. Close top of package tightly. Chill in refrigerator 12 hours or longer. When ready to serve, remove paper, slice diagonally. Garnish each serving with whipped cream and maraschino cherry if desired. Heavy wax paper may be substituted for cellophane wrapper. Serves 8.

**MAPLE REFRIGERATOR CAKE**

- 1 ½ cups (1 can) Eagle Brand Sweetened Condensed Milk
- ½ cup maple syrup
- ½ cup whipping cream
- 24 vanilla wafers

Thoroughly blend Eagle Brand Sweetened Condensed Milk and maple syrup in a heavy saucepan. Bring to boil over low heat and boil, stirring constantly, about 4 minutes until mixture thickens. Cool. Beat cream until stiff and fold into mixture. Line narrow, oblong pan with wax paper. Cover with maple mixture. Add layer of wafers, alternating in this way, until maple mixture is used, finishing with layer of wafers. Chill in refrigerator for 6 hours or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices and serve plain or with whipped cream. Serves 8.

**FRESH FRUIT REFRIGERATOR CAKE**

- ½ cup (1 can) Eagle Brand Sweetened Condensed Milk
- ½ cup lemon juice
- 1 cup quartered cherries, whole raspberries, or sliced strawberries
- 24 vanilla wafers

Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Add prepared fruit. Line narrow, oblong pan or spring form cake pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating in this way until fruit mixture is used, finishing with layer of wafers. Chill in refrigerator 6 hours or longer. To serve, turn out on small platter and carefully remove wax paper. Top may be decorated with fruit. Cut in slices and serve plain or with whipped cream. Serves 8.
DATE AND NUT ROLL

1/2 cup Eagle Brand Sweetened Condensed Milk
1/2 pound (1 cup) chopped, pitted dates
2 teaspoons water
3/4 cup chopped walnut meats

Thoroughly blend Eagle Brand Sweetened Condensed Milk with water. Roll vanilla wafers to crumbs. Mix with finely cut dates and chopped walnut meats. Add Eagle Brand Sweetened Condensed Milk and knead mixture until well blended. Shape into a roll. Wrap in wax paper. Chill in refrigerator for 12 hours or longer. To serve, cut in slices and garnish with hard sauce or whipped cream. Serves 8.

NOTE: Any of these refrigerator cakes can be made in an ordinary ice box as well as in an automatic refrigerator.

CARAMEL GINGER SNAP

1 can Eagle Brand Sweetened Condensed Milk
2 dozen ginger snaps
Candied ginger

Beat caramelized Eagle Brand Sweetened Condensed Milk (see page 10 for caramelizing method) until smooth and creamy. Spread on ginger snaps. Pile 4 ginger snaps on top of each other for each individual portion. Spread top and sides of each portion with caramelized Eagle Brand Sweetened Condensed Milk. Decorate with candied ginger cut fine. Chill in refrigerator 8 hours or longer. Serves 6.

ORANGE CHOCOLATE REFRIGERATOR CAKE

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
2 oranges, sections free
1/4 cup lemon juice
Chocolate wafers

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice and diced orange sections. Line a loaf pan or spring form mold with wax paper. Cover with fruit mixture. Add layer of chocolate wafers, alternating in this way until mixture is used, finishing with layer of wafers. Chill in refrigerator 12 hours or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices. Serves 8.

MAGIC REFRIGERATOR JELLY CAKE

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
1/4 cup currant or cranberry jelly
24 vanilla wafers

Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Add currant or cranberry jelly and mix with a silver fork. Line narrow, oblong pan with wax paper. Cover with jelly mixture. Add layers of wafers, alternating in this way, until mixture is used, finishing with layer of wafers. Chill in refrigerator 12 hours or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices and serve plain or with whipped cream. Serves 6.
Crank up the FREEZER! Serve Perfect ICE CREAM!

**VANILLA ICE CREAM**  
(Freezer Method)

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk  
2 cups thin cream  
1 cup cold water  
1 tablespoon vanilla

Thoroughly blend Eagle Brand Sweetened Condensed Milk, thin cream, cold water and vanilla. Freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1 1/2 quarts.

**BANANA ICE CREAM**  
(Freezer Method)

Proceed as for Vanilla Ice Cream using 1 teaspoon lemon extract in place of vanilla. Mash 3 bananas to a smooth pulp with a silver fork and add to ice cream after removing dasher.

**PEANUT BRITTLE ICE CREAM**  
(Freezer Method)

Proceed as for Vanilla Ice Cream decreasing vanilla to 1 teaspoon and adding 1 cup crushed peanut brittle after removing dasher.

**CHOCOLATE ICE CREAM**  
(Freezer Method)

2 squares unsweetened chocolate  
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 cup cold water  
2 cups thin cream or Borden’s Evaporated Milk

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk, and stir over boiling water for 5 minutes until mixture thickens. Gradually add water and thin cream or evaporated milk. Blend thoroughly. Cool and freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1 1/2 quarts.

**FRESH STRAWBERRY ICE CREAM**  
(Freezer Method)

1 quart ripe strawberries, 1 cup thin cream or crushed Borden’s Evaporated Milk  
Sugar to taste  
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk

To ripe, crushed strawberries add sugar to taste and allow to stand for a few minutes until the sugar is dissolved. Blend Eagle Brand Sweetened Condensed Milk, thin cream or evaporated milk and cold water. Add strawberries. Freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1 1/2 quarts.

**FRESH PEACH ICE CREAM**  
(Freezer Method)

Proceed as for Fresh Strawberry Ice Cream using 2 cups of peach pulp and 1 tablespoon lemon juice in place of crushed ripe strawberries.

**RASPBERRY SHERBET**  
(Freezer Method)

3 cups fresh raspberries  
2 cups crushed or canned raspberries  
1 cup water  
2 tablespoons lemon juice  
1/2 teaspoon grated lemon rind or a few drops lemon extract  
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk

Rub fresh raspberries or crushed or canned raspberries through a strainer. Stir in water, lemon juice and grated lemon rind or lemon extract. Add Eagle Brand Sweetened Condensed Milk and blend thoroughly. Freeze in 2-quart freezer. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes 1 quart.

Vanilla ice cream—dressed up for a party.
The Best ICE CREAMS an AUTOMATIC REFRIGERATOR Ever Made!

VANILLA ICE CREAM
(Automatic Refrigerator Method)

\[ \frac{3}{4} \text{ cup Eagle Brand Sweetened Condensed Milk} \]
\[ \frac{1}{2} \text{ cup water} \]
\[ 1 \frac{1}{2} \text{ teaspoons vanilla} \]
\[ 1 \text{ cup whipping cream} \]

Blend Eagle Brand Sweetened Condensed Milk, water, and vanilla thoroughly. Chill. Whip cream to custard-like* consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

*Please note that you don’t whip the cream stiff—just to a foamy, fluffy thickness.

1 CAN OF EAGLE BRAND MAKES 2 BATCHES OF ICE CREAM!
CHOCOLATE ICE CREAM
(Automatic Refrigerator Method)

1 square unsweetened chocolate
3/4 cup Eagle Brand Sweetened Condensed Milk
1/2 cup water
1 cup strawberries
1/2 teaspoon vanilla
1/4 cup whipping cream

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water for 5 minutes until mixture thickens. Add water and mix well. Chill thoroughly. Add vanilla. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

CHOCOLATE SHERRY ICE CREAM
(Automatic Refrigerator Method)

Proceed as for Chocolate Ice Cream omitting vanilla. After mixture has chilled fold in 3 tablespoons sherry wine or sherry extract, 1/4 cup candied cherries and 1/4 cup candied pineapple finely cut, before adding cream. Freeze as directed for Chocolate Ice Cream.

FRESH STRAWBERRY ICE CREAM
(Automatic Refrigerator Method)

3/4 cup Eagle Brand Sweetened Condensed Milk
1/4 cup confectioners' (4X) sugar
1/2 cup water
1 cup strawberries
1/2 teaspoon vanilla
1 cup whipping cream

Blend Eagle Brand Sweetened Condensed Milk and water thoroughly. Add strawberries which have been crushed and sweetened with sugar. (The average strawberries require about 1/4 cup sugar). Chill. Whip cream to custard-like consistency, and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

FRESH PEACH ICE CREAM
(Automatic Refrigerator Method)

Proceed as for Fresh Strawberry Ice Cream using 1 cup crushed fresh peaches in place of strawberries.

PINEAPPLE SHERBET
(Automatic Refrigerator Method)

3/4 cup Eagle Brand Sweetened Condensed Milk
2 tablespoons lemon juice
2 tablespoons melted butter
3/4 cup pineapple juice
1 cup crushed pineapple
2 egg whites

Blend Eagle Brand Sweetened Condensed Milk, lemon juice, melted butter and pineapple juice thoroughly. Add pineapple; chill. Beat egg whites until stiff and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

FRESH BERRY SHERBET
(Automatic Refrigerator Method)

Proceed as for Pineapple Sherbet using 1/2 cup water in place of pineapple juice and 1 cup sieved fresh raspberries or crushed fresh strawberries in place of pineapple.

NOTE: If you like, you can use the egg yolks as well as the whites in these sherbets, for greater nourishment. Add the yolks with the melted butter.

FREE! Special Automatic Refrigerator Booklet containing 30 recipes! Write The Borden Company, Dept. MAG. 35, 350 Madison Ave., New York, N.Y.
Five-Star Successes for Your Parties... and an Economy Secret in Each!

Oh, Yes, They'll Just "Pop In" for a Pot-Luck Dinner, but those too-casual-in-laws of yours will expect something good. And you can be ready. Just boil several cans of Eagle Brand (unopened, mind you! See page 10) and open them up as needed. You'll find a beautiful shining mold of Caramel Pudding inside. Actually! Slice it, garnish it, and serve it with nonchalance. It's gur-rand! And—P.S.—there's nothing but Eagle Brand in it, so it costs next to nothing.

When Hubby Brings a College Pal Home to Dinner, top off the meal with a lemon pie that beats any that Hubby or his pal ever tasted! The filling's perfect—lemon-tangy and creamy and just right—yet you don't even have to cook it (See page 30 for this miracle). And—P.S.—since this recipe never fails, you run no risk of wasting ingredients. That's true economy.

Try This Salad Dressing For Your Next Buffet Supper—and watch the men come back for more! It has "that certain something," yet it's easy to make. No cooking. No drop-by-drop blending. (See Economy Salad Dressing, page 5). And—P.S.—figure this. There's no oil in it, no egg. Economy dressing is right!

How to Cook and Be with Guests, Too? Here's a frosting that takes only 5 minutes' cooking—yet it never fails. Never runny, never grainy (see Chocolate Frosting, page 26). And—P.S.—how's this for economy? All you use is a can of Eagle Brand and 2 squares of chocolate—yet you get enough frosting to top 24 cup cakes beautifully!

And Here's A Hostess's Stand-by! For tea, to 'help out' the dessert, oh, on a thousand occasions. They're delicious, crispy coconut cookies (see Coconut Macaroons, page 23) that a child could mix. And—P.S.—only two ingredients, so they're as economical as they are good!
BEVERAGE secrets—for steaming cups or frosty glasses

Coffee lovers, try it!

Try a cup of coffee “creamed” and sweetened with Eagle Brand. Just stir in enough Eagle Brand to suit the taste, and see coffee-black change to rich, golden, creamy brown. Now taste! Ah, here’s coffee worth talking about! No wonder coffee lovers from Maine to Texas like to start their day with coffee “creamed” and sugared this way! Yet Eagle Brand actually costs only half what it costs for separate cream and sugar!

And remember—even when you go camping, you can enjoy this steaming cup of goodness. Take Eagle Brand along. Eagle Brand keeps without refrigeration in the unopened can. Keeps well after opening... just keep it in the can.

Tea drinkers—are you listening?

Try Eagle Brand in your tea—and see if you don’t say it “creams” and sugars tea deliciously! Blends in smoothly. Makes you enjoy a second cup!

HOT CHOCOLATE

2 squares unsweetened chocolate
1 1/8 cup (1 can) Eagle Brand Sweetened Condensed Milk
8 cups boiling water
Few grains salt


ICED CHOCOLATE

Proceed as for Hot Chocolate using only 6 cups of boiling water, cool and pour over cracked ice. Serves 9.

Hints for Delicious “Building-up” Drinks

Remember, Eagle Brand Sweetened Condensed Milk is—in itself—milk. Yes, double-rich milk, blended with pure sugar. That’s why it makes a fine base for all sorts of nutritious milk drinks.

Keep Eagle Brand on hand for this purpose. It keeps indefinitely in the unopened can without refrigeration—keeps for several days after opening.

Eagle Brand Pick-me-up

Blend 2 tablespoons Eagle Brand Sweetened Condensed Milk and 3/4 cup water. It’s delicious!

Eagle Brand Malted Drink

To above mixture, add 2 teaspoons Borden’s Natural Flavor Malted Milk or Thompson’s Chocolate Malted Milk.

Eagle Brand Egg Nog

To Eagle Brand Pick-me-up, add 1 well beaten egg, a few grains of salt, and sprinkle nutmeg on top.

Make cocoa right in the cup!

1. Blend thoroughly in cup 2 1/2 tablespoons Eagle Brand Sweetened Condensed Milk, 1 1/2 teaspoons cocoa and a few grains of salt.
2. Add enough boiling water to fill and stir well.
3. Result—a delicious cocoa that never has a “skin” on it. No milk to “watch”, while it heats. No saucepan to wash! Yet this cocoa is wonderfully smooth and rich. You’ll love it!
**Make grand CAKES or COOKIES**

.. no experience required

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**CHEESELESS CHEESE CAKE**

- 4 eggs, separated
- 1 1/2 teaspoons cornstarch
- 1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk

Beat egg yolks. Add cornstarch, Eagle Brand Sweetened Condensed Milk and lemon juice separately in order named, beating each in thoroughly before adding another. Fold in the stiffly-beaten egg whites. Grate zwieback. Sprinkle buttered pan (deep 10-inch layer) with half the zwieback crumbs. Pour in mixture and sprinkle with remaining crumbs. Bake in moderate oven (350° F.) about 30 minutes.

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**ECONOMY CAKE**

- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- ½ cup cocoa

Sift flour once, measure, add baking powder, soda, salt, and cocoa and sift again. Add Eagle Brand Sweetened Condensed Milk, shortening which has been melted, water and vanilla. Beat until thoroughly mixed. Pour into buttered square pan (9-inch) or 2 layer cake pans (8-inch). Bake in moderately hot oven (375° F.) 35 minutes.

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**DAINTY CUP CAKES**

- 2 eggs, separated
- 3/4 cup Eagle Brand Sweetened Condensed Milk

Beat egg yolks with rotary egg beater, add Eagle Brand Sweetened Condensed Milk and continue beating until well blended. Sift flour once, measure, add baking powder and sift again. Add gradually to first mixture and stir until well blended. Add lemon extract. Fold in stiffly beaten egg whites. Pour into small buttered cup cake tins. Bake in moderate oven (350° F.) about 15 minutes. Makes 24 cup cakes.

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**MAGIC FRUIT CAKE**

- 1 1/2 cup (1 can) Eagle Brand Sweetened Condensed Milk
- 1/2 pound (3 cups) shredded coconut
- 1 cup chopped walnut meats
- 1 pound (2 cups) pitted dates

Thoroughly blend Eagle Brand Sweetened Condensed Milk, chopped walnut meats, shredded coconut and chopped dates. Pack in a buttered loaf pan (8 x 5 x 3 inches). Bake in moderately hot oven (375° F.) 25 minutes, or until brown. Remove from pan and allow to cool thoroughly. Cut in thin slices.

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**SURPRISE APPLE CAKE**

—a *de luxe* dessert that's really easy!

- 2 tablespoons butter, 1 1/2 cups (1 can) melted Eagle Brand Sweetened Condensed Milk
- 1/2 teaspoon cinnamon
- 2 cups graham cracker crumbs
- 2 tablespoons lemon juice
- 3 eggs, separated
- Grated rind of 1 lemon
- 2 cups canned or drained, sieved apple sauce

Add butter and cinnamon to graham cracker crumbs. Spread thick layer of crumbs on the bottom of buttered spring mold or deep 10-inch layer cake pan. Beat egg yolks well, add Eagle Brand Sweetened Condensed Milk, lemon juice, rind and apple sauce. Fold in stiffly beaten egg whites. Pour into mold. Cover with remaining cracker crumbs. Bake in moderate oven (350° F.) about 50 minutes. Serve hot or cold.

NOTE: If cake is to be served cold, leave cake in oven until oven is thoroughly cooled.

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**ECONOMY NOTE**: With one can of Eagle Brand, you can make these cup cakes and frost them with any of the following frostings: Cocoa - Mocha, Lemon Coconut or Butter Frosting (page 25).
MAGIC!

COOKY MIRACLES!

Just blend Eagle Brand and coconut, or cracker crumbs, or what-have-you? Drop by spoonfuls on a buttered baking sheet. And bake!
COCONUT MACAROONS

⅛ cup Eagle Brand Sweetened Condensed Milk 2 cups shredded coconut
1 teaspoon vanilla (optional)


FRUITED COCONUT MACAROONS

Proceed as for Coconut Macaroons substituting for 1 cup of coconut, 1 cup of finely chopped dates, dried prunes or dried apricots.

DATE CRUNCHIES

1⅛ cups (1 can) Eagle Brand Sweetened Condensed Milk ⅛ pound (1 cup) pitted dates
3 cups graham cracker crumbs 1 teaspoon cinnamon

Thoroughly blend together Eagle Brand Sweetened Condensed Milk, graham cracker crumbs, chopped dates and cinnamon. Drop by spoonfuls on buttered baking sheet. Bake in moderately hot oven (375°F.) 15 minutes or until brown. Remove from pan at once. Makes 36.

FIVE-WAY COOKIES

⅛ cups (1 can) Eagle Brand Sweetened Condensed Milk ½ cup peanut butter
Any one of the five ingredients listed below
(1) 2 cups raisins
(2) 2 cups corn flakes
(3) 3 cups coconut
(4) 2 cups bran flakes
(5) 1 cup nut meats, chopped

Thoroughly blend Eagle Brand Sweetened Condensed Milk, peanut butter and any one of the 5 ingredients listed above. Drop by spoonfuls on buttered baking sheet. Bake in moderately hot oven (375° F.) 15 minutes or until brown. Remove from pan at once. Makes about 30.

Even little girls still playing with toy kitchens can mix up Eagle Brand cookies. These magic recipes are marvelously easy! And certainly there were never more wholesome cookies for children than these!

Twenty minutes before her guest arrived for tea, this hostess could find no tea cakes in the house. So what did she do? She changed bread to cake! Yes, actually! (See recipe on next page.) If you don’t believe you could do it, just try that recipe!

Here’s an idea—for gifts—for church fair—for making pin money. Make up one or several kinds of Eagle Brand magic cookies, pack them attractively—and see if they don’t make a hit!
**CHOCOLATE COCONUT DROPS**
1 square unsweetened chocolate  
\(\frac{3}{4}\) pound (1\(\frac{1}{2}\) cups)  
\(\frac{3}{4}\) cup Eagle Brand  
Sweetened Condensed Milk

**FRUITED OATMEAL DROPS**
\(1\frac{1}{2}\) cups (1 can) Eagle Brand  
\(\frac{1}{2}\) cup rolled oats  
\(\frac{1}{4}\) cup molasses  
\(\frac{1}{4}\) cup nut meats, chopped  
\(\frac{1}{4}\) cup seedless raisins

**CHOCOLATE CRISPIES**
2 squares unsweetened chocolate  
4 cups corn flakes  
\(1\frac{1}{4}\) cups (1 can) Eagle Brand  
Sweetened Condensed Milk
Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water 5 minutes or until mixture thickens. Remove from fire, cool, add corn flakes and mix well. Drop mixture by spoonfuls on buttered baking sheet. Bake in moderately hot oven (375° F.) 10 minutes or until brown. Remove from pan at once. Makes about 30.

**OLD-FASHIONED SUGAR COOKIES**
\(\frac{1}{2}\) cup Eagle Brand  
Sweetened Condensed Milk  
\(\frac{3}{4}\) cup melted butter, or other shortening  
1 tablespoon water  
\(\frac{1}{2}\) teaspoon salt
Combine Eagle Brand Sweetened Condensed Milk, melted butter, water and well beaten egg. Sift flour once, measure, add baking powder and salt and sift again. Add dry ingredients gradually to first mixture to form a stiff dough. Roll \(\frac{1}{2}\)-inch thick on slightly floured board. Cut with floured cookie cutter. Sprinkle with sugar, coconut or currants. Place on buttered baking sheet. Bake in hot oven (400° F.) 10 minutes or until brown. Makes about 30.

**MOLASSES BROWNIES**
\(1\frac{1}{2}\) cups (1 can) Eagle Brand  
2 cups graham crackers  
\(\frac{1}{4}\) cup molasses  
1 cup chopped nut meats
Blend together Eagle Brand Sweetened Condensed Milk and molasses in heavy pan and cook over low flame 5 minutes or until mixture thickens, stirring constantly. Remove from heat. Add graham cracker crumbs and chopped nut meats, blending thoroughly. Spread mixture in pan (8 x 12 inches), lined with wax paper. Bake in moderate oven (350° F.) 15 minutes or until brown. Turn from pan and remove paper at once. Cut in 2-inch squares. Makes 24.

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**Change Bread To Cake!**

**COCONUT STRIPS**
Slice day old white bread, \(\frac{3}{4}\)-inch thick. Trim off crusts. Cut into strips \(\frac{3}{4}\) inch by 2 inches long.

Spread strips on all sides with Eagle Brand Sweetened Condensed Milk, covering well. Then roll in dry shredded coconut, broken fine. Brown under broiler at low heat, or toast on fork over coals. It'll taste like Angel Food Cake, coconut-frosted.
FROSTING recipes that will open your eyes!

FRUIT CREAM FILLING
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
1/2 cup lemon juice
1 cup fruit *

Blend Eagle Brand Sweetened Condensed Milk and lemon juice and stir until mixture thickens. Fold in fruit *. Use as a filling for plain cake layers or Washington pie, dusting top of cake with confectioners’ (4X) sugar. Makes enough filling for 3 (9-inch) layers.

*Use any one of the following fruits.
1 cup fresh raspberries
1 cup sliced fresh strawberries
1 cup crushed fresh peaches, drained
1 cup crushed pineapple, drained
1 cup stewed apricots, sieved and drained

MAPLE CREAM FILLING
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
1/2 cup maple syrup
Few grains salt

Place Eagle Brand Sweetened Condensed Milk, maple syrup and salt in heavy pan. Bring to boiling point and boil 8 minutes stirring constantly. Cool. Spread between cold layers of plain or sponge cake. Dust top of cake with confectioners’ (4X) sugar. Makes enough filling for 2 (9-inch) layers.

CREAMY PEANUT BUTTER FROSTING
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
2 tablespoons peanut butter

Place Eagle Brand Sweetened Condensed Milk and peanut butter in top of double boiler. Cook over boiling water 5 minutes, or until mixture thickens, stirring until well blended. Cool. Spread on cold cake. Makes enough frosting to cover tops and sides of 2 (9-inch) layers, or top and sides of loaf cake generously, or about 24 cup cakes.

COCOA-MOCHA FROSTING
1/4 cup Eagle Brand Sweetened Condensed Milk
1/2 tablespoons strong black coffee
1/2 tablespoons strong, 1/4 cups confection-
ers’ (4X) sugar

Blend Eagle Brand Sweetened Condensed Milk, strong black coffee, and vanilla. Add confectioners' sugar and cocoa, which have been sifted together. Blend thoroughly. Spread on cold cake. Makes enough frosting to cover tops of 2 (9-inch) layers, or top and sides of loaf cake, or about 18 cup cakes.

LEMON COCONUT FROSTING
2 cups confectioners' (4X) sugar
1/2 cup Eagle Brand Sweetened Condensed Milk
2 tablespoons lemon juice
Yellow vegetable coloring, if desired

Stir sifted confectioners' sugar into Eagle Brand Sweetened Condensed Milk. Add lemon juice and grated rind. Beat until smooth and creamy. Tint pale yellow with vegetable coloring, if desired. Spread on cold cake. Sprinkle coconut over top. Makes enough frosting to cover tops of 2 (9-inch) layers or top and sides of loaf cake, or about 18 cup cakes.

BUTTER FROSTING
2 tablespoons butter
1/2 cups confection-
ers’ (4X) sugar
1/2 teaspoon vanilla

Cream butter and Eagle Brand Sweetened Condensed Milk thoroughly. Add gradually the sifted confectioners' sugar and beat until the 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. Spread on cold cake. Makes enough frosting to cover tops of 2 (9-inch) layers, or top and sides of loaf cake, or about 18 cup cakes.
MAGIC!

5-Minute Chocolate Frosting!
Never too runny—never too thin—never too grainy!

CHOCOLATE FROSTING

2 squares unsweetened chocolate
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
1 tablespoon water

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk, stir over boiling water 5 minutes until it thickens. Add water. Cool. Spread on cold cake. Makes enough frosting to cover tops and sides of 2 (9-inch) layers, or top and sides of loaf cake generously, or about 24 cup cakes.
Only 2 ingredients! Only 5 minutes’ cooking! And THIS frosting never fails! It's always perfect!

To vary Chocolate Frosting deliciously, try:

**MOCHA PECAN FROSTING**

Proceed as for Chocolate Frosting (see recipe on page 26) using hot coffee in place of water and adding ½ cup chopped pecan nut meats. Additional pecan nut meats may be used to garnish top, if desired.

**CHOCOLATE MARSHMALLOW FROSTING**

Proceed as for Chocolate Frosting (see recipe on page 26) adding 8 marshmallows which have been quartered. Omit water. Stir until they begin to blend but are not fully dissolved.

**CARAMEL CHOCOLATE FROSTING**

Melt chocolate in top of double boiler. Add Caramelized Eagle Brand Sweetened Condensed Milk (see page 10 for caramelizing method) and stir over boiling water 5 minutes until it thickens. Cool. Spread on cold cake. Makes enough frosting to cover tops and sides of 2 (9-inch) layers, or top and sides of loaf cake generously, or about 24 cup cakes.

**BAKED FUDGE FROSTING**

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk, stir over boiling water 5 minutes until it thickens. Add water. Fold in half the coconut. Spread on baked cake. Sprinkle top with remaining coconut. Place in a hot oven (450° F.) 10 minutes or until coconut browns. Makes enough frosting to cover top and sides of loaf cake generously, or about 24 cup cakes.

Domestic science experts pass the recipe for 5-minute Chocolate Frosting on to their classes with especial pride. Remembering how much trouble beginners usually have with frosting, teacher and pupils welcome this fool-proof new way!

Smart girl, Sally. She knows men’s weakness for chocolate cake. And when he says, “Say, some cook, you are! Why, not even my mother can make frosting like this!”, Sally blushes modestly and holds her tongue. Why should she tell him that with her magic recipe, ‘most any little dumb Dora can now make grand frosting! A girl has to keep some things to herself!

The first time in all her days that Molly ever won a prize for anything in the way of cooking. And here, she’s walking off with the first prize for Chocolate Cake! “Maybe I was lucky enough to get my cake layers fluffy, for once, but I think my Chocolate Frosting had a lot to do with it,” Molly confides later. “That magic 5-minute recipe never goes wrong!”
Hard to make good pies?
Not these PIES!

**FRUIT CREAM PIE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk</td>
<td>1/2 cup whipping cream</td>
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<tr>
<td>1/4 cup lemon juice</td>
<td>2 tablespoons confectioners' (4X) sugar</td>
</tr>
<tr>
<td>1 cup fruit*</td>
<td>Baked pie shell (9-inch)</td>
</tr>
</tbody>
</table>

Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens. Fold in prepared fruit.* Pour into baked pie shell. Cover with whipped cream sweetened with confectioners' sugar. Chill before serving.

*Any one of the following fruits may be used.

(1) 1 cup fresh raspberries
(2) 1 cup sliced fresh strawberries
(3) 1 cup sliced peaches or apricots
(4) 2 medium-sized bananas, cut in small pieces

**STRAWBERRY CREAM CHEESE PIE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk</td>
<td>1 pkg. (3 ounces) Borden's Cream Cheese</td>
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<tr>
<td>1/4 cup lemon juice</td>
<td>1 cup sliced strawberries</td>
</tr>
<tr>
<td>2 eggs, separated</td>
<td>2 tablespoons granulated sugar</td>
</tr>
<tr>
<td>Baked pie shell (9-inch)</td>
<td></td>
</tr>
</tbody>
</table>

Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Stir until mixture thickens. Add beaten egg yolks, cream cheese which has been mashed with a fork until soft, and sliced strawberries. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

"There's only one EAGLE BRAND"

Read these different reasons:

**From the wife of a food chemist:** "My husband tells me that tests in his laboratory prove that Eagle Brand has more butter fat and less sugar than other condensed milks. Now that doesn't surprise me. I've found consistently that dishes made with Eagle Brand taste better."

**From the wife of a doctor:** "We are pretty careful at our house about the purity of foods. That's why, when we buy condensed milk, we buy Eagle Brand. We know that for many, many years, Eagle Brand has been serving as an infant food. Its purity is unquestioned."

**From a home economist:** "My reason for preferring Eagle Brand to any and all other condensed milks is this. Its quality never varies—I know that when I use Eagle Brand in my platform demonstrations, I can be sure of results. And I like the creamy-richness that Eagle Brand gives my dishes."

**From a practical housewife:** "Since many of the Eagle Brand magic recipes call for 1 1/2 cups (1 can) of Eagle Brand, I use Eagle Brand. Other brands haven't 1 1/2 cups in the can, and why should I risk the success of my recipes by using the smaller amount?"
**PUMPKIN PIE**

1 cup steamed, strained pumpkin  
3 eggs  
1/2 teaspoon salt  
1 teaspoon ginger  
1/2 teaspoon cloves  
2 teaspoons cinnamon

Thoroughly mix steamed, strained and mashed pumpkin, salt, ginger, cloves, cinnamon, eggs, Eagle Brand Sweetened Condensed Milk and water. Pour into unbaked pie crust. Bake in hot oven (450° F.) for 10 minutes, then reduce temperature to moderate (350° F.) and bake about 35 minutes longer, or until the filling has set.

**CUSTARD PIE**

3/4 cup Eagle Brand Sweetened Condensed Milk  
3 eggs  
1/2 teaspoon salt  
2 1/4 cups hot water  
Grating of nutmeg

Unbaked pie crust (9-inch)

Blend Eagle Brand Sweetened Condensed Milk with hot water and pour gradually over well beaten eggs. Add salt. Pour into unbaked pie crust. Sprinkle with nutmeg. Bake in slow oven (300° F.) 45 minutes, or until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

**BANANA CARAMEL PIE**

1/2 can Eagle Brand Sweetened Condensed Milk (caramelized)  
3 large bananas  
1 cup whipping cream  
2 tablespoons hot water

Baked pie shell (8-inch)

Blend caramelized Eagle Brand Sweetened Condensed Milk (see page 10 for caramelizing method) with hot water, beating until smooth. Cool. Pour into baked pie shell. One hour before serving slice bananas on top of caramel and cover with whipped cream. Chill.

**CHOCOLATE SPONGE PIE**

2 squares unsweetened chocolate  
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup water


**MAPLE PIE**

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk  
2 egg whites  
2 tablespoons granulated sugar  
3/4 cup maple syrup  
3/4 cup pecans

Baked pie shell (9-inch)

Thoroughly blend Eagle Brand Sweetened Condensed Milk and maple syrup in a heavy saucepan. Bring to boil over low heat, and boil, stirring constantly about 4 minutes or until mixture thickens. Cool. Chop pecans and add part to mixture saving rest for top. Add salt. Pour into baked pie shell. Cover with whipped cream or meringue made by beating egg whites until stiff and adding sugar. Sprinkle with remaining chopped pecans. If meringue is used bake in moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

**CARIOLE PECAN PIE**

Proceed as for Banana Caramel Pie (see recipe on this page), blending 1 can caramelized Eagle Brand Sweetened Condensed Milk (see page 10 for caramelizing method) with 3/4 cup hot coffee, in place of water, for filling. Cover with 1 cup finely chopped pecan nut meats in place of bananas. Cover with whipped cream. Chill before serving.

**CHOCOLATE PIE**

(only 5 minutes' cooking, yet this filling is never too thick or too thin—it's always perfect!)

2 squares unsweetened chocolate  
1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk  
1/2 cup water

Baked pie shell (8-inch)

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk, stirring over boiling water 5 minutes until mixture thickens. Add water, stir until thoroughly blended. Pour into baked pie shell. Garnish with whipped cream if desired. Chill.
MAGIC LEMON MERINGUE PIE

1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
2 eggs, separated
2 tablespoons granulated sugar
3/4 cup lemon juice
Baked pie shell (8-inch)
1/4 teaspoon lemon extract

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in a moderate oven (350°F) 10 minutes or until brown. Chill before serving.
"I run a tearoom," writes a Connecticut matron, "and I'm often surprised with several extra guests at a time when there's no dessert left. Do I faint? No. I mix and chill a Magic Lemon Pie while the guests are having the main course. And it never fails to go over big!"

CRUMB PIE CRUSTS
(No baking needed)

Vanilla Wafer Pie Crust
Roll enough vanilla wafers to make 3/4 cup of crumbs. Cut enough vanilla wafers in halves to stand around edge of pie plate and put them in place. Cover bottom of plate with crumbs and fill in spaces between halved wafers. Pour in filling as usual.

Graham Cracker Pie Crust
Roll enough graham crackers to make 3/4 cup of crumbs. Cut enough graham crackers in half diagonally to stand around edge of pie plate and put them in place. Cover bottom of plate with crumbs and fill in spaces between halved crackers. Pour in filling as usual.

Instead of Meringue, if you like, you can substitute whipped cream as a topping for your lemon pie. Use 1/2 cup whipped cream, sweetened with 2 tablespoons confectioners' (4X) sugar.

Delicious ways to vary
Magic Lemon Meringue Pie!

MAGIC LEMON COCONUT MERINGUE PIE
Proceed as for Magic Lemon Meringue Pie adding 1/4 cup shredded coconut to the lemon pie filling and sprinkle meringue top with an additional 1/4 cup coconut before browning in oven.

MAGIC LEMON JELLY MERINGUE PIE
Proceed as for Magic Lemon Meringue Pie. Before spreading meringue, cover filling with 1/4 cup currant jelly.

MAGIC LEMON DATE MERINGUE PIE
Proceed as for Magic Lemon Meringue Pie. Before spreading meringue, cover filling of pie with 1/4 cup finely chopped dates.

"It's a wonder a lot of marriages aren't wrecked," says a recent bride, "by the first meals the bride cooks. But I'll say this for the first meal I served Jim. The steak may have been leathery, but the dessert—thanks to that miraculous Lemon Pie recipe—was perfect. And (though I didn't tell Jim) it was the first pie I'd ever made!"

The moral of this must be, we think, that if you want to keep a man home (and out of trouble) give him lemon pie—often! Men crave it. And if you want to serve him perfect lemon pie, every time, stick to our magic recipe. It's failure-proof. Never too thin—never too thick. Luscious and smooth and lemon-y and grand!
Let's make CANDY! There's luck in these recipes!

Creamier — smoother — better

**CHOCOLATE FUDGE**

- 2 cups granulated sugar
- 1 cup water
- 1 1/2 cups (1 can) Eagle Brand Sweetened Condensed Milk
- 3 squares unsweetened chocolate
- 1 cup nut meats (optional)

Mix sugar and water in large saucepan and bring to boil. Add Eagle Brand Sweetened Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (235° F.—240° F.). Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces. Chop nut meats and add. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

**PEANUT BUTTER FUDGE**

- 3/4 cup Eagle Brand Sweetened Condensed Milk
- 2 1/4 cups confectioners’ (4X) sugar
- 2 tablespoons peanut butter
- 1 teaspoon vanilla

Place Eagle Brand Sweetened Condensed Milk in the top of double boiler. Add peanut butter and cook over boiling water 3 minutes or until mixture is smooth and well blended. Remove from fire, add vanilla and sifted confectioners’ sugar gradually. Blend thoroughly. Pour into buttered pan. Chill. When firm cut in squares.

**COCONUT-PEANUT BUTTER FUDGE**

Proceed as for Peanut Butter Fudge, decreasing Confectioners’ Sugar to 1 1/4 cups and adding 1 cup of shredded coconut.

**SHORT-CUT FUDGE**

- 3 squares unsweetened chocolate
- 1 tablespoon vanilla
- 1 1/4 cups (1 can) Eagle Brand Sweetened Condensed Milk
- 1 1/2 tablespoons butter
- 1 1/2 cups (9 ounces) confectioners’ (4X) sugar
- 1 cup chopped peanuts
- 1/2 cup (1/4 pound) chopped pitted dates

Melt chocolate in top of double boiler. Add Eagle Brand Sweetened Condensed Milk and stir over boiling water 5 minutes, until mixture thickens. Remove from fire, add butter and vanilla. Sift confectioners' sugar. (This will measure approximately 2 1/4 cups after sifting). Work into chocolate mixture. Fold in chopped dates and nuts. Scrape mixture into buttered pan, smoothing out. Place in refrigerator until thoroughly chilled. Cut into squares for serving.
PENUCHI

2 cups brown sugar  
¾ cup Eagle Brand Sweetened Condensed Milk  
¾ cup water  
¾ cup chopped nut meats

Mix brown sugar and water in a large saucepan and bring to a boil. Add Eagle Brand Sweetened Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (230° F. - 235° F.) Stir mixture constantly to prevent burning. Remove from fire. Add chopped nut meats. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

MAGIC CHOCOLATE CARAMELS

3 squares unsweetened chocolate  
3 cups (1 can) Eagle Brand Sweetened Condensed Milk  
½ cup chopped nut meats, if desired  
1 teaspoon vanilla

Melt chocolate in heavy shallow pan. Add Eagle Brand Sweetened Condensed Milk, corn syrup, and salt. Cook slowly, over low heat, stirring constantly until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire, add chopped nut meats and vanilla. Pour at once into buttered pan (8 x 8 inches.) When cool remove from pan and cut into squares.

CHOCOLATE MARSHMALLOW CARAMELS

Proceed as for Magic Chocolate Caramels adding 8 finely chopped marshmallows to chocolate mixture while still warm but not hot enough to entirely melt marshmallows.

VANILLA Caramels

1 cup sugar  
1 ³/₄ cups (1 can) Eagle Brand Sweetened Condensed Milk  
1 tablespoon butter  
¹/₆ teaspoon vanilla

Place sugar in a heavy saucepan over low flame and stir constantly to prevent burning, until melted and color of maple syrup. Add Eagle Brand Sweetened Condensed Milk gradually. Add butter. Cook over a low flame (about 15 minutes) stirring constantly until mixture forms a soft ball (230° F.) when tested in cold water. Remove from fire, add vanilla and turn at once into buttered pan (8 x 8 inches.) When cold remove from pan and cut into squares.

VANILLA NUT CARAMELS

Proceed as for Vanilla Caramels adding ½ cup of chopped nut meats with vanilla, after removing from fire.

APRICOT COCONUT BALLS

1 ³/₄ cups dried apricots ground  
1 cup shredded coconut  
½ cup Eagle Brand Sweetened Condensed Milk  
Confectioners’ (4X) sugar


Fondant candies—new easy way! No cooking. Just mix ingredients! No “ripening” overnight. Just use at once!

EAGLE BRAND QUICK FONDANT

1 ³/₄ cups confectioners’ (4X) sugar, sifted  
¾ cup Eagle Brand Sweetened Condensed Milk  
¹/₆ teaspoon vanilla

Blend sifted confectioners’ sugar gradually into Eagle Brand Sweetened Condensed Milk, using fork. Add vanilla and continue mixing until smooth and creamy.

For 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, shredded coconut, grated chocolate, chopped candied fruits, or flavor variously and form into round flat creams.
**CHOCOLATE PEANUT BRITTLE**

2 squares unsweetened chocolate
¾ cup corn syrup
⅛ cup Eagle Brand Sweetened Condensed Milk
1 cup shelled roasted peanuts

Melt chocolate in heavy pan. Add Eagle Brand Sweetened Condensed Milk and corn syrup. Stir over low heat until mixture will crackle when tested in cold water. Add peanuts. Turn onto buttered pan and press into thin sheet with hand. When cold break into pieces.

**MOLASSES COCONUT CHEWS**

⅛ cup Eagle Brand Sweetened Condensed Milk
1 cup shredded coconut
⅛ cup molasses
Few grains salt

Cook Eagle Brand Sweetened Condensed Milk, molasses and salt together in a heavy pan. Stir over low heat until hard ball forms when tested in cold water. Add coconut and stir until well mixed. Drop by spoonfuls on buttered pan to cool. Makes 24.

**MAGIC ROLY POLY**

⅔ cup cocoa
1 ⅔ cups confectioners’ sugar
1 ⅓ cups (4X) sugar
⅛ cup Eagle Brand Sweetened Condensed Milk
1 tablespoon vanilla

Sift together cocoa and 1 ⅔ cups confectioners’ sugar. Moisten with ⅛ cup Eagle Brand Sweetened Condensed Milk and vanilla. Blend thoroughly. Pat out on board or wax paper, which has been dusted with confectioners’ sugar, into oblong layer ¼-inch thick. Blend remaining confectioners’ sugar and Eagle Brand Sweetened Condensed Milk. Tint with vegetable coloring if desired. Add chopped nut meats. Spread with spatula, on top of dark layer; roll as in making jelly roll, folding edges to conceal fondant. Allow to stand in cool place until firm. Cut into diagonal slices ½-inch thick. Wipe knife after each slice, to keep the colors clear.

**CHOCOLATE TRUFFLES**

⅔ pound sweet chocolate
⅛ cup Eagle Brand Sweetened Condensed Milk

Melt chocolate in top of double boiler. Remove from fire and add Eagle Brand Sweetened Condensed Milk while stirring constantly. When mixture thickens, drop from teaspoon on buttered sheet or plate to cool. Nut halves may be placed on top of each truffle, or they may be rolled in finely chopped nut meats or shredded coconut.

**MOLASSES TAFFY**

1 ⅔ cups (1 can) Eagle Brand Sweetened Condensed Milk
⅛ cup molasses
Few grains salt

Cook Eagle Brand Sweetened Condensed Milk, molasses and salt together in a heavy pan. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces.

**CHOCOLATE TAFFY**

2 squares unsweetened chocolate
1 ⅔ cups (1 can) Eagle Brand Sweetened Condensed Milk
⅛ cup corn syrup

Melt chocolate in heavy pan. Add Eagle Brand Sweetened Condensed Milk and corn syrup. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces.

**PEANUT BUTTER TAFFY**

1 ⅔ cups (1 can) Eagle Brand Sweetened Condensed Milk
2 tablespoons peanut butter
⅛ cup corn syrup

Cook Eagle Brand Sweetened Condensed Milk, peanut butter and corn syrup together in a heavy pan. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces.

**MAPLE TAFFY**

1 ⅔ cups (1 can) Eagle Brand Sweetened Condensed Milk
⅛ cup maple syrup
Few grains salt

Cook Eagle Brand Sweetened Condensed Milk, maple syrup and salt together in a heavy pan. Stir over low heat until hard ball forms when tested in cold water. Cool on buttered pan. Pull until firm. Stretch into long rope and cut in pieces.
Children love it spread on bread
Just plain bread spread with Eagle Brand will make a child who's come in hungry go out happy. And (this is for your ears alone) what a fine way to get some extra milk into Junior's diet without his knowing it!

HOW TO KEEP EAGLE BRAND
No refrigeration is necessary. Keep several cans on hand. Eagle Brand keeps indefinitely in the unopened can. Even after Eagle Brand is opened, it keeps much longer than fresh milk or cream. Leave it right in the can, and it will be all right.

HOW TO MEASURE EAGLE BRAND
Pour it from the can into a measuring cup or spoon and allow the milk to level itself. However, if a full can of Eagle Brand is called for, it saves work to pour it direct from the can.
As for cookies, many of those pictured above can be made by junior cooks—they’re that easy! See pages 21 to 24 if you don’t believe it.

And below you see mayonnaise that never curdles, though it’s put together with a few hasty stirs. For the magic recipe, turn to page 6.

But stop! Here IS a discovery! A 5-minute chocolate frosting that goes on in lovely swirls—never grainy, never too thick or too thin! Page 26.
For new miracles in the line of cooking—see inside!