Candies

MAGIC FONDANT

A small child could make it...yet it beats old-time fondant!

1 1/4 cups confectioners’ (4X) sugar, sifted
1/4 cup Eagle Brand Magic Milk
1/2 teaspoon vanilla

Blend sifted confectioners’ sugar gradually into Eagle Brand Magic 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. For other variations, flavor fondant with oil of peppermint, oil of wintergreen or other desired flavor, tint with vegetable coloring and form into round flat creams.
Short-cut FUDGE

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

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

Peanut Butter FUDGE

3/4 cup Eagle Brand Magic Milk
2 tablespoons peanut butter
2 1/2 cups confectioners' (4X) sugar
1 teaspoon vanilla

Place Eagle Brand Magic 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 into squares.

CHOCOLATE FUDGE

never grainy...always creamy-smooth

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

Mix sugar and water in large saucepan and bring to boil. Add Eagle Brand Magic Milk and boil over low flame to 237°F. or 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. Chop nut meats and add. Beat until thick and creamy. Pour into buttered pan. When cool, cut into squares.
Molasses TAFFY

1 3/4 cups (1 can) Eagle Brand Magic Milk
1/2 cup molasses
Few grains salt

Cook Eagle Brand Magic 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 a long rope and cut into pieces.

Chocolate Peppermint TAFFY

2 squares unsweetened chocolate
1 1/3 cups (1 can) Eagle Brand Magic Milk
2 tablespoons butter
2 tablespoons corn syrup
1/2 teaspoon peppermint extract

Melt chocolate in heavy, shallow pan. Add Eagle Brand Magic Milk, butter and corn syrup. Cook slowly, over low heat, stirring constantly, until hard ball forms when tested in cold water. Add peppermint extract. Cool on buttered pan. Pull until firm. Stretch into a long rope and cut into pieces.

PENUCHI

2 cups brown sugar
1/2 cup water
1/2 cup Eagle Brand Magic Milk
1/2 cup chopped nut meats

Mix brown sugar and water in a large saucepan and bring to a boil. Add Eagle Brand Magic Milk and boil over low flame to 233° F. or until mixture will form firm ball when tested in cold water. 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 into squares.

Chocolate PEANUT BRITTLE

2 squares unsweetened chocolate
2 3/4 cups Eagle Brand Magic Milk
1/4 cup corn syrup
1 cup shelled roasted peanuts

Melt chocolate in heavy pan. Add Eagle Brand Magic 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.

WARNING:

Evaporated Milk will not work in these recipes. Be sure to use Eagle Brand Magic Milk—it’s sweetened condensed.
**Magic CHOCOLATE CARAMELS**

3 squares unsweetened chocolate  
1 1/2 cups (1 can) Eagle Brand Magic Milk  
3/4 cup corn syrup  
Few grains salt  
1 teaspoon vanilla  
3/4 cup chopped nut meats (optional)

Melt chocolate in heavy shallow pan. Add Eagle Brand Magic 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 vanilla and nut meats. Pour into buttered pan (8 x 8 inches). When cold remove from pan and cut into squares.

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**Apricot COCONUT BALLS**

1 1/2 cups dried apricots, ground  
1 cup shredded coconut  
3/4 cup Eagle Brand Magic Milk  
Confectioners' (4X) sugar


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**PEANUT CLUSTERS**

1/2 pound sweet chocolate  
1/2 cup Eagle Brand Magic Milk  
1 cup whole peanuts

Melt chocolate in top of double boiler. Remove from fire and add Eagle Brand Magic Milk and peanuts, stirring constantly. When mixture thickens, drop from teaspoon on buttered baking sheet or plate to cool. Chill thoroughly several hours. Makes about 36.

*Note: Raisins may be substituted for peanuts.*
COCOA PECAN BARS

\[ \frac{3}{4} \text{ cup Eagle Brand Magic Milk} \]
\[ 1 \text{ tablespoon cocoa} \]
\[ 7 \text{ slices bread (day old)} \]
\[ \frac{1}{2} \text{ cup finely chopped pecans (or shredded coconut)} \]

Blend together Eagle Brand Magic Milk and cocoa. Remove crusts from slices of bread and cut into 1 inch strips. Cover all sides with cocoa mixture and roll in finely chopped pecans or shredded coconut. Place on buttered baking sheet and brown lightly under low flame. Remove from pan at once. Makes 21 bars.

WARNING:
Evaporated Milk will not work in these recipes. Be sure to use Eagle Brand Magic Milk—it’s sweetened condensed.
MOLASSES BROWNIES

1 1/3 cups (1 can) Eagle Brand Magic Milk
1/4 cup molasses
2 cups graham cracker crumbs
1 cup chopped nut meats

Blend together Eagle Brand Magic 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 into 2-inch squares. Makes 24.

Five-Way COOKIES

1 1/3 cups (1 can) Eagle Brand Magic Milk
1/2 cup peanut butter
Any one of the 5 ingredients listed below:
(1) 2 cups raisins
(2) 2 cups corn flakes
(3) 3 cups shredded coconut
(4) 2 cups bran flakes
(5) 1 cup nut meats, chopped

Thoroughly blend Eagle Brand Magic 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.

Old Fashioned SUGAR COOKIES

1/2 cup Eagle Brand Magic Milk
1/2 cup melted butter, or other shortening
1 tablespoon water
1 egg, well beaten
2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt

Combine Eagle Brand Magic 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 1/8-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. Remove from pan at once. Makes about 30.
**Coconut MACAROONS**

½ cup Eagle Brand Magic Milk  
2 cups shredded coconut  
1 teaspoon vanilla (optional)


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**COCONUT DROPS**

1 square unsweetened chocolate  
½ cup Eagle Brand Magic Milk  
½ pound (1 ½ cups) shredded coconut


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**SPICE DROPS**

1 ½ cups (1 can) Eagle Brand Magic Milk  
½ cup molasses  
Few grains salt  
2 ½ cups corn flakes  
½ cup nut meats, chopped  
½ cup raisins, chopped  
½ teaspoon cinnamon  
½ teaspoon ginger


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**COCONUT STRIPS**

Slice day-old white bread, ¾ inch thick. Trim off crusts. Cut into strips ¾ inch by 2 inches long.

Spread strips on all sides with Eagle Brand Magic 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.
**DATE CRUNCHIES**

1 1/3 cups (1 can) Eagle Brand Magic Milk  
3 cups graham cracker crumbs  
1/2 pound (1 cup) pitted dates  
1 teaspoon cinnamon


**Chocolate CRUMB COOKIES**

2 squares unsweetened chocolate  
1/3 cups (1 can) Eagle Brand Magic Milk  
1 cup toasted bread crumbs  
Few grains salt  
1/2 cup walnut or pecan nut meats  
24 walnut or pecan halves (optional)

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and stir over boiling water 5 minutes or until mixture thickens. Add toasted bread crumbs, salt and nut meats which have been chopped. Blend thoroughly. Drop by spoonfuls on buttered baking sheet. Press half a nut meat into each cookie, if desired. Bake in moderate oven (350° F.) 10 minutes, or until brown. Remove from pan at once. Makes about 24.

**HERMITS**

1 1/3 cups (1 can) Eagle Brand Magic Milk  
1/2 cup peanut butter  
1/4 teaspoon salt  
1 cup graham cracker crumbs


**DATE CRUNCHIES**

1 1/3 cups (1 can) Eagle Brand Magic Milk  
3 cups graham cracker crumbs  
1/2 pound (1 cup) pitted dates  
1 teaspoon cinnamon


**Chocolate CRUMB COOKIES**

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Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk and stir over boiling water 5 minutes or until mixture thickens. Add toasted bread crumbs, salt and nut meats which have been chopped. Blend thoroughly. Drop by spoonfuls on buttered baking sheet. Press half a nut meat into each cookie, if desired. Bake in moderate oven (350° F.) 10 minutes, or until brown. Remove from pan at once. Makes about 24.

**HERMITS**

1 1/3 cups (1 can) Eagle Brand Magic Milk  
1/2 cup peanut butter  
1/4 teaspoon salt  
1 cup graham cracker crumbs

Four more miracle recipes

MAGIC LEMON Meringue PIE
this creamy filling is made without cooking

1 1/2 cups (1 can) Eagle Brand Magic Milk
1/2 cup lemon juice
Grated rind of 1 lemon or
1/4 teaspoon lemon extract
2 eggs, separated
2 tablespoons granulated sugar
Baked pie shell (8-inch)

Thoroughly blend Eagle Brand Magic 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 moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

MAGIC MAYONNAISE
made in a jiffy

3/4 cup Eagle Brand Magic Milk
1/4 cup vinegar or lemon juice
1/4 cup salad oil or melted butter
1 egg yolk
1/2 teaspoon salt
Few grains cayenne
1 teaspoon dry mustard

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.
FIVE-MINUTE
CHOCOLATE FROSTING
(failure proof)

2 squares unsweetened chocolate
1 1/3 cups (1 can) Eagle Brand Magic Milk
1 tablespoon water

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, stirring over boiling water 5 minutes, or 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.

CHOCOLATE PIE
a 5-minute filling... guaranteed.

2 squares unsweetened chocolate
1 1/3 cups (1 can) Eagle Brand Magic Milk
1/2 cup water
Baked pie shell (8-inch)

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, stirring over boiling water 5 minutes until mixture thickens. Remove from fire. Add water, stir until thoroughly blended. Pour into baked pie shell. Garnish with whipped cream if desired. Chill.
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