MAGIC RECIPES

[Image of a cow with a number 52 on it]
Cookies, frostings, candies, salad dressings, puddings, refrigerator cakes, ice creams (freezer and automatic).

Address The Borden Company, Dept. M. R. O. 56
P.O. Box 175, New York 46, N.Y.

Name ________________________________
Street ________________________________
City __________________ State __________

PLEASE PRINT You may paste this form on a penny postcard.

Copy 1952 by the Borden Company
WHAT IS THE MAGIC IN EAGLE BRAND?

It's the blending of pure, rich milk and sugar into a cream-like smoothness. Because of this magic smoothness, you can make superb ice creams, smooth candies and frostings! Cookies that require no butter, no sugar! All easy! Just follow the magic recipes.

For Coffee—at its Best

Try coffee with Eagle Brand instead of separate cream and sugar. It gives your coffee a rich flavor and creamy golden color. Try it today.

Eagle Brand keeps without refrigeration in unopened can. After opening, leave in can, cover with waxed paper or a saucer and store in refrigerator.
UNCOOKED SPANISH CREAM

- MAKES 6 SERVINGS -

1 tablespoon (1 envelope) plain unflavored gelatine
VA cup cold water
2 eggs, separated
% cup Eagle Brand Sweetened Condensed Milk
Vi teaspoon salt
Vi teaspoon vanilla
Vi cup boiling water

Soften gelatine in cold water 5 minutes. Beat egg yolks until lemon colored. Stir in Eagle Brand Sweetened Condensed Milk, salt and vanilla. Pour boiling water over softened gelatine and stir until gelatine is dissolved. Stir gelatine into milk mixture. Beat egg whites until stiff but not dry; fold into milk mixture. Turn into 3-cup mold. Chill until set, then unmold.

SIX-WAY COOKIES

- MAKES 30-2/3 INCH COOKIES -

% cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
% cup peanut butter
Any one of the six 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 chopped nut meats
(6) 2 cups chopped dates

Mix Eagle Brand Sweetened Condensed Milk, peanut butter, and any one of the six ingredients listed above. Drop by teaspoonfuls on greased baking sheet. Bake in moderately hot oven (375°F.) for 12 minutes or until brown. Remove from pan at once.

BAKED CUSTARD

- MAKES 6 SERVINGS — 1/2 CUP EACH -

% cup Eagle Brand Sweetened Condensed Milk
% teaspoon salt
2 cups hot water
1 teaspoon vanilla
3 eggs, slightly beaten

Mix Eagle Brand Sweetened Condensed Milk and hot water. Pour gradually over eggs, stirring constantly. Add salt and vanilla. Pour into greased baking dish or custard cups. Sprinkle with nutmeg. Place in pan filled with hot water to depth of 1 inch in oven (325°F.) about 1 hour or until custard is set. (A knife blade inserted will come out clean when custard is done.)

MAGIC TRUFFLES

* SUPER-SMOOTH CHOCOLATE CANDY *

1 package (6 oz.) semisweet chocolate pieces
% cup plus 1 tablespoon Eagle Brand Sweetened Condensed Milk
Pinch of salt
% teaspoon vanilla or imitation rum extract

Melt chocolate, without stirring, in top of double boiler over rapidly boiling water. Remove from heat. Add Eagle Brand Sweetened Condensed Milk, salt and flavoring; stir only until blended. Pour into container with waxed paper and press into block 1 inch high. Chill in refrigerator until firm (about 2 hours). Turn out of container, remove waxed paper and cut into serving pieces. Store in airtight container. Makes more than % pound.

NUT VARIATION: Reduce flavoring to % teaspoon and add 3 tablespoons ground nut meats after flavoring.

BREAD INTO CAKE

1. Slice day-old white bread 1/4-inch thick. Remove crusts. Cut strips % inch wide.
2. Dip strips, in Eagle Brand Sweetened Condensed Milk, covering well. Drain on waxed paper or cake rack.
3. Roll in shredded coconut or finely chopped nut meats.
4. Put on lightly greased baking sheet. Bake on top shelf in moderate oven (350°F.) until lightly browned (about 15 minutes).
5. Serve hot or cold.
LEMON MERINGUE PIE

1 crumb or baked pastry 8" pie shell
1/2 cup lemon juice
1 teaspoon grated lemon rind or 1/4 teaspoon cream of tartar, if desired
lemon extract
4 tablespoons sugar

Combine lemon juice and grated lemon rind or lemon extract; gradually stir into Eagle Brand Sweetened Condensed Milk. Add egg yolks and stir until well blended. Pour into chilled crust or cooled pastry shell. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until stiff but not dry. Pile lightly on pie filling. Bake in slow oven (325° F.) until lightly browned, about 15 minutes. Cool.

CHEESELESS CHEESE CAKE

4 eggs, separated
1/4 cups (15 oz. can) of Eagle Brand Sweetened Condensed Milk
1 teaspoon grated lemon rind
3/4 cup lemon juice
1 teaspoon vanilla
1/2 teaspoon nutmeg
2 tablespoons melted butter
1/4 cup zwieback crumbs

Beat egg yolks and combine with Eagle Brand Sweetened Condensed Milk. Add lemon rind, juice, vanilla and nutmeg. Blend well. Fold in stiffly beaten egg whites. Combine melted butter and zwieback crumbs. Sprinkle buttered "8" x 8" x 2" or 9" x 2" layer cake pan with half the crumbs. Pour in mixture and sprinkle with remaining crumbs. Bake in slow oven (325° F.) 30 minutes. Turn off heat; cool for 1 hour in oven with door closed.

VANILLA ICE CREAM

5/4 cup Eagle Brand 1/4 teaspoons vanilla 1/2 cup water 1 cup heavy cream*

Set refrigerator control at coldest point. Mix Eagle Brand Sweetened Condensed Milk, water and vanilla. Chill. Whip cream to custard-like consistency. Fold into chilled mixture. Whip cream to custard-like consistency. Fold into chilled mixture. Pour into freezing tray; cover with waxed paper. Freeze to a firm mush. Turn into chilled bowl; break up with fork; beat until fluffy but not melted. Quickly return to tray, replace waxed paper; freeze until firm.

CHOCOLATE COCONUT DROPS

3/4 cup Eagle Brand 1/4 teaspoons salt 1 square (1-oz.) unsweetened chocolate
1 1/2 cups shredded coconut

Put Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes). Remove from heat and stir in coconut and vanilla. Drop by teaspoonfuls on well-greased greased baking sheet 1 inch apart. Bake in moderate oven (350° F.) 10 to 12 minutes. Remove from pan at once.

APRICOT COCONUT BALLS

1/2 cups dried apricots, ground 2 cups shredded coconut 1/2 cup Eagle Brand Confectioners' sugar

Mix apricots and coconut. Add Eagle Brand Sweetened Condensed Milk and blend well. Shape into balls and roll in confectioners' sugar. Let stand until firm.