DELIous DESSERTS
and
WHIPPED TOPPING
Dear friend,

Isn't it wonderful to see the big smiles on the faces of dad and the youngsters when you serve a really special dessert? Those smiles tell you, better than any words, how much they appreciate all you do for them. And, with these recipes, you can serve delicious desserts often—for they're easy to make, extra nourishing, and thrifty, when you use Pet Milk.

You see, Pet Evaporated Milk is whole milk concentrated to double richness—twice as rich as ordinary milk. In some of these recipes, Pet Milk is used instead of expensive whipping cream. In others, it's used instead of regular cream. And, in still others, it's used to add extra whole-milk nourishment.

Every one of these recipes is truly a family dessert—delicious, wholesome, rich in milk nourishment. And every one is thrifty—for Pet Milk costs only about 1/3 as much as whipping cream, less generally than any other form of milk.

I hope that you and your family will enjoy these desserts often.

Sincerely,

Mary Lee Taylor
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## To Whip Pet Milk with Perfect Results Every Time

- **Have the ice cold**
- **Have the ice cold**
- **Have the ice cold**

**Ways to Chill Pet Milk**

1. Put into ice tray of an automatic refrigerator and chill until ice crystals begin to form around the edges.
2. Put into a small bowl and set right on the ice, chilling until both bowl and milk are ice cold.
3. Place unopened can of Pet Milk either under the refrigerating unit of an automatic refrigerator or directly on the ice and chill until ice cold—overnight if possible.
Whipped Topping

Makes 1 1/2 cups

1. Put into small bowl

2. Whip with cold rotary beater, or electric beater at high speed, until fluffy.

3. Then add

4. Continue whipping until stiff. Serve as a topping on Ribbon Icebox Dessert (see below), plain cake, pudding or other desserts that will blend with the lemon flavor of this topping.

*See page 3 for “Ways to Chill Pet Milk.”

Ribbon Icebox Dessert

Makes 4 to 6 servings

1. Line bottom of medium loaf pan holding

2. Crackers may have to be cut to fit.

3. Put into bowl

4. Add 2 tablespoons at a time, mixing until smooth after each addition

5. Beat in a tablespoon at a time


7. Heat to boiling

8. Add and stir until dissolved

9. Cool to room temperature, then divide into 2 equal portions. Let one portion stand at room temperature.

10. Stir into other portion


12. Add to remaining portion of clear gelatin


14. Serve with Whipped Topping (see above).

*If there is not enough juice, add water.

**Or any other fruit-flavored gelatin.
Banana Marshmallow Pie
Makes a 9-inch pie

1. Mix
   
   \[\begin{align*}
   &1\frac{1}{4} \text{ cups graham cracker} \\
   &\text{CRUMBS} \\
   &\frac{1}{4} \text{ cup soft BUTTER}
   \end{align*}\]

2. Press in bottom and on sides of deep 9-inch pie pan. Chill until needed.

3. Chill until ice cold.

4. Put into top part of double boiler.

   \[\begin{align*}
   &\frac{2}{3} \text{ cup PET MILK} \\
   &32 \text{ MARSHMALLOWS} \\
   &\frac{1}{4} \text{ cup PET MILK}
   \end{align*}\]

5. Cook and stir over boiling water until marshmallows are just melted.

6. Remove from heat; then stir in
   
   \[\begin{align*}
   &1 \text{ teaspoon grated LEMON RIND} \\
   &\frac{1}{4} \text{ cup LEMON JUICE} \\
   &\frac{1}{4} \text{ cup WATER} \\
   &1\frac{1}{2} \text{ cups finely diced, ripe BANANAS (2 medium)}
   \end{align*}\]

7. Fold in.

8. Chill until slightly thicker than unbeaten egg whites.

9. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.

10. Fold into marshmallow mixture. Pour into crumb-lined pie pan.

11. Chill until firm, or about 3 hours. Keep chilled until ready to serve.

Frozen Lemon Pudding
Makes 4 servings

1. Chill in bowl until ice cold.

   \[\begin{align*}
   &\frac{1}{2} \text{ cup PET MILK} \\
   &1 \text{ EGG YOLK} \\
   &3 \text{ tablespoons SUGAR} \\
   &\frac{1}{4} \text{ teaspoon grated LEMON RIND} \\
   &1 \text{ tablespoon LEMON JUICE}
   \end{align*}\]

2. Mix in large bowl.

3. Beat until stiff.

4. Beat in.

   \[\begin{align*}
   &1 \text{ EGG WHITE} \\
   &2 \text{ tablespoons SUGAR}
   \end{align*}\]

5. Fold into lemon mixture.

6. Whip chilled milk with cold rotary beater, or electric beater at high speed, until fluffy.

7. Add and whip until stiff.

   \[\begin{align*}
   &1\frac{1}{2} \text{ tablespoons LEMON JUICE}
   \end{align*}\]

8. Fold into lemon mixture. Put into refrigerator tray.

9. Sprinkle over top.

   \[\begin{align*}
   &\frac{1}{4} \text{ cup graham cracker} \\
   &\text{CRUMBS}
   \end{align*}\]

10. Freeze, without stirring, in an automatic refrigerator at the coldest temperature.
Fluffy Fruit Pudding
Makes 6 servings

1. Chill until ice cold

2. Mix in saucepan

3. Bring to a boil, stirring all the time. Boil slowly and stir 30 seconds. Remove from heat.

4. Fold in, then chill

5. Whip chilled milk with cold rotary beater, or electric beater at high speed, until fluffy.

6. Add, then whip until stiff

7. Fold into chilled fruit mixture. Put into 6 dessert dishes.

8. Sprinkle tops with

9. Keep chilled until serving time.

*If there is not enough juice, add water.

**Crushed pineapple or diced peaches and the juice also can be used.

Angel Icebox Cake
Makes 6 servings

1. Chill until ice cold

2. Dissolve

3. Chill until slightly thicker than unbeaten egg whites.

4. Rub with vegetable oil a mold holding about 6 cups.

5. Line sides of mold with

6. Fold into chilled gelatin

7. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.

8. Fold into gelatin mixture.


*Thin slices of angel, sponge or plain cake can replace the vanilla wafers.

**For easy cutting, use scissors, dipping blades in cold water now and then.
Peach Ice Cream Cake
Makes 4 servings

1. Put into saucepan ........................................ 1 cup canned, sliced PEACHES,* drained
3. Chill until ice cold ........................................ ½ cup PET MILK
4. Line bottom of refrigerator tray with thin slices of ........................................ two 4-inch squares plain CAKE**
5. Spread chilled peach mixture on cake.
6. Add to chilled milk ........................................ 2 tablespoons SUGAR
7. Whip with cold rotary beater, or electric beater at high speed, until fluffy.
8. Then add and whip until stiff ................................ 1 tablespoon LEMON JUICE
9. Put on top of peach mixture.
10. Freeze, without stirring, in automatic refrigerator at coldest temperature until firm.
11. At serving time, garnish if desired, with drained, sliced peaches and Maraschino cherries.
*Drained, crushed pineapple can be used if the amount is reduced to ⅛ cup, and the sugar is reduced to ¼ cup.
**Cake slices should be ¼ to ½ inch thick; 4 split lady fingers can replace cake slices.

Chocolate Ice Cream
(to be frozen in an automatic refrigerator tray or a mold)
Makes 1 quart

1. Chill until ice cold ........................................ ¾ cup PET MILK
2. Mix in saucepan ........................................ ½ cup SUGAR
3. Stir in slowly a mixture of ................................ 2 tablespoons COCOA
4. Boil and stir over low heat 3 minutes, or until mixture is slightly thickened.
5. Remove from heat and add ................................ 1 teaspoon VANILLA
6. Cover and chill.
7. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.
8. Fold into chilled cocoa mixture. Freeze, without stirring, in tray of automatic refrigerator at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt.
Coconut Cream Pie
Makes a 9-inch pie

1. Put into saucepan..............................\{1 package vanilla PUDDING POWDER (Not Instant)
2. Stir in a mixture of..............................\{2 slightly beaten EGG YOLKS*
\{\frac{3}{4} cup PET MILK
\{\frac{3}{4} cup WATER
3. Bring to a boil over low heat, stirring all the time. Cook and stir 30 seconds.
4. Cover and cool thoroughly.
5. Fold in...........................................\{1 cup shredded COCONUT
\{1\frac{1}{2} teaspoons VANILLA
6. Put into cold Baked Pastry Shell (see index).
7. Beat until stiff.................................\{2 EGG WHITES*
8. Beat in slowly.................................\{\frac{1}{4} cup SUGAR
9. Put on custard, spreading to the edge of crust to seal in the filling.
10. Sprinkle top with...............................\{\frac{1}{2} cup shredded COCONUT
11. Bake on an oven rack slightly above the center in slow oven (325) 15 minutes, or until light brown.
12. Remove from oven and cool thoroughly before cutting with a wet knife.

For Chocolate Cream Pie:
Use chocolate pudding powder for the vanilla pudding powder. Omit the coconut and vanilla.

For Banana Cream Pie:
Omit coconut. Fold 1\frac{1}{2} cups sliced, ripe bananas into the cool custard. At serving time, garnish meringue with sliced bananas if desired.

For Cherry Cream Pie:
Mix \frac{1}{4} cup sugar with the pudding powder. Omit coconut. Fold 2 cups well-drained, pitted red cherries, cooked or canned into the cool custard. If desired, save some of the cherries to garnish meringue. Sweet, sour or tart cherries can be used.

*To get a large amount of meringue, choose large, fresh eggs and warm to room temperature before beating.

Note: To prevent meringue from sticking to the knife, dip knife in cold water before cutting in wedges.
Strawberry Icebox Dessert

Makes 6 servings

1. Chill until ice cold................................. \( \frac{1}{2} \) cup Pete Milk
2. Mix in bowl, then let stand until needed...........
   1 cup sliced, fresh Strawberries*
   \( \frac{1}{2} \) cup sugar
   \( \frac{1}{4} \) teaspoon salt
3. Heat to boiling........................................
   1 cup water
4. Add and stir until dissolved...........................
   1 package strawberry gelatin
5. Remove from heat; stir into strawberry mixture. Chill until slightly thicker than unbeaten egg whites.
6. Rub with vegetable oil a mold or bowl holding about 6 cups.
7. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff. Beat in gelatin mixture gradually.
8. Fold in.................................................. \( \frac{3}{4} \) cups diced, plain cake
9. Pour into prepared mold or bowl. Chill until firm. Keep chilled until ready to serve.

*Frozen strawberries also can be used if sugar and salt are omitted.

Note: This dessert also can be made in individual molds holding \( \frac{3}{4} \) cup each.

Baked Pastry Shell

Makes a 9-inch pastry shell

1. Sift together into bowl.............................. 1 cup sifted, all-purpose flour
   \( \frac{1}{2} \) teaspoon salt
2. Work into flour with a fork.......................... \( \frac{1}{2} \) cup shortening
3. When mixture has the appearance of small peas, gradually stir in a mixture of............
   2 tablespoons pet milk
   2 tablespoons water
4. On floured board, roll into a round \( \frac{1}{8} \)-inch thick, and 1 inch larger than pie pan.
5. Fit loosely into pie pan. Trim if necessary.
6. Fold extra dough under; pinch with fingers or press with fork to make fancy edge.
7. Prick closely all over bottom and sides of pastry with fork.
8. Bake on oven rack slightly above center in hot oven \( (425) \) 10 minutes, or until brown. If pastry bulges, prick again at end of 5 minutes' baking.

*To use Pie Crust Mix instead of flour:
Replace flour with same amount of pie crust mix. Omit salt and shortening. Mix and stir in 1 tablespoon each of Pet Milk and water.
Prune Whip  
Makes 4 servings

1. Chill until ice cold ........................................... \( \frac{1}{2} \text{ cup PET MILK} \)
2. Mix and chill .................................................. \( \frac{1}{2} \text{ cup PRUNE PULP*} \)
\( \frac{1}{4} \text{ cup SUGAR} \)
3. Whip chilled milk with cold rotary beater, or electric beater at high speed, until fluffy.
4. Add ............................................................. \( \frac{3}{4} \text{ cups} \text{ diced CAKE} \)
5. Whip until stiff. Fold into chilled prune mixture. Keep chilled until serving time.
   *Rub drained, cooked prunes through a sieve or use the canned, strained prunes.
   For Apricot Whip, use apricot pulp for the prune pulp.

Royal Peach Dessert  
Makes 6 servings

1. Chill until ice cold ........................................... \( \frac{3}{4} \text{ cups} \text{ canned, sliced PEACHES} \) (No. 2 1/2 can)
2. Drain and save juice from .................................. \( \frac{1}{2} \text{ cup PEACH JUICE} \)
3. Save \( \frac{1}{2} \text{ cup} \) sliced peaches.
4. Dice rest of peaches and mix with ....................... \( \frac{1}{4} \text{ cup PEACH JUICE} \)
5. Add enough water to rest of peach juice to make \( \frac{3}{4} \text{ cup} \)
6. Heat juice to boiling, then stir in ....................... \( \frac{1}{4} \text{ teaspoon SALT} \)
   \( 1 \) package lemon or orange GELATIN
7. Cool to room temperature; add peach mixture; chill until slightly thicker than unbeaten egg whites.
8. Rinse with cold water a mold holding about 6 cups.
9. Line mold with the sliced peaches and ................... \( 9 \) finger strips of PLAIN CAKE
10. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.
11. Fold into gelatin mixture with .......................... \( 1 \frac{1}{2} \text{ cups} \text{ diced CAKE} \)
   *For easy cutting, use scissors, dipping blades in cold water now and then.
Note: Two cups sliced, fresh peaches mixed with \( \frac{1}{2} \text{ cup} \) sugar or sliced and sweetened frozen peaches can replace the canned peaches. Water or orange juice can replace the peach juice.
Coconut Cream Pudding
Makes 4 servings

1. Chill until ice cold .......................... ¼ cup PET MILK
2. Put into saucepan ............................ 1 package vanilla PUDDING POWDER (Not Instant)
3. Stir in ........................................ 1 cup WATER
4. Add, then bring to a boil, stirring all the time ¼ cup PET MILK ½ teaspoon SALT
5. Boil and stir 2 minutes.
6. Remove from heat and add ................ 1 teaspoon VANILLA 1 cup shredded COCONUT*
7. Cover and chill.
8. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.
*For the coconut, use the packaged kind or that which comes in cans, but not the frozen.

Lemon Chiffon Pie
Makes a 9-inch pie

1. Chill until ice cold .......................... 1 cup PET MILK
2. Mix until well blended ...................... 1½ cups graham cracker CRUMBS ¼ cup SUGAR ¼ cup soft BUTTER or margarine
3. Press in bottom and on sides of ungreased deep 9-inch pie pan.
4. Chill until needed.
5. Mix ............................................. 2 slightly beaten EGGS ¼ cup SUGAR ½ cup PET MILK ½ cup WATER ½ teaspoon SALT 1½ teaspoons grated LEMON RIND ½ teaspoon SALT
6. Cook and stir over boiling water until slightly thickened. Remove from heat.
7. Add and stir until dissolved .......... 1 package lemon-flavored GELATIN
8. Chill until slightly thicker than unbeaten egg whites.
9. Whip chilled milk with cold rotary beater, or electric beater at high speed, until fluffy.
10. Add and whip until stiff ............... 2 tablespoons LEMON JUICE
11. Fold into gelatin mixture. Put into crumb-lined pie pan.
Baked Custard
Makes 4 servings

1. Turn on oven; set at moderately slow (350).

2. Mix ........................................... \[\text{2 slightly beaten EGGS} \]
\[\frac{1}{2} \text{ cup SUGAR} \]
\[\frac{3}{4} \text{ teaspoon SALT} \]
\[1 \text{ teaspoon VANILLA} \]

3. Stir in a mixture of ..................................
\[\frac{3}{4} \text{ cup PET MILK} \]
\[\frac{3}{4} \text{ cup boiling WATER} \]

4. Pour into 4 custard cups holding about \(\frac{3}{4}\) cup each.

5. Set in pan holding 1 inch of hot water. Bake 35 minutes, or until knife inserted near outer edge of dish comes out clean. Serve warm or cold.

Chocolate Angel Pie
Makes a 9-inch pie

1. Chill until ice cold ................................\[\frac{1}{2} \text{ cup PET MILK} \]

2. Soften ...........................................
\[1 \text{ tablespoon unflavored GELATIN} \]
\[\frac{3}{4} \text{ cup cold WATER} \]
\[2 \text{ slightly beaten EGG YOLKS} \]
\[\frac{1}{2} \text{ cup SUGAR} \]
\[\frac{3}{4} \text{ teaspoon SALT} \]

3. Mix ...........................................
\[\frac{3}{4} \text{ cup PET MILK} \]
\[\frac{3}{4} \text{ cup WATER} \]

4. Stir in a mixture of .....................................

5. Cook and stir over boiling water until slightly thickened, about 5 min.

6. Add softened gelatin and stir until dissolved. Chill until slightly thicker than unbeaten egg whites.

7. Meanwhile, butter well the bottom and sides of a deep 9-inch pie pan.

8. Press in bottom and on sides of pie pan ..................\[\frac{3}{4} \text{ cup chocolate COOKY CRUMBS}^* \]

9. Let stand until needed.

10. Fold into chilled gelatin mixture ..................\[2 \text{ stiffly beaten EGG WHITES} \]
\[2 \text{ teaspoons VANILLA or grated orange rind} \]

11. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff.

12. Fold into gelatin mixture. Put into crumb-lined pie pan.

13. Sprinkle over top ..................................
\[\frac{3}{4} \text{ cup chocolate COOKY CRUMBS}^* \]


*Vanilla wafer crumbs also can be used.
Fruit Sundae
Makes 4 servings

1. Chill until ice cold ........................................ { 3/4 cup PET MILK
2. Spread evenly in refrigerator tray holding 3 cups .......................................... { 1/2 cup graham cracker CRUMBS
3. Sprinkle with .............................................. { 3/4 cup canned peach JUICE*
4. Add to chilled milk ........................................ { 3 tablespoons SUGAR
5. Whip with cold rotary beater, or electric beater at high speed, until fluffy.
6. Then add and whip until stiff ........................................ { 4 teaspoons LEMON JUICE

7. Put on top of crumb mixture. Freeze, without stirring, in automatic refrigerator at coldest temperature until firm.

8. Chill ........................................................ { 1 cup canned, sliced PEACHES,* drained
9. At serving time cut frozen mixture into 4 pieces. Top with the fruit.

*Other canned fruits and juice such as apricots, crushed pineapple, or fruit cocktail can replace peaches and juice.

Heavenly Hash Dessert
Makes 4 servings

1. Chill until ice cold ........................................ { 3/4 cup PET MILK
2. Soften ..................................................... { 2 teaspoons unflavored GELATIN

3. Mix in saucepan ........................................... { 1/2 cup SUGAR
4. Stir in slowly a mixture of ........................................ { 2 tablespoons COCOA

5. Boil and stir over low heat 5 minutes. Remove from heat. Stir in softened gelatin until dissolved.
6. Add ........................................................ { 1/2 cup PET MILK

7. Chill until slightly thicker than unbeaten egg whites.
8. Rub with vegetable oil a pan measuring about 8x4x2 in. deep.
9. Pull into small pieces ........................................ { 1/2 cup finely cut NUTS (can omit)
11. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff. Fold into gelatin mixture. Pour over cake in pan. Chill until firm.
Princess Icebox Pie
Makes a 9-inch pie

1. Chill until ice cold.

2. Press in bottom and on sides of deep 9-inch pie pan a mixture of:
   - 3/4 cup PET MILK
   - 1 1/4 cups graham cracker CRUMBS
   - 1/4 cup soft BUTTER
   - 1/4 cup SUGAR

3. Chill.

4. Heat to boiling a mixture of:
   - 1 cup fruit cocktail JUICE,* canned
   - 1/4 teaspoon SALT

5. Add and stir until dissolved.

6. Remove from heat; add:
   - 1 1/2 cups canned FRUIT COCKTAIL,* drained

7. Chill until slightly thicker than unbeaten egg whites.

8. Whip chilled milk with cold rotary beater, or electric beater at high speed, until fluffy.

9. Add; then whip until stiff.

10. Fold into chilled gelatin mixture. Put into crumb-lined pie pan.

11. Top with:
   - 3/4 cup shredded COCONUT

12. Garnish with:
   - 1/2 cup canned FRUIT COCKTAIL,* drained

13. Chill until firm.

* Sliced, canned peaches and the juice also can be used.

Baked Banana Dessert
Makes 4 servings

1. Turn on oven; set at slow (325).

2. Grease a baking dish holding about 4 cups.

3. Arrange in layers in baking dish:
   - 12 two-inch VANILLA WAFERS
   - 1 cup sliced BANANAS (2 medium)

4. Pour over top layer of bananas a mixture of:
   - 1 well-beaten EGG
   - 2 tablespoons SUGAR
   - 1/4 teaspoon SALT
   - 1/2 cup PET MILK
   - 1/4 cup WATER
   - 1/2 teaspoon VANILLA

5. Set in pan holding 1/2 inch of hot water.

6. Bake on center rack of oven 40 minutes.

7. Top with:
   - 12 MARSHMALLOWS

8. Bake 15 minutes longer, or until marshmallows are light brown. Remove from oven; cool thoroughly. Serve from the baking dish.