

BAKER'S COCONUT



R E C I P E S

COCONUT BUTTERSCOTCH PIE

- 1 can Baker's Coconut, Southern Style
- 2 tablespoons granulated sugar
- 1½ cups boiling water
- 1½ cups brown sugar
- ¼ teaspoon salt
- ¼ cup cornstarch
- ¼ cup cold water
- 3 tablespoons melted butter
- 3 eggs Pastry shell
- ⅔ teaspoon vanilla

Caramelize granulated sugar, add the boiling water and brown sugar and cook five minutes. Then add the salt and cornstarch, which has been moistened with the cold water. Stir constantly until the mixture thickens, put in butter, cool slightly, add the beaten egg yolks, vanilla and chopped coconut. Pour into a pastry shell which has been baked over an inverted pie plate, and cover with a meringue made of egg whites beaten with three tablespoons of powdered sugar. Bake 10 minutes in a slow oven—325° F.—until nicely browned.

COCONUT CREAM PIE

- 1 can Baker's Coconut, Southern Style
- 1 pint milk
- 1 heaping tablespoon cornstarch
- 3 egg whites
- ½ cup sugar
- 1 tablespoon butter
- 1 teaspoon vanilla

Line a deep pie dish with plain paste, bake in a quick oven 15 to 20 minutes. When done, stand aside.

Put the milk on in a double boiler, moisten the cornstarch with a little cold milk, stir into the boiling milk, and stir continuously until it thickens. Then add the sugar, butter and the coconut. Beat the whites of the eggs to a stiff froth and fold carefully into the boiling mixture. Take from the fire and add flavoring. Fill the pastry shell with this mixture and bake in a moderate oven—350° F.—about 20 minutes. Serve very cold.

COCONUT PIE—SOUTHERN STYLE

- 1 can Baker's Coconut, Southern Style
- 3 egg yolks
- 3 tablespoons cornstarch
- 2 cups milk
- ½ cup raspberry jam
- 1 cup whipped cream

Line a deep pie dish with plain paste, bake in a quick oven 15 to 20 minutes. When done, stand aside.

Beat egg yolks until light. Dissolve cornstarch in a little cold milk and add to beaten yolks. Pour in the milk which has been scalded and ¾ can of coconut. Fill the pastry shell with this mixture and bake 30 minutes in a moderate oven—350° F. When cold, spread jam over top, cover jam with layer of whipped cream mixed with 2 tablespoons coconut. Sprinkle top with coconut.

The Old Reliable Coconut Man Taught the South to Love Coconut

ON THE DOCKS of the Southern seaboard towns "the old reliable coconut man" bought these nuts from the clipper ships of the West Indian trade. Then, at a little stand or from a tiny pushcart, the Southern housewife bought her fresh grated coconut. She watched him chop open the great brown shell, scrape out the snowy meat and cut it on his little wheel into long, tender, juicy strips.

FRESH GRATED COCONUT was the favorite dessert of the South more than fifty years ago, and has since been the secret of many of the recipes of our world-famous Southern cookery. These delightful dishes can now be made in your own kitchen, following the recipes in this booklet and using Baker's Coconut, Southern Style.

PACKED IN A NEW WAY, the tender meat of the coconut is kept moist and juicy, without the milk, and is just as fresh when you open the can as if you had cracked open the shell of the coconut and grated the meat yourself.



FRANKLIN BAKER COMPANY

Dept. D. S., 15th and Bloomfield Sts., Hoboken, N. J.

CAKES

SUNGOLD COCONUT CAKE

(Use one-half this quantity for small cake)

- 2 cups sugar
- 1 cup butter
- 4 eggs
- 1 cup milk
- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon vanilla
- Pinch of salt

Beat the butter and sugar to a smooth cream. Stir in the well-beaten egg yolks and beat until very light. Sift dry ingredients together three times and add alternately with milk to first mixture. Add vanilla and carefully fold in the whites of the eggs which have been beaten to a stiff froth. Bake in layers in a moderate oven—350° F. Put together with *Coconut Cream Icing*.



Coconut Parfait and Coconut Cake

COLONIAL SILVER CAKE

8 egg whites 1 cup butter
2 cups sugar 1 cup sweet milk
3 cups flour
3 teaspoons baking powder
1 teaspoon almond flavoring

Beat the butter to a cream; gradually stir in the sugar, beating until very light. Add alternately the milk and flour, which has been sifted with the baking powder three times. Add the flavoring, and last, fold in the stiffly beaten whites of the eggs. Bake in a tube pan, well-greased, in a moderate oven—325° to 350° F.—about 50 minutes. Cover with *Coconut Cream Icing*.

COCONUT JELLY BALLS

1 can Baker's Coconut, Southern Style
2 eggs
2 tablespoons butter
1 cup sugar
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ glass of jam or jelly

Cream butter and sugar; break in an egg; beat until light. Drop in the second egg and continue beating until creamy. Sift baking powder with flour and add alternately with the milk to mixture. Stir in $\frac{1}{2}$ can coconut, pour into well-greased gem pans and bake in a moderate oven—350° F. When cool, spread top and sides with jam and roll thickly in the remaining coconut.

COCONUT AND CHOCOLATE POTATO CAKE

1 can Baker's Coconut, Southern Style
1 cup butter 1 cup sugar
2 squares of chocolate
4 eggs
2 cups potatoes (mashed)
 $\frac{3}{4}$ cup milk 2 cups flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves

Cream the butter and beat in the sugar and melted chocolate. Add the well-beaten yolks of eggs, chopped coconut

and freshly boiled potatoes, which have been put through the potato ricer or mashed through a strainer. Sift the flour, baking powder, cinnamon, cloves and salt together, and add alternately with the milk to the mixture. Lastly, fold in whites of eggs, beaten until stiff and dry. Bake in a large tube pan, well greased and floured, in a moderate oven—350° F.—about 45 minutes. Cover with a white frosting.

HAWAIIAN LAYER CAKE

$\frac{1}{2}$ cup butter $1\frac{1}{2}$ cups sugar
3 eggs $\frac{3}{4}$ cup milk
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
Pinch of salt

Cream the butter and sugar. Break in one egg at a time, beating until light. Add the milk. Gradually stir in the flour and baking powder, which have been sifted together three times. Add flavoring. Bake in layers in a moderate oven—350° F.—about 25 minutes. Put together with *Hawaiian Frosting*.

TROPICAL GINGERBREAD

1 can Baker's Coconut, Southern
Style

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup sugar

2 eggs

$\frac{1}{2}$ cup molasses

1 teaspoon soda

$1\frac{1}{2}$ cups flour

$\frac{1}{2}$ cup cold water

1 teaspoon ginger

1 teaspoon cinnamon

$\frac{1}{4}$ teaspoon salt

Cream the butter and sugar well together. Add 2 eggs, unbeaten, and beat all together. Combine soda and molasses and add to the first mixture. Mix spices, salt and flour together and sift into the mixture, alternating with cold water. Stir in coconut. Pour into a well-greased pan lined with oiled paper, and bake in a moderate oven—325° F.—35 minutes.



Tropical Gingerbread served with a refreshing drink

COCONUT SPONGE CAKE

1 can Baker's Coconut, Southern Style

$\frac{1}{2}$ cup boiling water

2 teaspoons baking powder

1 cup sugar $1\frac{1}{2}$ cups pastry flour

6 egg yolks 1 teaspoon flavoring

Beat the egg yolks until very light. Add sugar gradually, then the hot water, beating constantly. Add the flour sifted with the baking powder and beat thoroughly. Add flavoring. Bake in layers in a moderate oven—325° F. Put together with *Coconut Butter Icing*.

ICING

COCONUT CREAM ICING

1 can Baker's Coconut, Southern Style

2 cups confectioners' sugar

4 tablespoons heavy cream

$\frac{1}{2}$ teaspoon vanilla

Put the sugar in a bowl, add the cream a little at a time and beat steadily. Add vanilla. When the icing is the right consistency, spread over the top of the

layers and sprinkle heavily with coconut. Put together and ice sides, covering with coconut.

COCONUT BUTTER ICING

1 can Baker's Coconut, Southern Style

$\frac{1}{3}$ cup butter

$1\frac{1}{2}$ cups confectioners' sugar

3 tablespoons cream

$\frac{1}{2}$ teaspoon vanilla

Cream butter and gradually beat in sugar, thinning with cream as mixture becomes stiff. Add flavoring and beat until light and smooth. When it is the consistency of whipped cream spread quickly over the entire cake and cover top and sides with coconut.

HAWAIIAN FROSTING

1 can Baker's Coconut, Southern Style

$\frac{3}{4}$ cup boiling water

2 egg whites 2 cups sugar

1 cup chopped raisins

5 figs, finely cut

Mix sugar and water and heat slowly to

the boiling point. Boil without stirring until the mixture spins a thread or reaches 240° F. Remove from the fire and pour gradually on to the stiffly beaten egg whites. Continue beating until stiff enough to spread. Add fruits and chopped coconut and spread at once. If the filling gets too stiff, thin it with a few drops of boiling water.

COCONUT MARSHMALLOW ICING

1 can Baker's Coconut, Southern Style

1 cup granulated sugar

3 tablespoons water

1 egg white (unbeaten)

12 marshmallows

Put the sugar, water and egg white in a double boiler and beat with a Dover egg beater for 7 minutes after the water is boiling. Have the marshmallows chopped in a bowl. Pour the mixture over them and beat until thick. Stir in half the coconut, spread quickly and sprinkle the remaining coconut on top.

SMALL CAKES—COOKIES

COCONETTES

- 1 can Baker's Coconut, Southern Style
- 1 cup raisins
- 2 cups rolled oats
- 2 eggs,
- $\frac{1}{2}$ cup shortening
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup milk
- 1 cup sugar
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon soda

Cream the sugar and shortening together. Add the well-beaten eggs and beat until light. Stir in the milk. Mix the flour, baking powder, soda and a pinch of salt and stir into the other ingredients. Stir in the rolled oats, chopped raisins and the chopped coconut. Drop by teaspoons on buttered pans and bake until a delicate brown in a quick oven—450° F.—diminishing heat after the cookies are set.



Coconut Jumbles, Coconut Cornflake Macaroons and Coconut Kisses

COCONUT KISSES

½ can Baker's Coconut, Southern Style

1 lb. granulated sugar

1 teaspoon vanilla 4 egg whites

Beat the whites of eggs very stiff and dry, so that the bowl may be inverted without spilling the froth. Then add gradually the sugar and beat until the mixture will drop firm and solid onto the tin; add vanilla. Drop with a teaspoon on ungreased pans. Sprinkle thickly with coconut and bake in slow oven—250° F.—until dry and delicately brown.

COCONUT CORNFLAKE MACAROONS

1 can Baker's Coconut, Southern Style

2 cups cornflakes 1 cup sugar

Pinch of salt

Whites of 2 eggs beaten stiff

Mix all together thoroughly. Drop by spoonfuls on a greased pan and bake in a moderate oven—325° F.

COCONUT JUMBLES

1 can Baker's Coconut, Southern Style

⅓ cup butter

¾ cup sugar

2 eggs

2 cups sifted flour

2 teaspoons baking powder

1 teaspoon vanilla

⅓ cup good milk or thin cream

Cream together the butter and the sugar, add the well-beaten eggs, chopped coconut, milk and flavoring; then gradually stir in the flour to which the baking powder has been added and a pinch of salt. Pat and roll out thin, adding more flour if necessary. Cut into fancy shapes with a jumble cutter. Brush the tops of the cakes with a little milk or egg; sprinkle chopped coconut on some and decorate others with candied fruit and nuts. Bake in a moderate oven—350° F.—until a delicate brown.

COCONUT DATE BARS

(Prunes may be used in place of dates)

1 can Baker's Coconut, Southern Style

2 eggs

½ lb. of chopped dates (or stewed prunes)

1 cup sugar

1 cup flour

1 teaspoon baking powder

Pinch of salt

Beat the yolks of the eggs and combine with sugar, beating until creamy. Sift together flour, baking powder and a pinch of salt. Add coconut and dates, stoned and quartered; beat the egg whites stiff and add, alternating with the flour mixture to the yolks and sugar. Bake in a sheet in a small dripping pan about 30 minutes in a moderate oven—325° F. Remove from the pan, cut into bars 1½ x 2½ inches, and roll in powdered sugar.

PIES

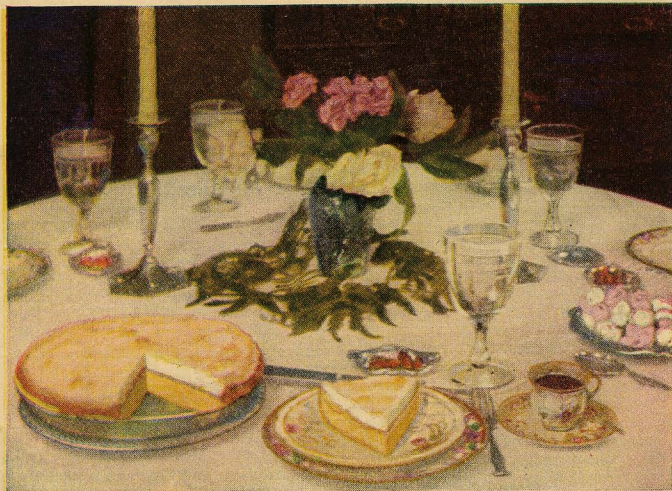
COCONUT MERINGUE PIE

- 1 can Baker's Coconut, Southern Style
1 pint milk 3 eggs
 $\frac{3}{4}$ cup sugar
1 tablespoon melted butter
 $\frac{1}{4}$ teaspoon salt

Separate the eggs and beat yolks until light; gradually add sugar and beat until light, and lemon colored. Add butter. Stir in milk, salt, and $\frac{3}{4}$ can of coconut. Pour into a deep pie plate, lined with plain pastry, and bake in a moderate oven—350° F.—thirty minutes. Remove from oven and while the pie is cooling, beat the whites of the eggs to a stiff froth, adding 3 tablespoons powdered sugar. Spread on the pie. Sprinkle remaining coconut on top and brown in quick oven.

FOR COCONUT CUSTARD PIE

follow above recipe using 3 whole eggs beaten together, add sugar, milk, coconut and proceed as above.



Coconut Meringue Pie and Coconut Divinity Candy

COCONUT BUTTERSCOTCH PIE

- 1 can Baker's Coconut, Southern Style
- 2 tablespoons granulated sugar
- 1½ cups boiling water
- 1½ cups brown sugar
- ¼ teaspoon salt
- ¼ cup cornstarch
- ¼ cup cold water
- 3 tablespoons melted butter
- 3 eggs Pastry shell
- ⅔ teaspoon vanilla

Caramelize granulated sugar, add the boiling water and brown sugar and cook five minutes. Then add the salt and cornstarch, which has been moistened with the cold water. Stir constantly until the mixture thickens, put in butter, cool slightly, add the beaten egg yolks, vanilla and chopped coconut. Pour into a pastry shell which has been baked over an inverted pie plate, and cover with a meringue made of egg whites beaten with three tablespoons of powdered sugar. Bake 10 minutes in a slow oven—325° F.—until nicely browned.

COCONUT CREAM PIE

- 1 can Baker's Coconut, Southern Style
- 1 pint milk
- 1 heaping tablespoon cornstarch
- 3 egg whites
- ½ cup sugar
- 1 tablespoon butter
- 1 teaspoon vanilla

Line a deep pie dish with plain paste, bake in a quick oven 15 to 20 minutes. When done, stand aside.

Put the milk on in a double boiler, moisten the cornstarch with a little cold milk, stir into the boiling milk, and stir continuously until it thickens. Then add the sugar, butter and the coconut. Beat the whites of the eggs to a stiff froth and fold carefully into the boiling mixture. Take from the fire and add flavoring. Fill the pastry shell with this mixture and bake in a moderate oven—350° F.—about 20 minutes. Serve very cold.

COCONUT PIE—SOUTHERN STYLE

- 1 can Baker's Coconut, Southern Style
- 3 egg yolks
- 3 tablespoons cornstarch
- 2 cups milk
- ½ cup raspberry jam
- 1 cup whipped cream

Line a deep pie dish with plain paste, bake in a quick oven 15 to 20 minutes. When done, stand aside.

Beat egg yolks until light. Dissolve cornstarch in a little cold milk and add to beaten yolks. Pour in the milk which has been scalded and ¾ can of coconut. Fill the pastry shell with this mixture and bake 30 minutes in a moderate oven—350° F. When cold, spread jam over top, cover jam with layer of whipped cream mixed with 2 tablespoons coconut. Sprinkle top with coconut.

CANDY

COCONUT DIVINITY

- 1 can Baker's Coconut, Southern Style
- 3 cups granulated sugar
- 1 cup Karo corn syrup (white)
- 1 cup water
- 1 teaspoon vanilla
- 2 eggs (whites only)

Boil sugar, syrup and water together until it spins a thread. Remove one cup of this syrup and stand aside. Boil remaining syrup until it cracks in ice water. To the stiffly beaten egg whites, slowly add the first cup of syrup, then the remaining syrup, beating constantly. As the beating becomes difficult, add the flavoring and coconut. When the mass can no longer be stirred, form in a loaf or drop by spoonfuls on oiled paper. After the coconut has been added, the candy can be divided into two parts, coloring one-half a delicate pink and proceed as directed.

FREE!

SEND FOR SPECIAL EDITION

Large size, illustrated Recipe Book, containing recipes for Cakes, Pies, Desserts, Candies and various Special Coconut Dishes.

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FRANKLIN BAKER COMPANY

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Coconut Meringue Pie