

BAKER'S COCONUT

CUT-UP CAKES



A calendar of new cake-making ideas!

BAKER'S BRINGS YOU A WHOLE YEAR OF GAY NEW CAKES . . .

AND A FABULOUS NEW FORM OF COCONUT!

Here's a collection of gala cakes—some fancy, some funny—for holidays, children's parties, and other festive occasions. Here, too, you'll find write-in space for a record of your family's own special memory days.

These new Cut-up Cakes introduce an amazingly easy way to make novel cakes *without* special pans! You simply bake your favorite cake in a standard-size pan . . . for the trick is all in the cutting, so simple and fun to do. Easy directions show how.

The beauty of these cakes is Baker's Angel Flake,

a new form of coconut! Only these feathery *flakes* can make a bunny's fur look so fluffy-soft . . . or a Santa's beard so snowy-white.

And only Angel Flake is such a joy to eat! Because Angel Flake is cut in moist, tender-thin flakes that melt in your mouth . . . let you enjoy *all* of the fresh-coconut flavor sealed in by Baker's own process.



So for delightful-to-look-at, delicious-to-eat Cut-up Cakes—
be sure you use Baker's Angel Flake Coconut!

JANUARY

HOLIDAYS _____

BIRTHDAYS _____

ANNIVERSARIES _____

OTHER SPECIAL EVENTS _____

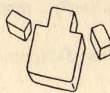
MR. SNOWMAN



1. Bake a 13x9x2-inch cake using your best-liked cake mix or recipe. Cool cake. Then cut out corners at top of cake—measure down $3\frac{1}{2}$ inches and in from sides $2\frac{1}{2}$ inches. Place these pieces on tray as shown.



2. When the snowman's arms are in place at sides, cover the entire cake with fluffy white seven minute frosting. Swirl frosting on the head to make it look more round.



3. Now pat snowy-white Baker's Angel Flake Coconut over Mr. Snowman. Black gumdrops make good "chunks of coal" for his eyes, nose, and buttons—and a red gumdrop his gay smile. Here's a snowman that will just melt in your mouth—the snowy Angel Flake tastes so good!

FEBRUARY

HOLIDAYS _____

BIRTHDAYS _____

ANNIVERSARIES _____

OTHER SPECIAL EVENTS _____

EVER-LOVIN' HEART



1. No heart-shaped pans are needed! Instead, bake two round 8- or 9-inch layers with treasured recipe or cake mix. Spread a fluffy pink frosting between layers; then cut wedge from one side, about 3½ inches wide by 3 deep.



2. The cut-out cake wedge goes on opposite side of the cake to make point of heart. Now frost the entire cake, swirling the fluffy pink frosting over top and sides.



3. It will be a really scrumptious Valentine if you sprinkle lacy white Angel Flake Coconut over the top of the cake and around the sides. Pat coconut on while frosting is still soft so the coconut will cling. Red cinnamon candies make a pretty center on your Ever-Lovin' Heart.

MARCH

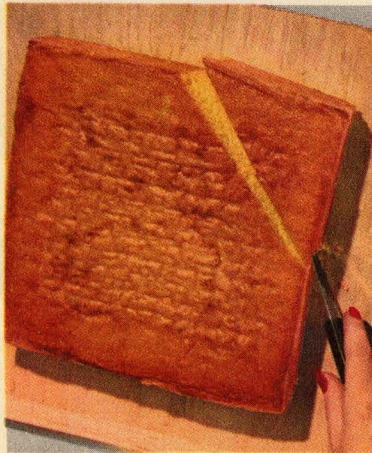
HOLIDAYS _____

BIRTHDAYS _____

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OTHER SPECIAL EVENTS _____

COCO THE NUTTY CLOWN



1. With a favorite recipe or cake mix, bake one 9-inch square cake. When cool, divide cake into two pieces by cutting diagonally across from the mid-point of one side of the cake to the mid-point of the adjacent side.



2. Place the cake pieces on tray, as shown, with small piece at top for peak of hat. Tint $\frac{1}{3}$ recipe seven minute frosting pink and frost face. Swirl on puffy round cheeks.



3. Cover the clown's hat with the remaining fluffy white frosting. Then sprinkle it with new Baker's Angel Flake Coconut and decorate with gay gumdrop pompons. Red gumdrops make a mouth, another a nose—or use a red crab apple. Blue crystal mint eyes will sparkle plenty!

APRIL

HOLIDAYS _____

BIRTHDAYS _____

ANNIVERSARIES _____

OTHER SPECIAL EVENTS _____

QUICK-LIKE-A-BUNNY



1. You'll need a 9-inch square cake for this bunny. Use any treasured recipe or cake mix. When the cake is cool, cut two 1½-inch strips from one side of the cake for bunny ears. The large cake piece is bunny's face.



2. Arrange the cake pieces on a tray, as shown. Then spread a fluffy white seven minute frosting over top and sides of the bunny's face and ears—make it nice and swirly.



3. Now, with Baker's Angel Flake Coconut give your bunny lots of soft snowy-white fur. If you wish, tint a little of the coconut pink to put inside the ears. Use shiny jelly beans for eyes, nose, and mouth . . . pink pipe cleaners for whiskers . . . and licorice stick for a bow tie.

MAY

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BIRTHDAYS _____

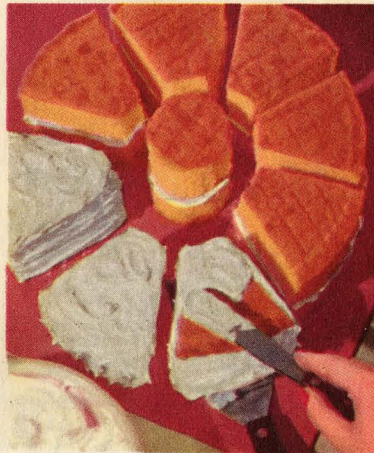
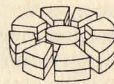
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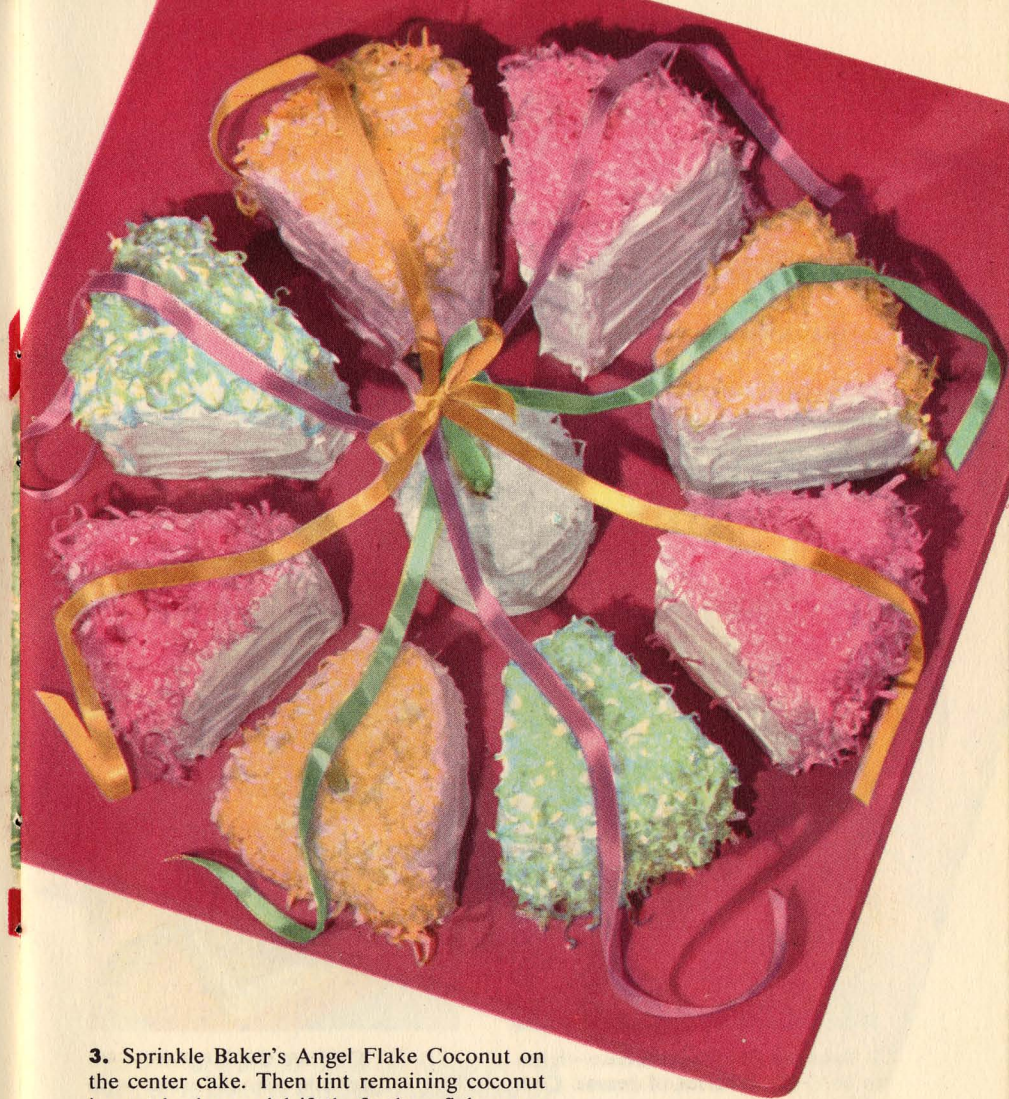
MERRY MONTH OF MAYPOLE



1. With any favorite mix, bake two round 8- or 9-inch cake layers; cool. Spread white seven minute frosting between layers. Then with a biscuit cutter, mark a 2-inch circle in the cake center. Cut out circle with a knife.



2. Cut the rest of the cake into 8 equal wedges. Cover each cake piece with more white frosting. Then arrange cakes on a tray with 1-inch space between each piece.



3. Sprinkle Baker's Angel Flake Coconut on the center cake. Then tint remaining coconut in pastel colors and drift the feathery flakes over tops and outsides of cake wedges. Last, twine ribbons from a center candy stick maypole to small candy stick poles on cake wedges.

JUNE

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BIRTHDAYS _____

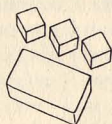
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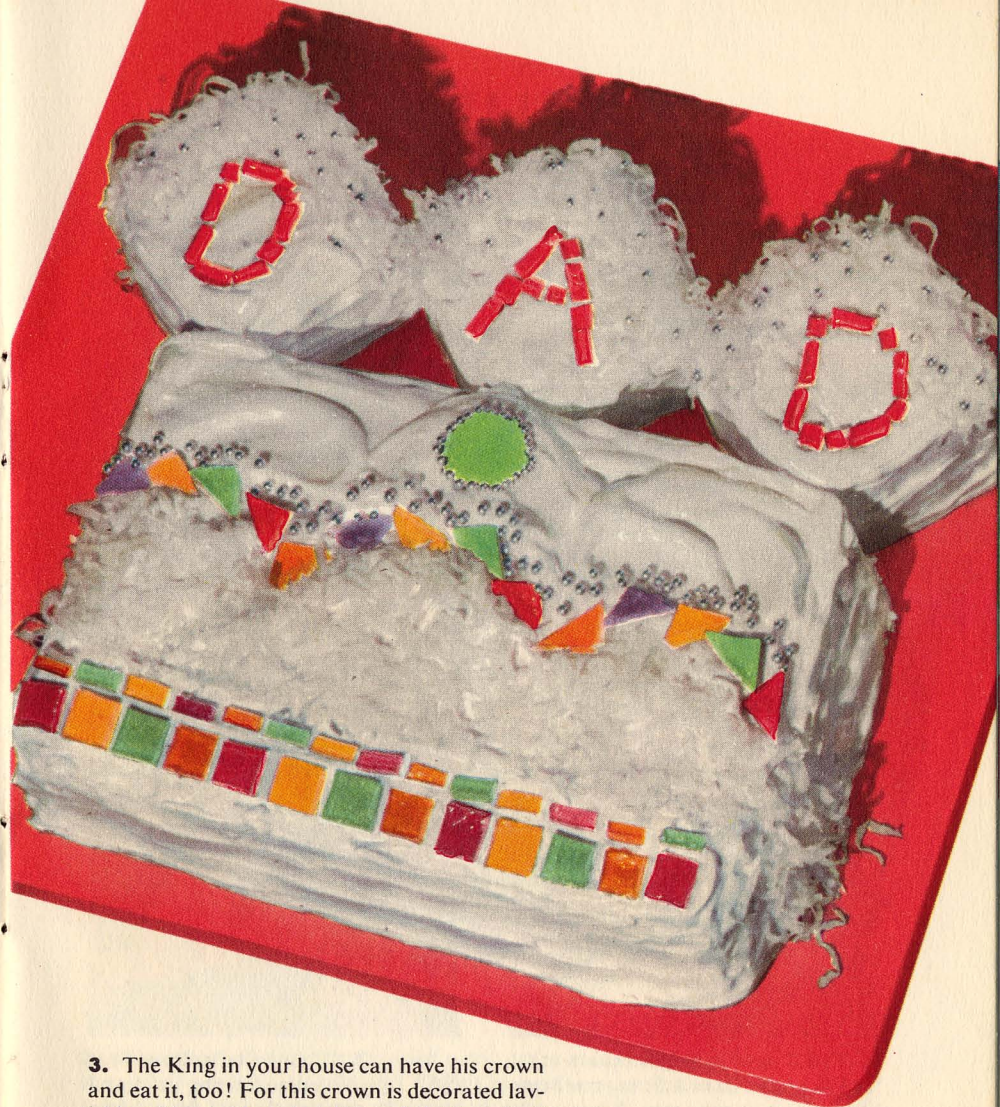
KING FOR DAD'S DAY



1. Bake one 9-inch square cake—it has to be Dad's favorite, of course. Cool cake, then cut a strip 3 inches wide from one side of the cake. Cut this strip into 3 equal squares to use for the top part of the crown.



2. Place the large cake on serving tray and cover with a fluffy white seven minute frosting. Also frost small squares, then arrange them as shown, for top of crown.



3. The King in your house can have his crown and eat it, too! For this crown is decorated lavishly with gumdrop jewels—and the “ermine” band at bottom and on crown points is really snowy Angel Flake Coconut scattered with tiny silver candies. Dad'll be surprised!

JULY

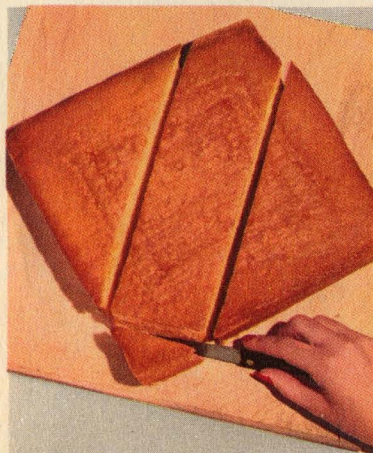
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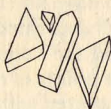
AMERICAN EAGLET



1. You'll need a 9-inch square cake for this eaglet. Bake it from your best-liked recipe or cake mix. When cool, cut a strip diagonally across center of cake, 3 inches wide, to use for body. Cut the corner off of one end.



2. Place cake strip so that pointed end is the head and use cut-off piece for a beak. Use remaining cake pieces as spread-out wings. Frost with white seven minute frosting.



3. When the fluffy frosting is swirled nicely on the eaglet, give him lots of Angel Flake Coconut feathers. Make a flashing red gumdrop eye and glistening beak of tiny yellow candies. For feet use split pieces of licorice shoelaces—more licorice on wing tips. Hail our eaglet!

AUGUST

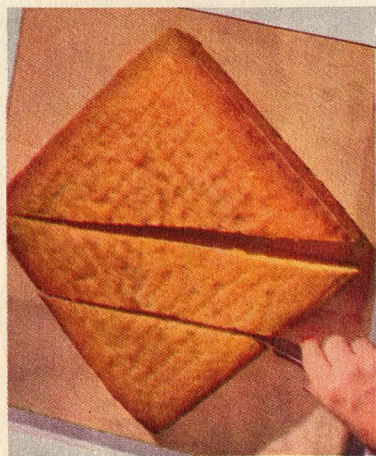
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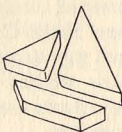
SAILIN' DOWN THE BAY



1. For this sailboat bake a 9-inch square cake from any cake mix. When cool, cut cake diagonally in half to make two triangles. One is the large sail. From the other, cut off a strip $2\frac{1}{4}$ inches wide to use for the hull.



2. Arrange cake pieces on tray, as shown, using small triangle as the second sail. Spread white butter cream frosting on sails and cover hull with chocolate frosting.



3. Make your sailboat look truly nautical! Put a line of chocolate frosting between the sails for the mast. Then sprinkle new Baker's Angel Flake Coconut on sails. White candies make neat portholes... and gumdrops are easily cut into an anchor and a crescent for the sail.

SEPTEMBER

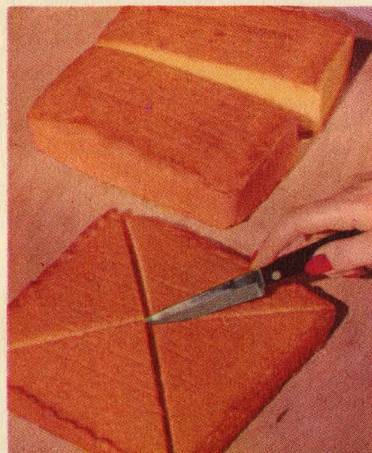
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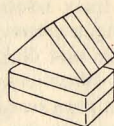
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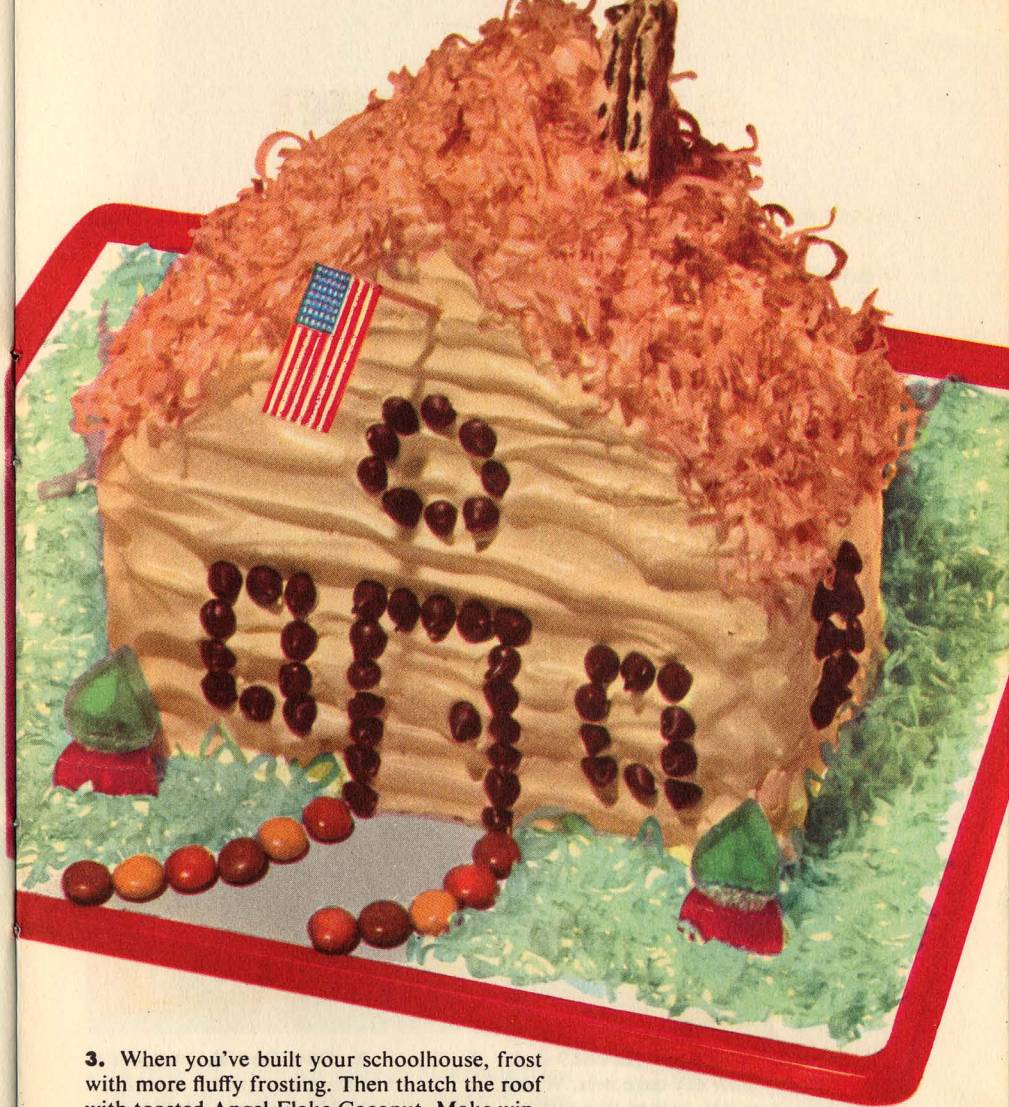
DING DONG



1. Using cake mix, bake two 8-inch square cakes. (Put $\frac{2}{3}$ of cake batter into one pan and remaining third into second pan.) Cool cakes. Then cut the thicker cake in half, as shown above. Cut thinner cake into four triangles.



2. Spread a fluffy frosting, tinted yellow, on tops of the rectangular cake pieces and stack for schoolhouse base. Put frosting on triangular cakes and arrange as roof.



3. When you've built your schoolhouse, frost with more fluffy frosting. Then thatch the roof with toasted Angel Flake Coconut. Make windows and door with chocolate chips and chimney with a cookie. Tint more coconut green for grass, add a candy path and gumdrop bushes!

OCTOBER

HOLIDAYS _____

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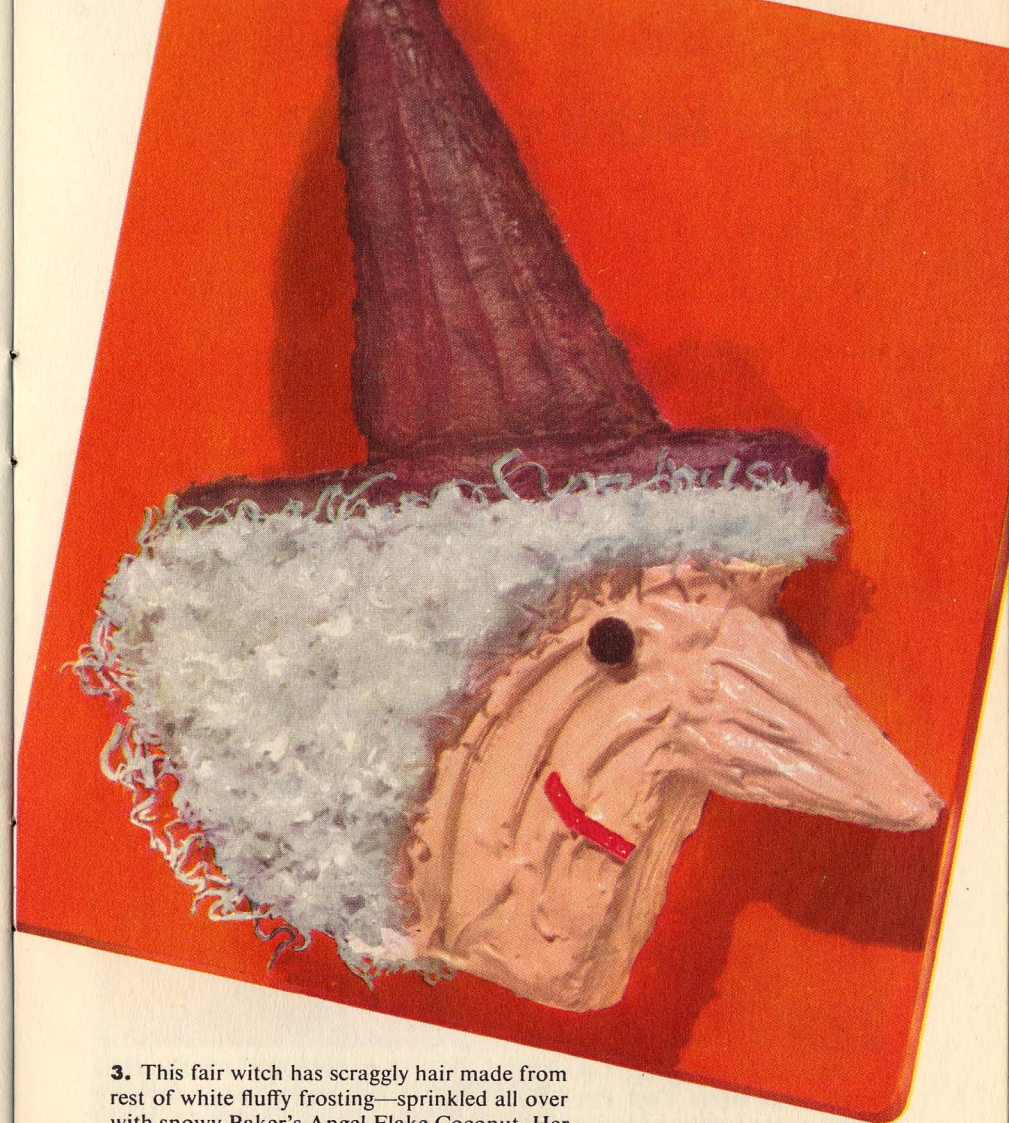
HALLO WITCH



1. To make this witch bake one 9-inch square cake with any cake mix. When cool, measure $4\frac{1}{2}$ inches down from corner and then cut diagonally across to opposite corner. The large piece is witches' face, other her hat.



2. Now, from shortest side of face piece, cut off a wedge 2 by $3\frac{1}{2}$ inches to use for nose. Place pieces on tray, as shown. Tint half of fluffy frosting a pale orange for face and nose.



3. This fair witch has scraggly hair made from rest of white fluffy frosting—sprinkled all over with snowy Baker's Angel Flake Coconut. Her hat is chocolate butter cream frosting and candies make bewitching eye and mouth. Whether she's a glad witch or a mad witch is up to you!

NOVEMBER

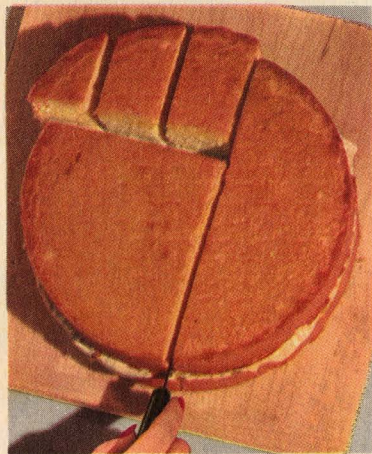
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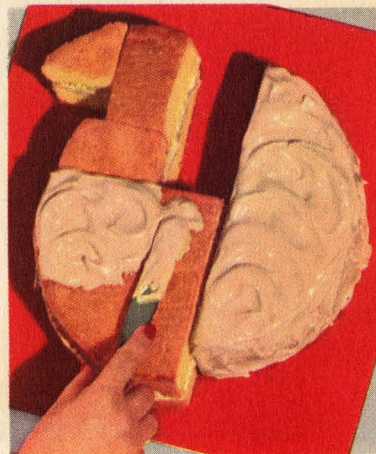
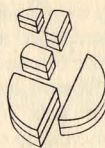
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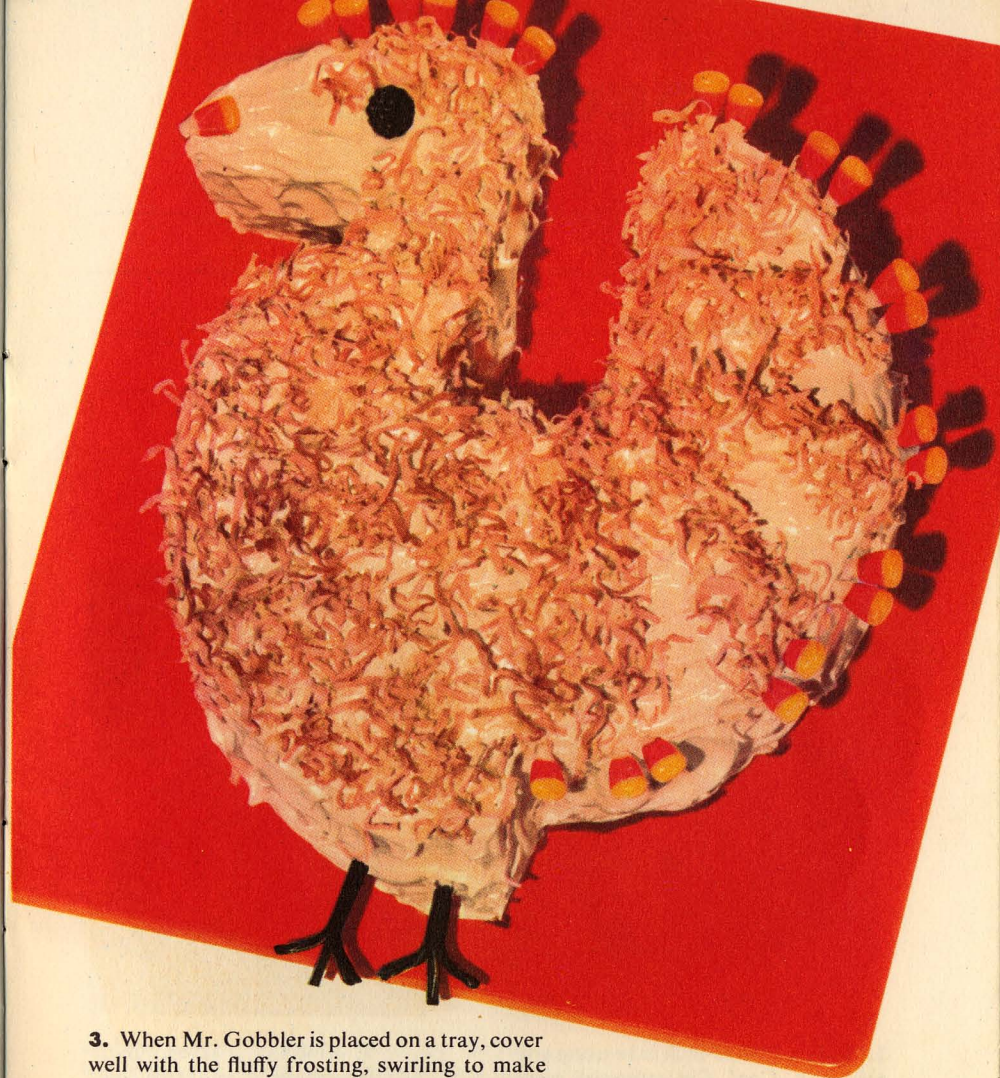
GOBBLE-GOBBLE GOBBLER



1. With favorite cake mix, bake two round 9-inch layers. Cool. Put fluffy brown sugar frosting between the layers. Then cut the cake in two pieces, making one 5½ inches wide. The 3½-inch wide piece is for the turkey's tail.



2. Measure in 3 inches on the cut edge of large cake piece and cut across. Last, cut small piece into 3 strips of equal width. Now arrange pieces as shown in diagram.



3. When Mr. Gobbler is placed on a tray, cover well with the fluffy frosting, swirling to make him look nice and plump. Sprinkle on feathers of toasted Angel Flake Coconut, then decorate his tail with candy corn. Give him a candy eye and split licorice feet. Bet he won't last long!

DECEMBER

HOLIDAYS _____

BIRTHDAYS _____

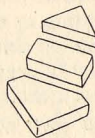
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OTHER SPECIAL EVENTS _____

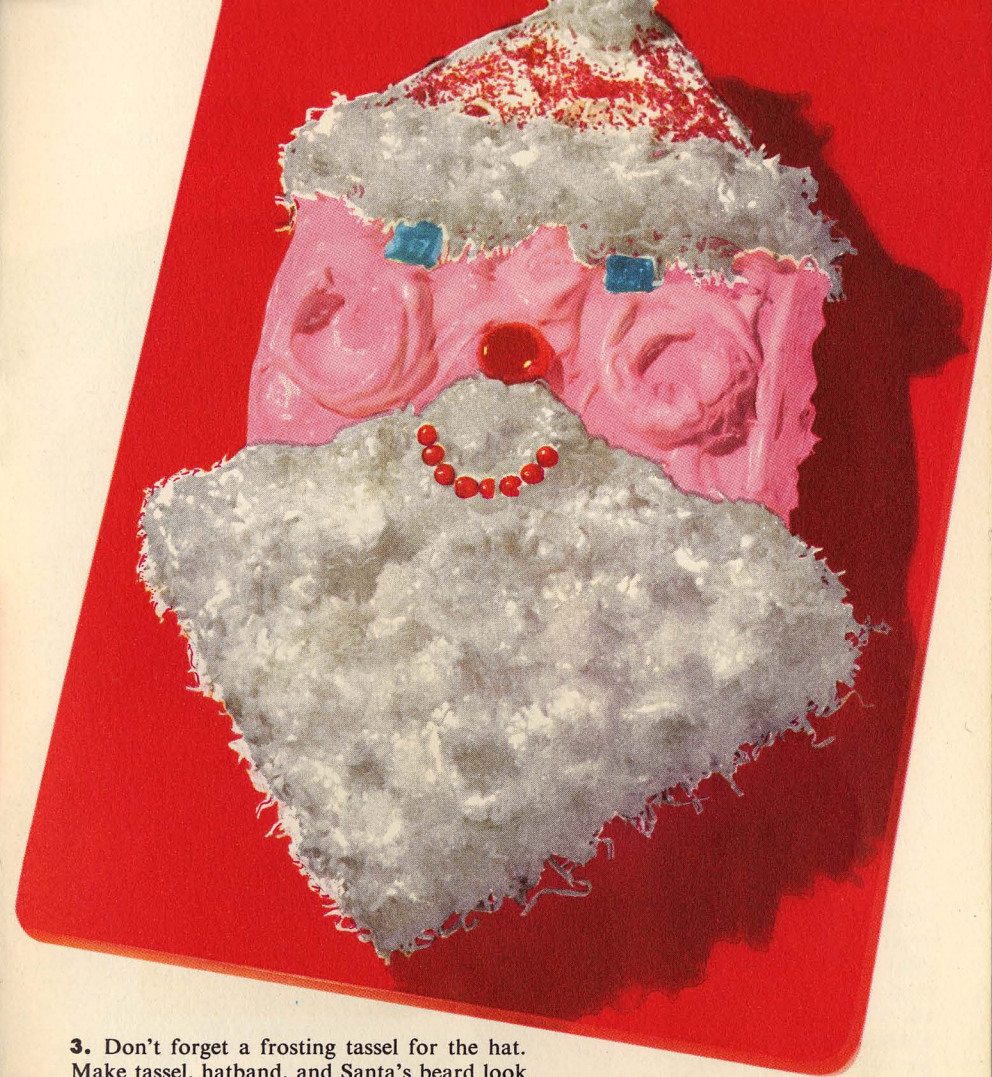
DEAR SANTA



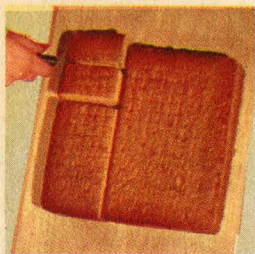
1. Bake a 13x9x2-inch cake using any cake mix. Cool. Cut crosswise piece from end of cake $4\frac{3}{4}$ inches wide for Santa's face. Cut across remaining cake, diagonally, to make a triangle $7\frac{1}{4}$ inches on two sides for the hat.



2. Tint half of seven minute frosting pink and frost hat. Frost face with rest of pink, making deep swirls for cheeks. Then swirl the white frosting on the hatband and beard.



3. Don't forget a frosting tassel for the hat. Make tassel, hatband, and Santa's beard look snowy-soft with Baker's Angel Flake Coconut. Give him bushy coconut eyebrows, too! Then, with laughing red candy mouth and sparkling blue candy eyes, Santa says Merry Christmas!

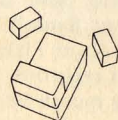


1. Bake a 9-inch square cake with any cake mix. Cool. Cut a 3-inch strip off one side and cut this in 3 pieces—make one 6 inches long for muzzle—cut rest in half for ears.



2. Arrange pieces as shown. Frost top of large cake first with fluffy white frosting.

3. Put muzzle piece in place. Frost entire head and ears, smoothing nicely over joined edges. Pat on Baker's Angel Flake Coconut. Add gumdrops for eyes, nose, and mouth.



FUZZY FIDO



CUT-UP KIDS



These kids are easy to make. Just bake 8- or 9-inch layer cakes and frost with fluffy white frosting. Swirl on a bit of pink frosting for the cheeks. Use toasted Baker's Angel Flake Coconut for the hair—toast lightly for the girl's hair and darker for the boy's. Then use bright-colored candies for faces.



PRETTY-UP WITH COCONUT

There's no quicker or prettier way to decorate a cake than with Baker's Coconut! Just think, whether you use a favorite cake recipe or an easy new cake mix, your cake can be *twice* as good and *twice* as beautiful . . . when you sprinkle it with soft, snowy flakes of new Baker's Angel Flake Coconut.

And it's the easiest thing ever to dress up your cake with coconut, because Angel Flake Coconut is ready to use right from the package. While the frosting is still soft, simply sprinkle coconut generously over the top of your cake. Then pour a little into the palm of your hand and very gently press your palm up against sides of cake until coconut clings. For extra glamor and unusual flavor coconut may be tinted or toasted.



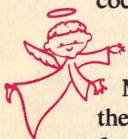
To Tint

Dilute a few drops of food coloring in a small amount of water in a bowl. Add coconut and toss with a fork until the coconut is tinted throughout. Or put coconut in a jar—fill it only half-way. Sprinkle diluted coloring over the coconut. Then cover jar and shake vigorously until coloring is evenly distributed. (It takes just a teaspoon of the diluted coloring liquid to tint one whole can of Angel Flake Coconut. Experiment to get the special color you want.)



To Toast

Spread coconut thinly on a shallow baking pan. Then place in moderate oven (350°F.) and toast 5 to 7 minutes or until delicately browned. Stir coconut or shake the pan often to toast evenly.



To Frost

Make a seven minute frosting or your favorite fluffy frosting for most of these amusing Cut-up Cakes. You'll find that the soft seven minute type of frosting is the easiest to spread on the cut-up pieces of cake with pretty swirls. Also, the feathery Angel Flake Coconut looks especially lovely against the sheen of a seven minute frosting.



Only a Coconut Cake Is Lovely Enough for a Birthday Cake

Here's the loveliest birthday cake of all—with a lacy veil of Baker's Coconut over a fluffy pink frosting.

To make the violet candleholders and dainty border, simply cut purple gumdrops into flower shapes. Here we've used oblong gumdrops, cut crosswise in halves. In each half we cut 4 slits almost through to the bottom, then spread the sections apart to form the petals.

Yes, there's no lovelier cake—for birthday or any day—than a *coconut* cake. And there's no better coconut than the fabulous new Baker's Angel Flake Coconut!



... fabulous new

Angel Flake



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