



Fund raiser tea



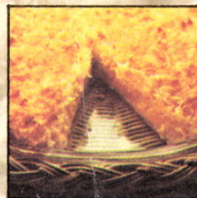
Bridge bunch



Gramp's 50th



Church cake sale



Sewing group



Betsy's birthday

THE BAKER'S® DOZEN

LOOK INSIDE FOR 12 DELICIOUS
BAKER'S® COCONUT AND CHOCOLATE DESSERT RECIPES
AND A COUPON WORTH 7¢ ON ANY SIZE BAKER'S® COCONUT.
REDEEM THE COUPON AND SEE FOR YOURSELF
THAT BAKER'S® TASTES FRESHER.



SAVE 7¢

BAKER'S® Coconut
Coupon on back



CHOCAROON CAKE Mmmm! Tastes like a coconut chocolate candy bar.

- | | |
|--------------------------------------|---------------------------------|
| 2 egg whites | 1 package (4-serving size) |
| $\frac{1}{3}$ cup sugar | JELL-O® Chocolate |
| 2 tablespoons flour | Instant Pudding and Pie Filling |
| $1\frac{3}{4}$ cups (about) BAKER'S® | 2 eggs |
| ANGEL FLAKE® | 2 egg yolks |
| Coconut | $1\frac{1}{4}$ cups water |
| 1 package (2-layer size) | $\frac{1}{3}$ cup oil |
| chocolate cake mix | |

Beat egg whites until foamy. Gradually add sugar and beat until mixture forms stiff shiny peaks. Blend in flour and coconut; set aside. Combine remaining ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour one third of the batter into a greased and floured 10-inch BUNDT® pan. Spoon in coconut mixture and top with remaining batter. Bake at 350° for 50 to 55 minutes, or until cake tester inserted in center comes out clean. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Top with glaze.

Confectioners Sugar Glaze: Gradually add 1 tablespoon (about) milk to 1 cup sifted confectioners' sugar in a bowl. Makes $\frac{1}{3}$ cup.

NOTE: In high altitude areas, use large eggs, add $\frac{1}{4}$ cup flour to cake batter and increase water to $1\frac{1}{2}$ cups.

AMAZING COCONUT PIE

Some people call it the impossible pie because it even makes its own crust. Just mix, bake and serve.

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| 2 cups milk | $\frac{1}{4}$ cup butter or margarine |
| $\frac{3}{4}$ cup sugar | $1\frac{1}{2}$ teaspoons vanilla |
| $\frac{1}{2}$ cup biscuit mix | 1 cup BAKER'S® ANGEL FLAKE® |
| 4 eggs | Coconut |

Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.



CHOCOLATE YUMMIES

Frosted chocolate coconut cookies.
Delicious and so easy!

- 2 squares BAKER'S®
- Unsweetened Chocolate
- ¼ cup butter or margarine
- 1½ cups biscuit mix
- ¾ cup sugar
- 1 egg
- ¼ cup milk
- 1 teaspoon vanilla
- 1⅓ cups (about) BAKER'S® ANGEL FLAKE® Coconut

Melt chocolate and butter in saucepan over low heat; cool. Combine biscuit mix and sugar. Stir in egg, milk, chocolate mixture and vanilla; blend well. Fold in coconut and drop from a teaspoon onto ungreased baking sheets. Bake at 375° for 12 to 14 minutes. Cool on rack. Spread with chocolate or vanilla butter cream frosting and decorate, if desired. Makes about 4 dozen.



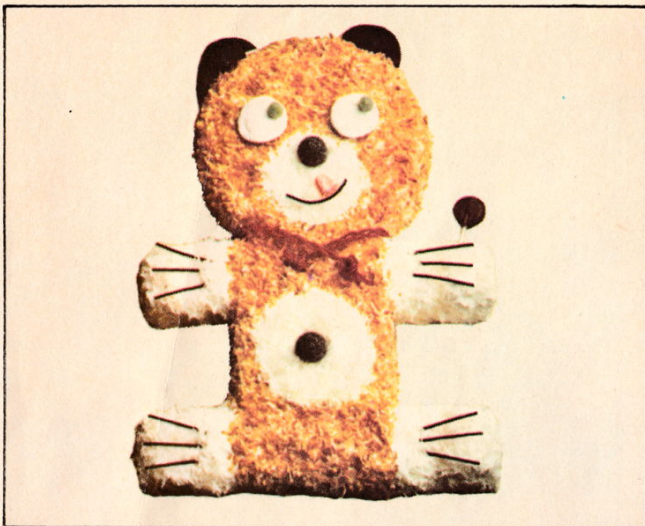
COCONUT OATMEAL COOKIES

Flaked coconut adds a tempting new twist to a cookie favorite.

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| 1 cup sifted all-purpose flour | ½ cup granulated sugar |
| ½ teaspoon CALUMET® | ½ cup firmly packed brown sugar |
| Baking Powder | 1 egg |
| ½ teaspoon salt | 1 teaspoon vanilla |
| ½ teaspoon baking soda | ½ cup quick-cooking rolled oats |
| ½ cup butter or other shortening | 1 cup BAKER'S® ANGEL FLAKE® Coconut |

Sift flour with baking powder, salt and soda. Cream butter. Gradually add sugars; cream until light and fluffy. Add egg and vanilla; beat well. Add flour mixture in 4 parts, beating just until smooth after each addition. Mix in rolled oats and coconut. Drop by teaspoonfuls onto ungreased baking sheets. Sprinkle with additional coconut and bake at 375° for 9 to 12 minutes, or until golden brown. Makes 4 dozen.





TEDDY BEAR CUT-UP CAKE

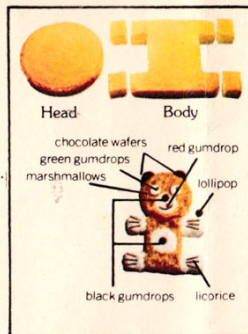
Easy and fun to make and it tastes so good! Kids love it.

1 package (2-layer size) yellow cake mix
2 $\frac{2}{3}$ cups BAKER'S® ANGEL FLAKE® Coconut

5 $\frac{1}{3}$ cups (about) fluffy frosting
2 large black gumdrops
2 large marshmallows, flattened

Prepare cake mix as directed on package, pouring batter to the same depth in an 8-inch layer and a 9-inch square pan and bake for 35 minutes. Cut square cake as shown; leave round layer whole. Toast 2 cups of the coconut in shallow pan at 350° for 7 to 12 minutes. Arrange cake on tray, using frosting to hold pieces together. Frost entire cake; sprinkle white coconut in a 3-inch circle on head, a 4-inch circle on body, and on paws. Sprinkle remaining areas with toasted coconut. Decorate.

2 green gumdrops
Shoestring licorice
1 red gumdrop, flattened
2 chocolate wafers
1 lollipop



MAGIC COCONUT SQUARES

Crunchy, tasty and fun.

A unique flavor combination everyone will enjoy.

$\frac{1}{2}$ cup butter or margarine
1 $\frac{1}{2}$ cups graham cracker crumbs
2 cups BAKER'S® ANGEL FLAKE® Coconut
1 cup chopped nuts
1 $\frac{1}{2}$ cups miniature marshmallows
1 can (14 oz.) sweetened condensed milk
3 squares BAKER'S® Semi-Sweet Chocolate, melted

Preheat oven to 350°. Place butter in a 13x9-inch pan and place in oven to melt butter. Remove pan from oven, and sprinkle crumbs over butter, pressing down with a fork. Sprinkle coconut over crumbs, add a layer of nuts and one of marshmallows. Drizzle condensed milk evenly over the top. Bake at 350° for 25 to 30 minutes, or until golden brown. Remove from oven and drizzle with melted chocolate. Cool before cutting. Makes 48 bars.

GERMAN SWEET CHOCOLATE CAKE

A traditional favorite. Richly delicious
for special occasions and special company.

- 1 package (4 oz.) BAKER'S®
GERMAN'S® Sweet
Chocolate
- 2½ cups sifted cake flour
- 1½ cups sugar
- 1 teaspoon baking soda
- ½ teaspoon CALUMET®
Baking Powder
- ½ teaspoon salt
- ¾ cup butter or margarine
- 1 cup buttermilk
- 1 teaspoon vanilla
- 2 eggs
- Coconut Pecan Filling
and Frosting

Melt chocolate over very low heat; cool. Sift flour with sugar, soda, baking powder and salt. Stir butter in mixer bowl to soften. Add flour mixture, ¾ cup of the buttermilk and the vanilla. Mix to dampen flour; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add melted chocolate, eggs and remaining buttermilk. Beat 1 minute longer. Pour batter into three 8-inch layer pans, lined on bottoms with paper. Bake at 350° for 35 minutes, or until cake tester inserted into centers comes out clean. Cool in pans 15 minutes; remove from pans and cool on racks. Spread filling on layers and stack.

Coconut Pecan Filling and Frosting. Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, slightly beaten, ½ cup butter or margarine and 1 teaspoon vanilla in a saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Remove from heat. Add 1⅓ cups (about) BAKER'S® ANGEL FLAKE® Coconut and 1 cup chopped pecans. Cool until spreading consistency, beating occasionally.





CHOCOLATE CRINKLE CUPS

Easy. Fun. Turns plain ice cream into an elegant party dessert.

6 squares BAKER'S® Semi-Sweet Chocolate
2 tablespoons butter or margarine
1 quart vanilla ice cream

Toasted BAKER'S® ANGEL FLAKE® Coconut

Melt chocolate and butter in a saucepan over very low heat, stirring constantly. Place 10 aluminum foil baking cups in muffin pans. Using a teaspoon, spread chocolate mixture over inside of the cups, covering entire surface. Chill until firm. Peel off foil. Roll scoops of ice cream in toasted coconut and place in cups. Store in freezer. Makes 10 servings.



CHOCOLATE CHEESE PIE

Smoothly rich and creamy. An easy two-step chocolate cheese pie that everyone will love.

1 cup sugar
3 packages (8 oz. each)
cream cheese, softened

5 eggs
1 tablespoon vanilla
1 tablespoon lemon juice
1 package (4 oz.) BAKER'S®
GERMAN'S® Sweet Chocolate,
melted and cooled

Add sugar to cheese in a bowl, blending well. Beat in eggs, one at a time; add vanilla. Measure 2 cups of the cheese mixture; fold in chocolate. Add lemon juice to remaining cheese mixture and pour into well-buttered 10-inch pie pan. Top with chocolate mixture. Bake at 350° for 40 to 45 minutes. Cool; then chill. Garnish with thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping and chocolate curls. Cut in wedges. Makes 12 servings.

COCONUT ICE CREAM PIE

Strawberry ice cream treat in a delicious coconut crust.

So easy to make, so elegant to serve.

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|--------------------------------------|---|
| 1/4 cup butter or margarine, melted | 1 container (4 1/2 oz.) |
| 2 cups BAKER'S® ANGEL FLAKE® Coconut | BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping, thawed |
| 1 quart strawberry ice cream | |
| Easy Chocolate Fudge Sauce | |

Add butter to coconut, mixing lightly. Press evenly into an 8-inch pie pan. Bake at 300° for 20 to 30 minutes or until golden. Cool. Alternate spoonfuls of ice cream and about half of the sauce in crust for a ripple effect. Freeze until firm. Spread whipped topping over the top and freeze again. Sprinkle with toasted BAKER'S® ANGEL FLAKE® Coconut and serve with remaining sauce, if desired.

Easy Chocolate Fudge Sauce. Combine 1 package (4 oz.) BAKER'S® GERMAN'S® Sweet Chocolate, 3/4 cup evaporated milk and 8 marshmallows in a saucepan. Cook and stir over low heat until chocolate and marshmallows are melted. Remove from heat, add 1/2 teaspoon vanilla, and cool. Makes 1 1/2 cups.



BROIL-ON COCONUT TOPPING

For everyday and special occasions.

So easy and always a favorite.

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|--|-------------------------------------|
| 2 2/3 cups BAKER'S® ANGEL FLAKE® Coconut | 1/2 cup butter or margarine, melted |
| 1 cup firmly packed light brown sugar | 1/2 cup milk |
| | 2 teaspoons vanilla |
| | 1 Baked Chocolate Cake (13"x9") |

Combine coconut, sugar, butter, milk and vanilla in a bowl. Spread on warm or cooled cake in pan. Place in pre-heated broiler and broil 2 or 3 minutes, or until topping is lightly browned. Cut in squares. Makes 12 servings.

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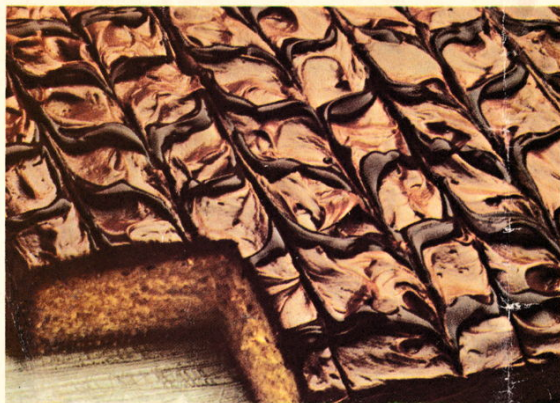
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CHOCOLATE RIPPLE FROSTING

Two textures — thick, fluffy frosting with chocolate ripples. Makes ordinary cake extraordinary.

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|----------------------------|----------------------------|
| 1 package (2-layer size) | 1 package (8 oz.) |
| yellow cake mix | cream cheese, softened |
| 1 package (8 oz.) BAKER'S® | 2½ cups sifted |
| Semi-Sweet Chocolate | confectioners sugar |
| 1 tablespoon milk | 1 teaspoon vanilla extract |
| | ¼ teaspoon salt |

Prepare cake mix as directed, baking in a 13x9-inch pan. Partially melt chocolate over very low heat. Remove from heat; stir rapidly until entirely melted. Cool, measure ¼ cup and set aside. Blend milk into cream cheese. Beat in sugar, vanilla, salt and remaining chocolate. Beat until smooth. Spread over top and sides of cooled cake. Drizzle reserved chocolate from a spoon into thin lines over top of cake, about 1 inch apart. Quickly draw a sharp knife across lines, alternating directions for a rippled effect.



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on your next purchase of
any size BAKER'S® Coconut

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