

EAGLE BRAND®



MAGIC



MAKE MAGIC WITH EAGLE BRAND®

Eagle Brand® believes delicious, irresistible treats are part of what makes life more enjoyable!

With the help of Eagle Brand® sweetened condensed milk, the “magic ingredient” that has been a trusted, key element of baking and dessert-making more than 145 years, you’ll be pleasantly surprised at how easy it is to make time for these homemade treats. Since 1856 Eagle Brand® has been America’s #1 trusted brand of sweetened condensed milk.

You’ll find just the right treat or dessert for all life’s moments — whether it’s Valentine’s Day, a picnic, a birthday party or simply a quiet evening at home. When you make an Eagle Brand® treat, you know it will turn out perfect every time. From January to December, special events call for special desserts.

Eagle Brand® is a unique blend of milk and sugar condensed by a special vacuum process. Since sugar is added during the manufacturing process, most recipes do not require additional sugar.

Now that you know the story behind Eagle Brand, it’s time to open a can and let the magic begin.

brownie raspberry bars

Prep Time: 15 minutes

Bake Time: 20 minutes

Chill Time: 1 hour

Makes: 36 to 48 bars

- 1 cup (6 ounces) semi-sweet chocolate chips
- $\frac{1}{4}$ cup margarine or butter
- 2 cups biscuit baking mix
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup chopped nuts
- 1 (8-ounce) package cream cheese, softened
- $\frac{1}{2}$ cup confectioner’s sugar
- $\frac{1}{2}$ cup red raspberry preserves
- Red food coloring, optional
- Chocolate Drizzle



1. Preheat oven 350°. In small saucepan, over low heat, melt chips with margarine.
2. In large mixer bowl, combine melted chips, biscuit mix, Eagle Brand® sweetened condensed milk, egg and vanilla; mix well. Stir in nuts. Turn into well-greased 15x10-inch baking pan.
3. Bake 20 minutes or until center is set. Cool thoroughly. In small mixer bowl, beat cream cheese, sugar, preserves and food coloring if desired until smooth; spread over brownies. Garnish with Chocolate Drizzle. Chill. Cut into bars. Store covered in refrigerator.

Chocolate Drizzle: Melt $\frac{1}{2}$ cup semi-sweet chocolate chips with 1 tablespoon shortening. Immediately drizzle over bars.





lemon ice box pie

Prep Time: 30 minutes

Chill Time: 3 hours

Makes: one 9-inch pie

1½ cups vanilla wafer crumbs
(about 40 wafers)

¼ cup margarine or butter, melted

1 envelope unflavored gelatin

1¾ cups water

1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk
(NOT evaporated milk)

1 (3-ounce) package or 6 tablespoons presweetened lemonade
flavor drink crystals

Combine crumbs and margarine; press firmly on bottom and up side of 9-inch pie plate. Chill. Meanwhile, in small saucepan, sprinkle gelatin over ¼ cup water; let stand 1 minute. Over low heat, stir until gelatin dissolves; set aside. In medium mixing bowl, combine Eagle Brand®, remaining 1½ cup water and lemonade crystals; mix well. Stir in gelatin mixture. Pour into prepared crust. Chill at least 3 hours or until set. Garnish as desired. Refrigerate leftovers.



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peach & raspberry ice cream

Prep Time: 15 minutes

Makes: about 1½ quart

- 3 medium peaches, pared, seeded and mashed (about 1½ cups)**
- 1 cup fresh or thawed frozen red raspberries, pureed (about ½ cup)**
- 2 cups (1 pint) coffee cream or whipping cream**
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)**
- 2 teaspoons vanilla extract**
- 1 teaspoons almond extract**
- Few drops red and yellow food coloring, optional**

In 1½ quart or larger ice cream freezer container, combine all ingredients; mix well. Freeze according to manufacturer's instructions. Return leftovers to freezer.

Tip: For larger ice cream makers, recipe can be doubled.





maple pumpkin cheesecake

Prep Time: 40 minutes

Baking Time: 1 and 15 minutes

Cooling Time: 1 hour

Chilling Time: 4 hours

Makes: one 9-inch cheesecake

1 $\frac{1}{4}$ cups graham cracker crumbs

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup margarine or butter, melted

3 (8-ounce) packages cream cheese, softened

**1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk
(NOT evaporated milk)**

1 (15-ounce) can pumpkin (1 $\frac{3}{4}$ cups)

3 eggs

$\frac{1}{4}$ cup Pure Maple Syrup

1 $\frac{1}{2}$ teaspoons ground cinnamon

1 teaspoon ground nutmeg

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

Maple Pecan Glaze (recipe, below)

1. Preheat oven to 325°. Combine crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

2. With mixer, beat cream cheese until fluffy. Gradually beat in Eagle Brand® until smooth. Add pumpkin, eggs, $\frac{1}{4}$ cup maple syrup, cinnamon, nutmeg and salt; mix well.

3. Pour into prepared pan. Bake 1 $\frac{1}{4}$ hour or until center appears nearly set when shaken. Cool 1 hour. Cover and chill at least 4 hours.

4. To serve, spoon some Maple Pecan Sauce over cheesecake. Pass remaining sauce. Store leftovers covered in refrigerator.

Maple Pecan Sauce: In medium-sized saucepan, combine 1 cup ($\frac{1}{2}$ pint) whipping cream and $\frac{3}{4}$ cup pure maple syrup; bring to a boil. Boil rapidly 15 to 20 minutes or until slightly thickened; stir occasionally. Stir in $\frac{1}{2}$ cup chopped pecans. Cover and chill until served. Stir before serving.

***Note:** To use 13x9- inch baking pan, press crumb mixture firmly on bottom of pan. Proceed as above, except bake 50 to 60 minutes or until center appears nearly set when shaken.





peach cream cake

Prep Time: 30 minutes

Chill Time: 4 hours

Makes: one 13x9-inch cake

- 1 (10 $\frac{3}{4}$ ounce) prepared loaf angel food cake, frozen
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup cold water
- 1 teaspoon almond extract
- 1 (4-serving size) package instant vanilla flavor pudding mix
- 2 cups (1 pint) Whipping Cream, whipped
- 4 cup peeled, sliced fresh peaches (about 2 pounds)

Cut cake into $\frac{1}{4}$ inch slices; arrange half the slices on bottom of 13x9-inch baking dish. In large bowl, combine Eagle Brand® sweetened condensed milk, water and extract. Add pudding mix; beat well. Chill 5 minutes. Fold in whipped cream. Spread half the cream mixture over cake slices; arrange half the peach slices on the top. Repeat layering, ending with peach slices. Chill 4 hours or until set. Cut into squares to serve. Refrigerate leftovers.





creamy caramel flans

Prep Time: 15 minutes

Baking Time: 30 to 35 minutes

Chilling Time: 2 hours

Makes: 8 Servings

$\frac{3}{4}$ cup sugar

4 eggs

$1\frac{3}{4}$ cups water

1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk
(NOT evaporated milk)

1 teaspoon vanilla extract

$\frac{1}{8}$ teaspoon salt

Sugar Garnish, optional (recipe follows)

1. Preheat oven to 350°. In heavy skillet, over medium heat, cook and stir sugar until melted and caramel-colored. Pour into 8 ungreased 6-ounce custard cups, tilting to coat bottoms.
2. With mixer or wire whisk, beat eggs in large bowl; stir in water, Eagle Brand®, vanilla and salt. Pour into prepared custard cups. Set cups in large shallow pan. Fill pan with 1 inch hot water.
3. Bake 30 to 35 minutes or until knife inserted near centers comes out clean. Cool. Chill at least 2 hours. To serve, invert flans onto individual serving plates. Top with sugar garnish or garnish as desired. Store leftovers covered in refrigerator.

Sugar Garnish: Fill a medium-sized metal bowl half-full of ice. In medium-sized saucepan, combine 1 cup sugar with $\frac{1}{4}$ cup water. Stir; cover and bring to a boil. Cook over high heat 5 to 6 minutes or until light brown in color. Immediately put pan in ice for 1 minute. Using spoon, carefully frizzle sugar decoratively over foil. Cool. To serve, peel from foil.



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chocolate almond torte

Prep Time: 30 minutes

Bake Time: 18 to 20 minutes

Makes: 1 (4-layer) cake

- 4 eggs, separated
- $\frac{1}{2}$ cup (1 stick) butter or margarine, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 cup finely chopped toasted almonds
- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{2}{3}$ cup milk

Chocolate Almond Frosting

1. Line 2 (8-or 9-inch) round cake pans with waxed paper. Preheat oven to 350° F. In small bowl, beat egg whites until soft peaks form; set aside.
2. In large bowl, beat butter and sugar until fluffy. Add egg yolks and extracts; mix well.
3. In medium bowl, combine almonds, flour, cocoa, baking powder and baking soda; alternately with milk to butter mixture, beating well after each addition.
4. Fold in beaten egg whites. Pour into prepared pans. Bake 18 to 20 minutes or until wooden pick inserted near center comes out clean. Cool 10 minutes; remove from pans. Cool completely.
5. Prepare Chocolate Almond Frosting. Split each cake layer; fill and frost with frosting. Garnish as desired. Store covered in refrigerator.

chocolate almond frosting

Prep Time: 20 minutes

Makes: about $1\frac{1}{2}$ cups

- 2 (1-ounce) squares semi-sweet chocolate, chopped
 - 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)
 - 1 teaspoon almond extract
1. In heavy saucepan over medium heat, melt chocolate with Eagle Brand®. Cook and stir until mixture thickens, about 10 minutes.
 2. Remove from heat; cool 10 minutes. Stir in almond extract; cool.



orange dream pops

Prep Time: 5 minutes

Freezing Time: Overnight

Makes: 10 pops

These frosty orange pops will be the highlight of a hot summer day. All the kids in the neighborhood will want to join in the fun.

- 3 cups orange juice or refrigerated orange juice blend
- 1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)
- $\frac{1}{4}$ cup lemon juice from concentrate
- 10 (5-ounce) paper cups (see tip below)
- 10 wooden sticks

In large bowl, stir together orange juice, Eagle Brand® and lemon juice. Pour into paper cups. Cover each cup with foil. Make small hole with knife. Insert wooden stick or plastic spoon into each cup through hole. Freeze overnight or until firm. To serve, remove foil; tear off paper.

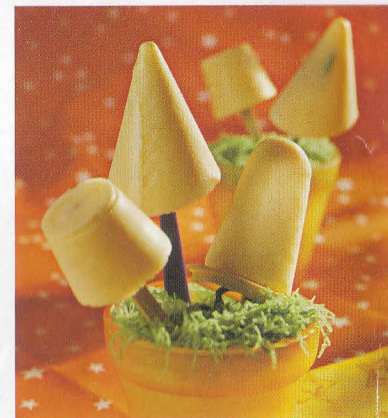
Eagle Brand® Tips:

Surprise your gang with yummy Orange Dream Pops, frozen in awesome shapes (like those shown above). You're sure to win the award for the coolest treats on the block.

For flat-bottomed pops, use small paper cups.

To make cone shapes, use paper cups with pointed bottoms (set each cup in a foam cup or juice glass to keep it upright while freezing).

For special decorative shapes, purchase an assortment of whimsical pop molds.



THE MAGIC OF EAGLE BRAND®

Since 1856, America has trusted Eagle Brand® to turn recipes into something extraordinary. With Eagle Brand Sweetened Condensed Milk, chocolate candies are especially rich, cream pies are picture perfect and cheesecakes are satiny smooth.



To get more delicious recipes for every occasion visit us at www.eaglebrand.com and join our recipe club.

