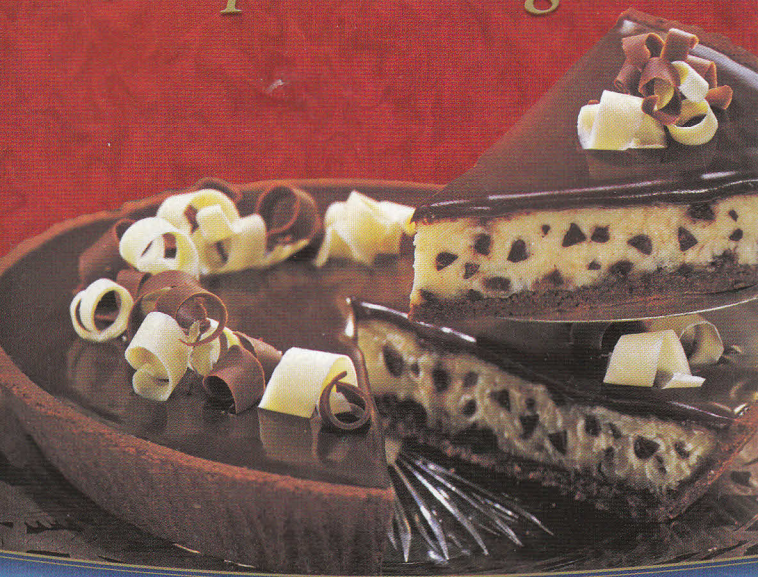




*Simple Indulgence*



*Make Magic with Eagle Brand<sup>®</sup>*

**Coupon Inside!**

**Eagle Brand®** knows that some of life's best memories are created in the kitchen.

Remember how your mouth watered as Grandma brought one of her "famous" desserts to the table? Now you can create delectable treats for your family and friends to enjoy with quick and easy recipes from Eagle Brand®.

**Baking from scratch** is easy with the magic of Eagle Brand®. You'll find simple, easy-to-follow recipes that take no longer than 15 minutes to prepare. The directions are fool-proof and the results are fabulous! Why not serve a dessert tonight when you can make it yourself in no time at all, with perfect results every time?

**Simple**, and yet so easy. Eagle Brand® takes the guess-work out of fabulous desserts. Eagle Brand® makes it easy... you make it memorable.

**Indulgence** and temptation will abound when you open a can of Eagle Brand® and let the magic begin!

*Try these easy to make recipes*  
**Enjoy!**

## Chocolate Chip Cheesecake

PREP TIME: 15 minutes

COOKING TIME: 35 minutes

MAKES: one (8-or 9-inch) cheesecake

- 2 (3-ounce) packages cream cheese, softened
  - 1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
  - 1 egg
  - 1 teaspoon vanilla extract
  - 1 cup (6 ounces) mini chocolate chips
  - 1 teaspoon flour
  - 1 (8-or 9-inch) prepared chocolate graham cracker crust
- Chocolate Glaze (recipe follows)  
Chocolate Curls (optional)



- 1. Preheat oven to 350° F. With mixer, beat cream cheese until fluffy; gradually beat in EAGLE BRAND® until smooth. Add egg and vanilla; mix well.
- 2. Toss chocolate chips with flour; stir into cream cheese mixture. Pour into crust.
- 3. Bake 35 minutes or until center springs back when lightly touched. Cool and top with glaze and chocolate curls (optional). Serve chilled. Store leftovers covered in refrigerator.

**Chocolate Glaze:** In small saucepan, over low heat, melt ½ cup mini chocolate chips with ¼ cup whipping cream; cook and stir until thickened and smooth. Immediately spread over cheesecake.

**To make chocolate shavings**, you need a good quality of chocolate in block form. Using a vegetable or potato peeler, hold the chocolate with a paper towel and pass the vegetable peeler over the narrowest side of the chocolate block. The chocolate will curl up like wood shavings. Keep the shavings in a covered container in the refrigerator until needed.

## Chocolate Caramel Raspberry Sauce

PREP TIME: 5 minutes COOKING TIME: 15 minutes MAKES: Approx. 4 to 5 cups



- 1 (14-ounce) package of caramels, unwrapped
- 8 (1-ounce) squares unsweetened chocolate
- 1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup (1 stick) butter or margarine
- ½ cup seedless raspberry jam
- ½ cup whipping cream
- 1 pound cake, sliced

In heavy saucepan or double broiler, over low heat, melt caramels and chocolate. Gradually add EAGLE BRAND®, butter, jam and whipping cream. Melt together and stir until smooth. Serve warm over the pound cake. Store leftovers covered in refrigerator.

## Creamy Banana Pudding

PREP TIME: 15 minutes MAKES: 8 to 10 servings

- 1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
- 1½ cups cold water
- 1 (4-serving) package instant vanilla pudding mix
- 2 cups (1 pint) whipping cream, whipped
- 36 vanilla wafers
- 3 medium bananas, sliced and dipped in lemon juice



*Tip: For festive individual pudding desserts for your holiday guests, prepare mixture and layers in individual serving dessert dishes or cups with stems. Serve chilled.*

1. In large bowl, combine EAGLE BRAND® and water. Add pudding mix; beat until well blended. Chill 5 minutes.
2. Fold in whipped cream. Spoon 1 cup of pudding mixture into 2 ½-quart glass serving bowl.
3. Top with one-third each of the vanilla wafers, bananas and remaining pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly. Garnish as desired. Store leftovers covered in refrigerator.

## Chocolate Mint Cheesecake Bars

PREP TIME: 15 minutes COOKING TIME: 30 minutes MAKES: 1½ to 2 dozen bars



- 2 cups finely crushed crème-filled chocolate sandwich cookie crumbs (about 24 cookies)
- ½ cup (1 stick) butter or margarine, melted
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated Milk)
- 2 eggs
- 1 tablespoon peppermint extract
- 1 cup (6 ounces) semi-sweet chocolate chips
- 1 package chocolate mint candies, chopped

1. Preheat oven to 325° F. In medium bowl, combine cookie crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan. Bake 6 minutes. Cool.
2. In medium bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND®, eggs and peppermint extract until smooth. Pour over cooled cookie base and bake for 25 to 30 minutes. Cool completely.
3. In heavy saucepan, melt chocolate chips and drizzle over the top of the bars. Sprinkle chopped chocolate mint candies over the top. Cut into bars. Store leftovers covered in refrigerator.

MANUFACTURER'S COUPON EXPIRES 12/31/07 NOT SUBJECT TO DOUBLING

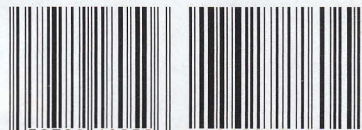
# Save 50¢



on any **ONE** (1) can of  
EAGLE BRAND®  
Sweetened  
Condensed Milk

**Retailer:** Eagle Family Foods, Inc. will redeem the face value plus 8¢ provided you have complied with its terms and our redemption policy. ANY OTHER USE CONSTITUTES FRAUD. Send to: Eagle Family Foods, Inc., P.O. Box 880241, El Paso, TX 88508-0241. Cash value 1/20 of 1¢. Void where restricted. Limit one coupon per purchase.

507765



© 2005 Eagle Family Foods, Inc.

5 52729 18050 6 (8100) 0 50776