



*Simply Delicious.
Deliciously Simple.*



As America's most trusted brand of sweetened condensed milk, *Eagle Brand*® has been helping bakers make indulgent desserts and delicious treats for over 150 years. Often called the “Magic Ingredient,” *Eagle Brand* is perfect for making a variety of foolproof recipes, from traditional pies and bars to classic fudge. Whether you need a special dessert for a gathering of family and friends or a tasty snack at home, use *Eagle Brand* to make your everyday celebrations memorable.



To learn more about *Eagle Brand* and for more delicious recipes, please visit us at www.eaglebrand.com.



Fudgy Mocha Brownies

Prep time: 20 minutes
Bake time: 35 minutes
Ready in 1 hour 30 minutes
Makes 3 dozen brownies

Ingredients

1 1/4 cups **Pillsbury BEST® All Purpose Flour**, divided
1/4 cup sugar
1/2 cup butter or margarine
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
1/2 cup unsweetened cocoa
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1 teaspoon instant coffee
1 tablespoon hot water
3/4 cup chopped nuts
1 (16 oz.) can **Pillsbury® Creamy Supreme® Milk Chocolate Frosting** (optional)
Powdered sugar (optional)

Directions

HEAT oven to 350° F.

COMBINE 1 cup flour and sugar in medium bowl. Cut in butter until mixture resembles coarse crumbs. Press firmly into bottom of ungreased 13 x 9-inch pan. Bake 15 minutes.

COMBINE sweetened condensed milk, cocoa, egg, 1/4 cup flour, vanilla and baking powder in large bowl. Dissolve instant coffee in hot water. Add to cocoa mixture. Mix well. Stir in nuts. Spread over baked crust.

BAKE 20 minutes or until center is set. Cool. Frost, if desired or sprinkle with powdered sugar.



Magic Cookie Bars

Prep time: 10 minutes
Bake time: 25 minutes
Ready in 1 hour
Makes 2 to 3 dozen bars

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup (1 stick) butter or margarine, melted
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
2 cups (12 oz.) semi-sweet chocolate chips
1 1/3 cups flaked coconut
1 cup chopped nuts

Directions

HEAT oven to 350°F (325°F for glass dish). Combine graham cracker crumbs and butter in small bowl; mix well. Press crumb mixture firmly into bottom of ungreased 13 x 9-inch baking pan.

POUR sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork.

BAKE 25 minutes or until lightly browned. Cool. Cut into bars or diamonds.

Variations

SUBSTITUTE chocolate chips or nuts with: candy coated pieces, dried cranberries, raisins, mini marshmallows or butterscotch chips.



Eagle Brand® Chocolate Chip Cheesecake

Prep time: 15 minutes
Bake time: 1 hour
Ready in 3 hours
Makes 8 to 10 servings

Ingredients

1 1/2 cups finely crushed cream-filled chocolate sandwich cookies (about half of 14 oz. package)
2 to 3 tablespoons butter or margarine, melted
3 (8 oz.) packages cream cheese, softened
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
3 large eggs
2 teaspoons vanilla extract
1 cup (6 oz.) mini semi-sweet chocolate chips, divided
1 teaspoon **Pillsbury BEST® All Purpose Flour**

Directions

HEAT oven to 300° F. Combine cookie crumbs and butter; press firmly into bottom of ungreased 9-inch springform pan or 13 x 9-inch baking pan.

BEAT cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well.

TOSS 1/2 cup chocolate chips with flour to coat in small bowl; stir into cream cheese mixture. Pour into prepared pan. Sprinkle remaining 1/2 cup chocolate chips evenly over top. Bake 55 to 60 minutes or until set. Cool. Chill.

TIP: For best distribution of chocolate chips throughout cheesecake, do not oversoften or overbeat cream cheese.



Caramel Fudge Cake

Prep time: 25 minutes

Bake time: 40 minutes

Ready in 2 hours

Makes 12 servings

Ingredients

**Crisco® Original No-Stick
Cooking Spray**

1 (18.25 oz.) package

**Pillsbury® Moist Supreme®
Chocolate Cake Mix**

1 (14 oz.) package caramels,
unwrapped

1/2 cup butter or margarine

1 (14 oz.) can **Eagle Brand®
Sweetened Condensed Milk**

1 (11.75 oz.) jar **Smucker's®
Caramel Topping**

1 cup coarsely chopped pecans

Directions

HEAT oven to 350° F. Spray a 13 x 9-inch baking pan with no-stick cooking spray. Prepare cake mix as directed on package. Pour 2 cups batter into prepared pan ; bake 15 minutes.

MELT caramels and butter in heavy saucepan over low heat. Remove from heat; add sweetened condensed milk; mix well. Spread caramel mixture evenly over cake; spread remaining cake batter over caramel mixture.

RETURN to oven; bake an additional 25 minutes or until cake springs back when lightly touched. Cool. Mix caramel topping and pecans in small bowl. Spread over cooled cake; serve.



Frozen Lemon Squares

Prep time: 15 minutes

Bake time: 30 minutes

Ready in 5 hours

Makes 6 to 9 servings

Ingredients

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup butter or margarine, melted
- 3 large egg yolks
- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- 1/2 cup lemon juice
- Yellow food coloring (optional)
- 1 (8 oz.) container frozen whipped topping, thawed

Directions

HEAT oven to 325°F. Combine graham cracker crumbs, sugar and butter; press firmly into bottom of ungreased 8 or 9-inch square pan.

BEAT egg yolks, sweetened condensed milk, lemon juice and food coloring, if desired, in small bowl. Pour into prepared pan.

BAKE 30 minutes. Cool. Top with whipped topping.

FREEZE 4 hours or until firm. Let stand 10 minutes before serving.

TIP: Dessert can be chilled instead of frozen.



Creamy Banana Pudding

Prep time: 15 minutes
Ready in 1 hour
Makes 8 to 10 servings

Ingredients

- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- 1 1/2 cups cold water
- 1 (4-serving) package vanilla instant pudding mix
- 2 cups (1 pint) whipping cream, whipped
- 36 vanilla wafers
- 3 medium bananas, sliced and dipped in lemon juice

Directions

COMBINE sweetened condensed milk and water in large bowl. Add pudding mix; beat until well blended. Chill 5 minutes.

FOLD in whipped cream. Spoon 1 cup pudding mixture into 2 1/2-quart glass serving bowl.

TOP with one-third each vanilla wafers, bananas and remaining pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly.

TIP: For fun individual pudding desserts for guests, prepare mixture and layers in individual serving dessert dishes or cups with stems. Serve chilled.



Harvest Apple Streusel Squares

Prep time: 15 minutes
Bake time: 40 minutes
Ready in 1 hour 30 minutes
Makes 12 servings

Ingredients

2 cups graham cracker crumbs
3/4 cup butter or margarine, melted
1/2 cup finely chopped pecans
1 (8 oz.) package cream cheese, softened
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
2 large eggs
1 (21 oz.) can apple pie filling
1/2 cup firmly packed brown sugar
1/2 cup **Pillsbury BEST® All Purpose Flour**
1/4 teaspoon ground cinnamon
1/4 cup cold butter or margarine
1/2 cup dried cranberries
1/3 cup chopped pecans

Directions

HEAT oven to 350° F. Line a 13 x 9-inch baking pan with parchment paper. Combine graham cracker crumbs, butter and pecans in small bowl. Press evenly into prepared pan.

BEAT cream cheese in medium bowl until fluffy. Add sweetened condensed milk and eggs. Pour over prepared crust. Spoon apple pie filling over cream cheese layer.

COMBINE brown sugar, flour and cinnamon in medium bowl. Cut in cold butter until mixture resembles coarse crumbs. Stir in cranberries and pecans. Sprinkle over apple layer.

BAKE 35 to 40 minutes or until golden. Do not overbake. Cool before serving.



Perfect Pumpkin Pie

Prep time: 20 minutes

Bake time: 50 minutes

Ready in 2 hours

Makes 4 servings

Ingredients

- 1 (15 oz.) can pumpkin (about 2 cups)
- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- 2 large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 (9-inch) unbaked pie crust

Directions

HEAT oven to 425° F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.

REDUCE oven temperature to 350° F; bake an additional 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool.

Favorite Topping Variations

SOUR CREAM TOPPING: Combine 1 1/2 cups sour cream, 2 tablespoons sugar and 1 teaspoon vanilla extract in medium bowl. After pie has baked 30 minutes at 350° F, spread evenly over top; bake 10 minutes.

STREUSEL TOPPING: Combine 1/2 cup packed brown sugar and 1/2 cup all-purpose flour in medium bowl; cut in 1/4 cup (1/2 stick) cold butter or margarine until mixture resembles coarse crumbs. Stir in 1/4 cup chopped nuts. After pie has baked 30 minutes at 350° F, sprinkle evenly over top; bake 10 minutes.

CHOCOLATE GLAZE: Melt 1/2 cup semi-sweet chocolate chips and 1 teaspoon solid shortening in small saucepan over low heat. Drizzle or spread over top of baked pie.



Rocky Road Candy

Prep time: 10 minutes
Ready in 2 hours 10 minutes
Makes 3 1/2 dozen candies

Ingredients

2 cups (12 oz.) semi-sweet chocolate chips
2 tablespoons butter or margarine
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
2 cups dry roasted peanuts
1 (10 1/2 oz.) package miniature marshmallows



Directions

MELT chocolate chips and butter with sweetened condensed milk in heavy saucepan over low heat; remove from heat.

LINE a 13 x 9-inch baking pan with waxed paper. Combine peanuts and marshmallows in large bowl; stir in chocolate mixture. Spread in prepared pan. Chill 2 hours or until firm.

REMOVE from pan; peel off paper and cut into squares. Store leftovers loosely covered at room temperature.

MICROWAVE METHOD: In 1-quart glass measure, combine chocolate chips, butter and sweetened condensed milk. Cook on HIGH (100% power) 3 minutes, stirring after 1 1/2 minutes. Stir to melt chips. Let stand 5 minutes. Proceed as above.

Chocolate Truffles

Prep time: 10 minutes
Cook time: 5 minutes
Ready in 3 hours 15 minutes
Makes 6 dozen truffles

Ingredients

3 cups (18 oz.) semi-sweet chocolate chips
1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
1 tablespoon vanilla extract
Coatings: Finely chopped toasted nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa, confectioners' sugar, colored sugars



Directions

MELT chocolate chips with sweetened condensed milk in large saucepan over low heat. Remove from heat; stir in vanilla.

POUR into medium bowl. Cover and chill 2 to 3 hours or until firm.

SHAPE into 1-inch balls; roll in desired coating and/or decorate with frosting and candies. Chill 1 hour or until firm.

Homemade Caramel Sauce

Prep time: 10 minutes
Cook time: 1 hour 30 minutes
Ready in 2 hours

Ingredients

1 (14 oz.) can **Eagle Brand®
Sweetened Condensed Milk**

Directions

OVEN METHOD: HEAT oven to 425° F. Pour sweetened condensed milk into 9-inch pie plate. Cover with foil. Bake in a water bath by placing pie plate in a larger shallow pan. Fill larger pan with about 1/2-inch hot water to surround pie plate. Bake 1 1/2 hours or until thick and caramel-colored. Carefully remove from oven; remove pie plate from shallow pan. Whisk caramel until smooth. Cool 20 minutes before serving. Store any leftover caramel sauce in refrigerator. Bring to room temperature or heat until warm to serve.

STOVETOP METHOD: POUR sweetened condensed milk into top of double boiler. Place over boiling water and cover. Simmer 1 1/2 hours over medium-low heat, stirring occasionally, until thick and caramel-colored. Remove from heat. Whisk caramel until smooth. Cool 20 minutes before serving. Store any leftover caramel in refrigerator. Bring to room temperature or heat until warm to serve.

TIP: Do not heat in can.



Festive Fudge

Prep time: 10 minutes
Cook time: 5 minutes
Ready in 2 hours 15 minutes
Makes about 2 pounds

Ingredients

3 cups (18 oz.) semi-sweet chocolate chips (or milk chocolate chips)

1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**

Dash of salt

1/2 to 1 cup chopped nuts (optional)

1 1/2 teaspoons vanilla extract

Directions

LINE an 8- or 9-inch square pan with waxed paper.

Melt chocolate chips with sweetened condensed milk and salt in heavy saucepan over low heat.

REMOVE from heat; stir in nuts, if desired, and vanilla. Spread evenly into prepared pan.

CHILL 2 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares.

Variations

CHOCOLATE PEANUT BUTTER CHIP GLAZED FUDGE: Proceed as above but stir in 3/4 cup peanut butter chips in place of nuts. **GLAZE:** Melt 1/2 cup peanut butter chips with 1/2 cup whipping cream; stir until thick and smooth. Spread over chilled fudge.

MARSHMALLOW FUDGE: Proceed as above but omit nuts and add 2 tablespoons butter to mixture; fold in 2 cups miniature marshmallows.

GIFT GIVING TIPS: Create delicious homemade gifts by serving up several varieties of this fudge in decorative tins or boxes. Simply wrap up individual pieces of fudge in colored cellophane, candy wrappers, gold and silver foil or place in candy cups and arrange in gift boxes or bags.



Layered Mint Chocolate Fudge

Prep time: 20 minutes
Cook time: 10 minutes
Ready in 2 hour 30 minutes
Makes about 1 3/4 pounds

Ingredients

2 cups (12 oz.) semi-sweet
chocolate chips
1 (14 oz.) can **Eagle Brand®
Sweetened Condensed Milk**, divided
2 teaspoons vanilla extract
1 cup (6 oz.) white candy wafers
1 tablespoon peppermint extract
Green or red food coloring (optional)

Directions

LINE an 8- or 9-inch square pan with waxed paper. Melt chocolate chips with 1 cup sweetened condensed milk in heavy saucepan over low heat.

REMOVE from heat; stir in vanilla. Spread half the mixture into prepared pan; chill 10 minutes or until firm. Hold remaining chocolate mixture at room temperature.

MELT white candy wafers with remaining sweetened condensed milk in heavy saucepan over low heat (mixture will be thick). Add peppermint extract and food coloring, if desired. Spread on chilled chocolate layer; chill 10 minutes longer or until firm.

SPREAD reserved chocolate mixture on mint layer. Chill 2 hours or until firm. Turn onto cutting board; peel off paper and cut into squares.



Creamy White Fudge

*Prep time: 10 minutes
Cook time: 5 minutes
Ready in 2 hour 15 minutes
Makes about 2 pounds*

Ingredients

- 1 1/2 pounds white candy wafers
- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- Dash salt
- 1 1/2 teaspoons vanilla extract
- 1 cup chopped nuts



Directions

LINE an 8- or 9-inch square pan with waxed paper. Melt white candy wafers with sweetened condensed milk and salt in heavy saucepan over low heat. REMOVE from heat; stir in vanilla and nuts. Spread evenly into prepared pan. CHILL 2 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares.

Chocolate Peanut Butter Chip Fudge

*Prep time: 10 minutes
Cook time: 5 minutes
Ready in 2 hours 15 minutes
Makes 1 3/4 pounds*

Ingredients

- 2 cups (12 oz.) semi-sweet chocolate chips
- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- 1 teaspoon vanilla extract
- 1 cup (6 oz.) peanut butter chips



Directions

LINE an 8- or 9-inch square pan with waxed paper. Melt chocolate chips with sweetened condensed milk in heavy saucepan over low heat, stirring frequently. REMOVE from heat. Add vanilla and peanut butter chips; stir just to distribute chips throughout mixture. Spread evenly into prepared pan. CHILL 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares.



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