Desikoko

Desiccated Coconut Recipes
COCONUT — a distinctive food combining rich nourishment with an appetising fragrance that adds a delightful touch of variety to good cooking. “DESIKOKO”—finest desiccated coconut—hygienically shredded and packed within a few hours (less than four) from the time the choice plantation nuts are opened . . . comes to you tightly sealed from air and moisture, retaining all its original freshness and coconut-y flavour.

Always insist on getting genuine “DESIKOKO.”

Every recipe in this booklet has been thoroughly tested; follow the directions carefully and you will be proud of the appetising and delicious foods produced with the aid of “Desikoko.” Although it has not been possible to include a greater number of recipes, those reproduced will enable you to work out other toothsome dainties, made possible by the use of “Desikoko.” Try a small quantity of “Desikoko” with the flour in every cake you bake: add it to sandwich mixtures: cook it with boiled rice: spread it thickly on hot (unbuttered) toast: serve as a relish with curries and stews.

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DESIKOKO

Grown, processed and packed by
COCONUT PRODUCTS LIMITED

Plantations and Mills:
PONDO, BAININGS, NEW GUINEA

Sydney Agents:
Desikoko Limited
19-21 O'Connell Street, Sydney, N.S.W.

Australian Selling Agents:
Gollin & Co. Pty. Ltd. C. W. Macleod & Son
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Cakes

SUNSHINE COCONUT CAKE

3 cups sifted flour
3 teaspoons baking powder
\frac{1}{2} teaspoon salt
1 cup butter
2 cups sugar
4 egg yolks, well beaten
4 egg whites, stiffly beaten
1 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks, then flour and milk alternately, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in three greased 9-inch layer cake tins in moderate oven, 25 to 30 minutes. Spread Coconut Seven Minute Frosting between layers and on top and sides of cake. Sprinkle each layer and outside of cake with coconut while frosting is still soft.

DESIKOKO LAYER CAKE

2 cups sifted flour
3 teaspoons baking powder
\frac{1}{2} cup butter
1 cup sugar
2 egg yolks, well beaten
\frac{3}{4} cup milk
1 teaspoon vanilla
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks, then flour and milk alternately, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven 25 to 30 minutes. Put layers together and cover top of cake with Desikoko Frosting.
LEMON COCONUT CREAM CAKE

1½ cups sifted flour
2 teaspoons baking powder
1 cup sugar
6 egg yolks, well beaten
½ cup boiling water
1 teaspoon lemon juice

Sift flour once, measure, add baking powder, and sift together three times. Add sugar gradually to egg yolks, then add water, beating constantly. Add flour gradually and beat well. Add lemon juice. Bake in two ungreased 9-inch layer pans in slow oven 25 to 30 minutes. Put layers together with lemon coconut filling. Dust top of cake with powdered sugar.

HOLIDAY CAKE

1½ cups sifted flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup chopped almonds
½ cup candied peel, cut fine
½ cup sultana raisins
½ cup butter
1 cup sugar
3 cups Desikoko
¼ teaspoon vanilla
½ teaspoon almond extract
5 egg whites stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Sift ½ cup flour over almonds and fruit and mix thoroughly. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add remaining flour to creamed mixture, a small amount at a time, beating after each addition until smooth. Add coconut, floured nuts and fruits and flavourings. Fold in egg whites. Bake in greased, paper-lined loaf pan, 3 x 4 x 8 inches, in slow oven 1 hour and 30 minutes. Makes 1½ lbs. fruit cake. For larger cake double recipe and bake in greased paper-lined angel food pan for 2 hours.

How To Toast Coconut

Spread "Desikoko" in a thin layer on baking dish or sheet. Place in a hot oven and toast until coconut is a golden brown, stirring frequently and taking care that it does not burn. Toasted "Desikoko" has a delicious flavour, and may be used for sweet making, as topping on cake icings or meringues, or as a garnish for puddings, ice creams and other desserts.
FRENCH CHOCOLATE CAKE

- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon soda
- ⅛ cup butter
- 1 cup sugar
- 2 egg yolks, well beaten
- 3 squares unsweetened chocolate, melted
- ¼ cup Desikoko
- 1⅓ cups milk
- 1 teaspoon vanilla
- 2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, chocolate, and coconut, then flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased 9-inch layer tins in slow oven, 25 to 30 minutes. Double recipe to make three 10-inch layers. When cool, spread Coconut Butter Frosting between layers and on top of cake.

COCONUT BUTTERSCOTCH CAKE

- 2 cups sifted flour
- 4 teaspoons baking powder
- ¼ teaspoon salt
- 2 tablespoons butter
- 1 cup sugar
- 1 egg, unbeaten
- 1 cup milk
- 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter, add sugar and cream together thoroughly. Add egg and beat until light and fluffy. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven for 25 minutes. Put layers together with Butterscotch Filling, and cover top and sides of cake with Butterscotch Frosting.

TROPICAL GINGERBREAD

- 2 cups sifted flour
- 1 teaspoon baking powder
- ⅛ teaspoon soda
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ½ cup butter
- ½ cup sugar
- 1 egg, well beaten
- 3 cup molasses
- 1 cup Desikoko
- 4⅓ cup sour milk

Sift flour once, measure, add baking powder, soda, ginger, cinnamon, and salt and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, molasses and coconut. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased tin, 8 x 8 x 2 inches, in moderate oven for 30 minutes.
DESIKOKO WHITE CAKE

3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 1/2 cups sugar
1 cup Desikoko
1 cup water
1 teaspoon lemon extract
4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add coconut, then flour and water alternately, a small amount at a time. Beat after each addition until smooth. Add lemon extract and fold in egg whites. Bake in greased loaf tin, 3 x 4 x 8 inches, in moderate oven 1 hour and 15 minutes. Spread Coconut Seven Minute Frosting on top and sides of cake.

COCONUT CREAM CAKE

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
cup butter
cup sugar
3 egg yolks, well beaten
3 egg whites, stiffly beaten
cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour and milk alternately, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven 25 minutes. Put layers together with Coconut Cream Filling and cover top and sides of cake with Coconut Butter Frosting.
COCONUT JUMBLES

2½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
1 cup butter
1 cup sugar
2 eggs, well beaten
1½ cups Desikoko
1 tablespoon milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and 1 cup coconut. Then flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Chill dough. Roll, on slightly floured board, to ½-inch thickness. Cut with floured cutter, brush tops of jumbles with milk and sprinkle with remaining coconut. Bake in hot oven 5 to 7 minutes. Makes 2½ dozen 3-inch jumbles.

HERMITS

2½ cups sifted flour
4 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 cup butter
1 cup sugar
2 eggs, well beaten
1 cup Desikoko
1/3 cup raisins, chopped
2 tablespoons milk

Sift flour once, measure, add baking powder and spices and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, Desikoko and raisins, and mix thoroughly. Then add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Drop from teaspoon on greased baking sheet. Bake in moderate oven 10 to 12 minutes. Makes 4 dozen hermits.
**COCONUT DATE STRIPS**

Recipe Plain Paste

2 tablespoons butter, softened

\( \frac{1}{4} \) cup Desikoko

\( \frac{1}{2} \) teaspoon salt

3 tablespoons brown sugar

\( \frac{1}{4} \) cup dates, finely chopped

Roll paste, on slightly floured board, into rectangular sheet \( \frac{3}{4} \) inch thick. Spread with butter. Mix coconut, salt, sugar and dates and spread on half the paste. Fold other half over it, pressing down firmly. Cut into strips 1 x 3 inches. Bake in hot oven 12 to 15 minutes, or until delicate brown. Makes 12 strips.

**COCOROONS**

1 cup sugar

\( \frac{1}{2} \) teaspoon salt

2 egg whites, stiffly beaten

2 cups post toasties

1 cup Desikoko

\( \frac{1}{4} \) teaspoon almond extract


**COCONUT KISSES**

2 cups sugar

4 egg whites, stiffly beaten

1 teaspoon vanilla

\( \frac{1}{4} \) cup Desikoko

Fold sugar gradually into egg whites. Add vanilla. Drop from teaspoon on ungreased baking sheet. Sprinkle with Desikoko. Bake in slow oven 45 to 50 minutes. Coconut kisses should be a delicate brown and rather crisp and dry. Makes 30 kisses.

**SUNSHINE TARTS**

\( \frac{3}{4} \) cup sugar

4 tablespoons sifted flour

\( \frac{1}{4} \) teaspoon salt

1 cup boiling water

2 egg yolks, slightly beaten

1 tablespoon butter

3 tablespoons lemon juice

1 cup Desikoko

8 baker 2½-inch tart shells

4 tablespoons sugar

2 egg whites, stiffly beaten

Combine sugar, flour and salt; add water gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 3 to 4 minutes longer. Add butter, lemon juice and coconut. Cool. Pour filling into tart shells. Top each tart with meringue, made by folding sugar into egg whites. Bake in moderate oven 12 to 15 minutes, or until delicate brown. Serve immediately.
Frostings and Fillings

COCONUT SEVEN MINUTE FROSTING

2 egg whites
1½ cups sugar
5 tablespoons cold water
¼ teaspoon cream of tartar
1 teaspoon vanilla
1½ cups Desikoko

Put egg whites, sugar, water and cream of tartar in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla and ¾ cup Desikoko. Beat until thick enough to spread. Sprinkle remaining Desikoko over the frosted cake. Makes enough frosting to cover tops and sides of two 9-inch layers.

COCONUT BUTTER FROSTING

¼ cup butter
2 cups confectioners’ sugar
4 tablespoons cream
½ teaspoon vanilla
1½ cups Desikoko

Cream butter, add sugar gradually, and cream together until light and fluffy. Thin with cream as mixture becomes stiff. Add vanilla. When frosting is of consistency of whipped cream spread on cake. Sprinkle with Desikoko. Makes enough frosting to cover tops and sides of two 9-inch layers.

BUTTERSCOTCH FILLING

½ cup sifted flour
¾ cup brown sugar
1 cup milk, scalded
2 egg yolks, well beaten
2 tablespoons butter
1 teaspoon vanilla
1 tablespoon cream
¾ cup Desikoko

Combine flour and sugar. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 10 minutes longer. Add remaining ingredients. Cool and spread between layers of cake. Makes enough filling to cover one 9-inch layer.

COCONUT CREAM FILLING

½ cup sifted flour
4 cup sugar
½ teaspoon salt
2 cups milk, scalded
2 egg yolks, well beaten
1 teaspoon vanilla
¾ cup Desikoko

Combine flour, sugar and salt. Add milk gradually. Place in double boiler and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler, and cook 10 minutes longer. Add vanilla and coconut. Cool and spread between layers of cake. Makes enough filling to cover tops of two 9-inch layers.
LEMON COCONUT FILLING

1 cup sugar
2 eggs, slightly beaten
juice and rind (grated) 1 lemon
½ cup Desikoko.

Combine ingredients in order given, place in double boiler, and cook until thickened, stirring constantly. Cool, and spread between layers of cake. Makes enough filling to cover one 9-inch layer.

DESIKOKO FROSTING

2 cups sugar
½ teaspoon cream of tartar
¾ cup water
2 egg whites, stiffly beaten
1 cup raisins, chopped
1 cup Desikoko
1 tablespoon lemon juice

Combine sugar, cream of tartar and water. Boil until a small amount of syrup forms a soft ball in cold water, or spins a long thread. Pour syrup slowly over egg whites, beating constantly. Add raisins, Desikoko and lemon juice. Continue beating until thick enough to spread on cake. Makes enough frosting to cover tops of two 9-inch layers.

FIG JAM
(for Coconut Fig Perfection)

½ lb. figs, finely chopped
¼ cup water
4 tablespoons sugar
¼ cup lemon juice

Cook figs, water and sugar until smooth and thickened. Add lemon juice. Cool. Keep in air-tight jar in refrigerator until needed. Makes 1 cup jam.

BUTTERSCOTCH FROSTING

2 cups brown sugar
½ cup water
2 tablespoons butter
1 teaspoon vanilla
2 to 3 tablespoons cream

Boil sugar and water until a small amount of syrup forms a soft ball in cold water, or spins a long thread. Add butter and vanilla. Cool to lukewarm. Beat until thick and creamy, thinning with cream until of right consistency to spread. Makes enough frosting to cover top and sides of two 9-inch layers.

To Tint “Desikoko”

For decorative purposes “Desikoko” may be delicately tinted in various colours. Sprinkle “Desikoko” on clean, white paper and pour over it a small quantity of edible colouring matter, diluted as required. Rub evenly until all the coconut is coloured.
Puddings and Custards

Every-day custards and rice puddings achieve a new distinction when "Desikoko" is added, giving nut-meat fullness to the flavor, and coconut-y tastiness as well.

COCONUT BLANC MANGE

- 1 cup sifted flour
- 1 cup sugar
- 1 teaspoon salt
- 2 cups milk, scalded
- 1 cup Desikoko
- 2 egg whites, stiffly beaten
- 1 teaspoon vanilla


COCONUT CUP CUSTARD

- 3 eggs slightly beaten
- 6 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1 cup Desikoko
- 3 cups milk, scalded

Combine eggs, sugar, salt, nutmeg and coconut. Add milk gradually. Pour into individual baking dishes, place in pan of hot water, and bake in slow oven 35 to 40 minutes, or until knife inserted comes out clean. Chill. Serves 6.

COCONUT APRICOT FLUFF

- 2 cups cooked apricots
- 1 cup powdered sugar
- 1 cup cream, whipped
- 1 cup Desikoko

COCONUT BAVARIAN CREAM
1 package Lemon Jelly
1 pint boiling water
1 cup cream, whipped
1 1/2 cups Desikoko


Chocolate Sauce for Coconut Bavarian Cream
4 tablespoons sugar
1 tablespoon flour
Dash of salt
1 cup boiling water
1 square unsweetened chocolate, cut in small pieces
2 tablespoons butter
1 teaspoon vanilla

Mix sugar, flour and salt in upper part of double boiler. Add boiling water gradually, stirring constantly. Cook 3 to 4 minutes or until slightly thickened. Add chocolate and butter. Stir until chocolate is melted and mixture is blended. Cool and add vanilla.

COCONUT FIG PERFECTION
1/2 cup fig jam
6 slices sponge cake or 6 lady fingers
1 cup Desikoko
1/2 cup cream, whipped

Spread jam on slices of cake or on lady fingers. Sprinkle with coconut. Fold remaining coconut into whipped cream and top each slice with this mixture. Serves 6.

COCONUT APPLE BETTY
4 tart apples, pared, cored and sliced
1 cup soft bread crumbs
1 cup Desikoko
1 cup brown sugar
1 teaspoon cinnamon
4 tablespoons butter

Arrange layer of apples in greased baking dish. Cover with bread crumbs and coconut. Sprinkle with sugar and cinnamon. Dot with butter. Repeat until all ingredients are used, topping with coconut. Bake, covered, in moderate oven 30 minutes. Uncover and bake 10 minutes longer, or until apples are soft. Serves 6.

COCONUT RICE PUDDING
3 tablespoons uncooked rice
3 cups milk
6 tablespoons brown sugar
1/2 teaspoon salt
1 tablespoon butter
1/2 cup Desikoko

Wash rice thoroughly. Combine with milk, sugar, salt and butter; pour into greased baking dish. Bake in slow oven one hour, stirring frequently. Then add coconut and bake 30 minutes longer. Serve hot or cold. Serves 6.
Pies

"Desikoko" should be used generously to bring out the full fragrance and flavour of the fruits with which it blends so well in the following dishes. These fruit pies take on a new piquancy when blended thus with "Desikoko."

PLAIN PASTE
(Pie Crust or Tart Shells)

2 cups flour
\(\frac{1}{2}\) teaspoon salt
2 cup cold shortening
\(\frac{1}{2}\) to \(\frac{1}{2}\) cup cold water

Shortening and water should be as cold as possible to obtain best results. Sift flour and salt together. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with a knife or spatula until the dough cleans bowl of all flour and paste. Use as little water as possible. Roll dough \(\frac{1}{8}\)-inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven 15 minutes. Makes one 9-inch two-crust pie or twelve \(2\frac{1}{2}\) inch tart shells. Use \(\frac{1}{2}\) recipe for one pie shell only.

VANITY FAIR COCONUT CUSTARD PIE

\(\frac{1}{2}\) recipe Plain Paste
3 eggs, slightly beaten
\(\frac{1}{4}\) teaspoon salt
cup sugar
3 cups milk, scalded
1 cup Desikoko

Line pie plate with paste. Combine eggs, salt and sugar; add milk gradually, then add coconut and mix thoroughly. Pour into pie plate. Bake in hot oven 15 minutes, then decrease heat to moderate and bake 30 minutes longer. Makes one 9-inch pie.
DESIKOKO FRUIT PIE

**Ingredients:**
- ½ cup sifted flour
- 1 cup sugar
- ¼ teaspoon salt
- 2 cups milk, scalded
- 3 egg yolks, slightly beaten
- 3 egg whites, stiffly beaten
- 2 tablespoons butter
- 2 tablespoons lemon juice
- 1½ cups grated pineapple
- 1 cup Desikoko
- 1 baked 9-inch pie shell
- 6 tablespoons sugar

**Instructions:**
Combine flour, sugar and salt. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler and cook 3 to 4 minutes longer. Add butter, lemon juice, pineapple, and coconut. Cool and pour into pie shell. Top with meringue made by folding sugar into egg whites. Bake in moderate oven 12 to 15 minutes or until delicate brown.

COCONUT APPLE MERINGUE PIE

**Ingredients:**
- 1½ cups Desikoko
- 2 cups Apple sauce, unsweetened
- ½ cup sugar
- 1 tablespoon lemon juice
- grated rind 1 lemon
- 3 egg yolks, slightly beaten
- 3 egg whites, stiffly beaten
- 1 baked 9-inch pie shell
- 6 tablespoons sugar

**Instructions:**
Combine one cup coconut, apple sauce, sugar, lemon juice and rind and egg yolks. Place in double boiler and cook until slightly thickened, stirring constantly. Cool and pour into pie shell. Top with meringue made by folding sugar into eggs whites. Sprinkle with ¼ cup coconut. Bake in moderate over 12 to 15 minutes, or until delicate brown.

COCONUT ORANGE TARTS

**Ingredients:**
- ½ cup sifted flour
- 1 cup sugar
- ¼ teaspoon salt
- 1 cup orange juice
- 2 egg yolks, slightly beaten
- 2 egg whites, stiffly beaten
- 1 tablespoon butter
- 2 tablespoons lemon juice
- grated rind 1 orange
- 8 baked 2½-inch tart shells
- 2 tablespoons sugar
- ¼ cup Desikoko

**Instructions:**
Combine flour, sugar and salt, add orange juice gradually. Place in double boiler and cook until thickened, stirring constantly. Pour a small amount of mixture over egg yolks, return to double boiler and cook 3 to 4 minutes longer. Add butter, lemon juice and orange rind. Cool. Fold in 1 egg white. Pour filling into tart shells. Top each tart with meringue, made by folding sugar and coconut into egg white. Bake in moderate oven 12 to 15 minutes, or until delicate brown. Serve immediately.
**COCONUT SOUP HINDUSTANI**

1½ cups Desikoko  
1 teaspoon mace  
⁴ teaspoon cinnamon  
⁴ teaspoon salt  
⁴ teaspoon pepper  
6 cups stock  
2 egg yolks, slightly beaten  
1 cup lemon juice  
4 tablespoons flour

Combine coconut, spices, seasonings, and stock. Simmer 30 minutes. Strain. Combine egg yolks and lemon juice; add flour, and stir until smooth. Pour a small amount of stock over egg mixture, return to soup kettle, and cook until slightly thickened, stirring constantly. Serve with boiled rice. Serves 6.

**CHICKEN CURRY**

1 onion, sliced  
1 clove garlic, sliced  
⁴ teaspoon ginger  
4 tablespoons cooking oil or other fat  
2 tablespoons curry powder  
4 tablespoons flour  
⁴ teaspoon salt  
⁴ teaspoon pepper  
3 cups chicken stock  
1 cup Desikoko cream (recipe on page 15)

1 cooked chicken, meat cut in large pieces and free from bone and gristle. Cook onion, garlic, and ginger in oil, until light brown. Add curry powder, flour, salt and pepper, stirring until smooth. Add stock, and cook until slightly thickened, stirring constantly. Add Desikoko cream and chicken. Simmer until chicken is thoroughly heated. Serve with boiled rice. Serves 6.

**CURRIED PRAWNS**

1 small onion, sliced  
2 tablespoons butter  
⁴ cup Desikoko  
1 tablespoon curry powder  
1 tablespoon flour  
1 teaspoon salt  
1½ cups stock  
1 cup prawns, cooked  
1 tablespoon lemon juice  
1 cup boiled rice  

Cook onion in butter until light brown. Add coconut, curry powder, flour and salt, stirring until smooth. Add stock and cook until slightly thickened, stirring constantly; then simmer 15 to 20 minutes longer. Add prawns and lemon juice and heat thoroughly. Place rice in serving dish and pour prawn mixture over it. Serve very hot. Serves 4.
EAST INDIAN CHUTNEY

- cup finely chopped onion
- cup green pepper, finely chopped
- cup Desikoko
- tablespoon cream
- teaspoon salt


DESIKOKO CREAM

(For Sauces and Curries)

1 1/2 cups Desikoko
1 cup milk

Place coconut in double boiler, pour milk over it and mix well. Keep water in lower part hot, but not boiling, for 30 minutes. Strain through fine sieve. Makes 1 cup Desikoko cream.

SIAMESE CURRY

1 onion, finely chopped
1 clove garlic, finely chopped
dash of cayenne
1/2 teaspoon salt
1 teaspoon paprika
1 teaspoon curry powder
1 teaspoon flour
1 cup Desikoko cream
2 teaspoons anchovy paste or any salt fish paste

1 cooked chicken, meat cut in large pieces and free from bone and gristle

Combine onion, garlic, seasonings and flour. Add coconut cream and anchovy paste; mix thoroughly. Cook until slightly thickened, stirring constantly. Add chicken and simmer 15 to 20 minutes longer or until chicken is thoroughly heated. Serve with boiled rice. Serves 4.

FISH MOULTEE

1 lb. schnapper or cod steaks or fillet of flounder
1 teaspoon salt
1/2 teaspoon pepper
1 cup fine bread crumbs
1 egg, slightly beaten with 1 tablespoon water
4 tablespoons cooking oil or other fat
1 teaspoon curry powder
1 tablespoon flour
1/3 teaspoon ginger
1 cup Desikoko cream
3 tablespoons green pepper, chopped

Cut fish into pieces for serving. Sprinkle with salt and pepper. Roll in crumbs, then in egg and again in crumbs. Cook in hot oil in heavy iron frying pan until brown. Remove fish and curry powder, flour and ginger to fat, stirring until blended. Add Desikoko cream and cook, stirring constantly until smooth and slightly thickened. Add fish and green pepper to sauce. Cover and simmer 20 to 25 minutes or until fish is thoroughly cooked. Serve with boiled rice. Serves 4.
Confections

**COCONUT FUDGE**

2 cups sugar
3 squares unsweetened chocolate, cut in small pieces
1 cup cream
1 teaspoon maize syrup
½ teaspoon salt
1½ cups Desikoko

Combine sugar, chocolate, cream, maize syrup and salt. Place over low flame, and stir constantly until sugar is dissolved. Continue cooking until a small amount of syrup forms a very soft ball in cold water. Cool to lukewarm. Add coconut. Beat until fudge loses its shiny appearance and a small amount dropped from spoon holds its shape. Pour into slightly greased pan, 7 x 4 x 2 inches. Mark into squares and cut when cold.

**COCONUT BRITTLE**

2 cups sugar
1 cup maize syrup
1 cup water
2 tablespoons butter
½ teaspoon salt
½ teaspoon soda
1½ cups Desikoko, toasted

Combine sugar, maize syrup and water. Place over low flame and stir constantly until sugar is dissolved. Continue cooking, without stirring, until a small amount of syrup forms a hard ball in cold water. Add butter and salt, and continue cooking until a small amount of syrup cracks in cold water, stirring frequently to prevent scorching. Remove from fire. Add soda and coconut, stirring only enough to mix ingredients. (If stirred too much, brittle may sugar.) Pour in thin sheet on slightly greased marble slab, inverted pan, or baking sheet. Do not scrape mixture from saucepan. After about 30 seconds, take hold of edges of brittle and, lifting it from slab or pan, stretch it out to as thin a sheet as possible. Mark into squares while warm or break into irregular pieces when cold. Makes eighty 2-inch squares.
COCONUT BUTTERSCOTCH

2 1/2 cups powdered sugar
4 tablespoons butter
1 cup Desikoko

Put sugar in iron frying pan and place over low flame, stirring constantly until sugar is melted and straw-coloured. Add butter and coconut. Pour into slightly greased pan, 8 x 8 x 2 inches. Mark into squares while warm and cut when cold.

CRISPY COCONUT PATTIES

3 cups Desikoko
1/2 cup condensed milk
1 teaspoon vanilla

Combine ingredients and mix thoroughly. Shape into small patties about 1-inch in diameter and 1/2-inch high. Place on greased baking sheet and bake in moderate oven 15 to 20 minutes, or until delicate brown. Makes 2 dozen patties.

COCONUT MAPLE CREAMS

2 cups sugar
1 cup Log Cabin syrup
1 cup milk
2 tablespoons butter
1/2 lb. marshmallows, cut in quarters
1 1/2 cups Desikoko

Cook sugar, syrup and milk until a small amount of syrup forms a soft ball in cold water. Add butter. Cool to lukewarm. Add marshmallows and coconut and beat until creamy. Pour into greased pan, 8 x 8 x 2 inches, and mark into squares.

CHOCOLATE COCONUT CARAMELS

2 cups sugar
1 cup maize syrup
1 cup condensed milk
1/2 cup cream
1 cup milk
6 squares unsweetened chocolate, cut in small pieces
2 teaspoons vanilla
1 cup Desikoko

Combine, sugar, maize syrup, condensed milk, cream, milk and chocolate. Place over low flame. Stirring constantly, cook until a small amount of syrup forms a firm ball in cold water. Remove from fire, add vanilla and coconut. Pour into slightly greased pan, 8 x 8 x 2 inches. When cold, turn candy out of pan and cut into squares, using large, sharp knife. Wrap each caramel in waxed paper.
DESIKOKO is used by WILLIAM ARNOTT LIMITED in the manufacture of
STRAWBERRY CREAM BISCUITS
HONEY RING BISCUITS
HONEY JUMBLE BISCUITS
COCOANUT MACAROON BISCUITS
VO VO ICED (regd.) BISCUITS
COCOANUT CRYSTALLISED BISCUITS
COCOANUT PLAIN BISCUITS
CRYSTALLISED COCOANUT BAR BISCUITS

Only the choicest selected ingredients are used in the manufacture of

ARNOTT'S FAMOUS BISCUITS