

New Baker's Toasted Coconut gives a toasty nut flavor to all kinds of desserts



There's never before been coconut quite like new Baker's Toasted Coconut—even from Baker's! These tender, moist, little flakes of coconut come to you toasted a rich, golden brown through and through. Full of such fresh, nut-like flavor, you'll have to hide them from yourself if you want to save them for desserts.

New Baker's Toasted Coconut is perfect for

crowning cakes, puddings, pies, ice cream—and as an ingredient, too. For a shining example of its golden touch, try this easy recipe for the no-bake pie crust shown above:

Baker's Toasted Coconut No-Bake Pie Crust

2 cups (a 7-ounce package) Baker's Toasted Coconut • $\frac{1}{4}$ cup melted butter

Combine coconut and butter. Press evenly over bottom and sides of an 8- or 9-inch pan. Chill until firm—about 1 hour. Fill with your favorite chiffon, cream or ice cream filling. (Use 3 cups filling for 8-inch pie and 4 cups filling for 9-inch pie.) **Look inside package for recipe insert.**

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