

# Eagle Brand® Perfect Pumpkin Pie

Prep Time: 15 Minutes  
Cook Time: 50 Minutes  
Yield: 8 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



## PREPARATION 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. Garnish as desired.

## FAVORITE TOPPINGS

**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 flour in medium bowl. Cut in 1/4 cup cold butter 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 an additional 10 minutes.

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

# Eagle Brand® Brigadeiros Caramel Fudge Truffles

Prep Time: 30 min  
Cook Time: 10 min  
Yield: 3 dozen

## Ingredients

Crisco® Butter Flavor No-Stick Cooking Spray  
1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk  
2 tbsps. unsweetened cocoa powder  
2 tsps. Folgers® Classic Instant Coffee Crystals  
1/4 cup finely chopped pistachios  
1/4 cup toasted coconut  
1/4 cup chocolate decorator sprinkles



## PREPARATION DIRECTIONS

COAT plate with no-stick cooking spray. Whisk together sweetened condensed milk, cocoa and coffee crystals in 2-quart saucepan. Bring to boil over medium-high heat, stirring occasionally. Cook 4 to 5 minutes, stirring constantly, until mixture pulls away from bottom of pan. Spread on prepared plate. Chill 30 minutes.

PLACE pistachios, coconut and sprinkles on 3 different plates. Coat hands with no-stick cooking spray. Using a 1 teaspoon measuring spoon, form caramel mixture into 36 small balls. Roll 12 each in the pistachios, the coconut and the sprinkles. Put in mini paper liners, if desired. Chill 30 minutes.

*TIP To toast coconut: Spread coconut on microwave-safe plate. Microwave on HIGH 4 1/2 to 8 minutes, tossing coconut with fork after each minute. To avoid over-browning, remove from pan immediately.*

## **Eagle Brand® Coconut Flan Pie**

Prep Time: 15 minutes  
Cook Time: 45 minutes  
Yield: 8 servings

### **Ingredients**

Single Crust Classic Crisco Pie Crust  
3/4 cup lite coconut milk  
1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk  
3 large eggs  
1/4 cup water  
1 tsp. vanilla extract  
1 cup flaked coconut



### **PREPARATION DIRECTIONS**

1. **HEAT** oven to 400° F. Prepare recipe for single crust pie. Roll out and place in 9-inch pie plate. Press to fit without stretching dough. Flute edges. Thoroughly prick bottom and sides with fork to prevent shrinking. Bake 10 minutes. Reduce oven temperature to 350° F.

2. **COMBINE** coconut milk, sweetened condensed milk, eggs, water and vanilla in blender container. Process 1 minute or until blended. Add coconut. Process for 30 seconds. Pour into partially baked pie crust.

3. **BAKE** 50 to 55 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Chill 2 hours.

**TIP** A deep-dish 9-inch frozen crust can be substituted in this recipe. Allow to thaw at room temperature 10 minutes. Follow directions above to prick with a fork and bake before adding filling.

# **Eagle Brand® Coconut Egg Nog Shakes**

## **Ingredients**

1 (13.5-ounce) can coconut milk  
1 (12-ounce) can evaporated milk  
¾ cup sweetened condensed milk  
1/8 teaspoon salt  
1 large pasteurized egg yolk (see Note)  
1/8 teaspoon ground cinnamon  
½ teaspoon pure vanilla extract

## **PREPARATION DIRECTIONS**

**PLACE** all of the ingredients in a blender, blend to combine. Pour in a glass bottle and chill over night. Serve chilled.

**NOTE** Do be aware this recipe calls for a raw egg yolk, so please use pasteurized eggs. But if you prefer, you can substitute the egg yolk with 2 tablespoons store bought egg nog.

# **Eagle Brand® Chocolate Tres Leches Cake with a Kick**

## **Ingredients**

Crisco® Original No-Stick Cooking Spray  
1 (18.25 oz.) pkg. Pillsbury® Devils  
Food Cake  
1 1/4 cups water  
1/2 cup Crisco® Pure Vegetable Oil  
3 large eggs  
1 (14 oz.) can Eagle Brand® Sweetened  
Condensed Milk  
3/4 cup heavy cream  
3/4 cup Magnolia® Evaporated Milk  
1 tsp. vanilla extract  
3 tbsps. unsweetened cocoa powder  
1/2 tsp. ground cinnamon

## **TOPPING**

1 (8 oz.) container frozen whipped  
topping, thawed  
1 tbsp. unsweetened cocoa powder  
1 tsp. chili powder  
1 tsp. vanilla extract  
1/2 tsp. ground cinnamon  
1 tbsp. chocolate sprinkles

Prep Time: 30 min  
Cook Time: 10 min  
Yield: 3 dozen



## **PREPARATION DIRECTIONS**

- 1. HEAT** oven to 350°F. Coat 13 x 9-inch baking pan with no-stick cooking spray. Prepare cake mix according to package directions using water, oil and egg prepared pan. Bake 31 to 35 minutes or until toothpick inserted in center comes out clean. Cool on wire rack 10 minutes.
- 2. PREPARE** topping by combining whipped topping, 1 tablespoon cocoa powder, 1 teaspoon vanilla, 1 teaspoon chili powder and 1/2 teaspoon cinnamon in medium bowl. Fold until well blended. Cover and refrigerate.
- 3. COMBINE** sweetened condensed milk, cream, evaporated milk, 1 teaspoon vanilla, 3 tablespoons cocoa powder and 1/2 teaspoon cinnamon in large bowl. Whisk until cocoa and cinnamon are blended into milk mixture.
- 4. PIERCE** surface of cake several dozen times with meat fork or skewer. Pour half of milk mixture over top of cake. Let stand 2 minutes. Pour remaining milk mixture over cake. Cover and chill at least 1 hour or overnight. Spread whipped topping mixture over cake. Garnish with chocolate sprinkles.

# Eagle Brand® Tropical Dessert Bars

Prep Time: 25 min  
Cook Time: 20 min  
Yield: 16 servings

## Ingredients

### CRUST

1 (15-ounce) package shortbread or sugar cookie mix

### FILLING

1 1/2 (8-ounce) packages cream cheese, at room temperature (12 ounces)  
2 large eggs  
3/4 cup sweetened condensed milk  
1 teaspoon vanilla extract  
1 (20-ounce) can crush pineapple, well drained

### TOPPING

1 cup sweetened flaked coconut  
1/2 cup macadamia nuts, coarsely chopped  
3 tablespoons melted butter



## PREPARATION DIRECTIONS

1. Preheat the oven to 375° F. Spray a 9 x 13-inch baking pan with nonstick spray.

To make the crust, prepare cookie mix according to package directions. Press the mixture evenly into the bottom of the pan. Bake until the crust is set and lightly browned, 10 – 12 minutes.

2. To make the filling, with hand mixer on medium speed, beat the cream cheese in a medium bowl until smooth. Beat in the eggs, one at a time, until blended. Beat in the condensed milk until blended. Pour the filling over the crust. Scatter crushed pineapple over top.

3. To make the topping, combine the coconut, nuts, and butter in a medium bowl until well mixed. Sprinkle the topping over the pineapple. Bake until the topping is lightly browned,

20 – 25 minutes. Transfer to wire rack to cool completely. Cut into bars.