

WHIP UP A LITTLE DESSERT MAGIC!

MAGIC CHERRY CHIFFON CHEESECAKE

(Makes two 1L/9 inch pies)

- 2 unbaked 1L (9 inch) Gainsborough* Pie Shells
- 2 (250 g) packages cream cheese, softened
- 1 can Eagle Brand™ Sweetened Condensed Milk
- 3 eggs, separated
- 50 mL (¼ cup) Realemon Brand™ Lemon Juice
- 1 mL (¼ tsp) salt
- 2 (540 mL) cans cherry pie filling

Bake pie shells according to package instructions for a chiffon pie. While crust is cooling, prepare filling. Beat cream cheese until fluffy. Add Eagle Brand and egg yolks and beat until smooth. Stir in Realemon Juice. Beat egg whites with salt to soft peaks. Fold into Eagle Brand mixture. Pour into baked pie shells. Bake in a 150°C (300°F) oven 30 minutes or until cake springs back when lightly touched. Chill and top with cherry pie filling. For a variation, top with blueberry pie filling.



MAGIC NANAIMO BARS

(Makes 3 dozen bars)

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| 125 mL (½ cup) butter | 125 mL (½ cup) walnuts or
peanuts, chopped |
| 50 mL (¼ cup) brown sugar | 1 can Eagle Brand™
Sweetened Condensed Milk |
| 50 mL (¼ cup) cocoa | 75 mL (⅓ cup) Realemon
Brand™ Lemon Juice |
| 1 egg, beaten | 75 mL (⅓ cup) melted Chipits®
Semi-sweet Chocolate Baking Chips |
| 500 mL (2 cups) graham
wafer crumbs | |
| 250 mL (1 cup) coconut,
flaked or shredded | |

Melt butter and stir in sugar, cocoa, egg, crumbs, coconut and walnuts. Press into bottom of a 23 x 23 cm (9 x 9 inch) pan. Combine Eagle Brand with Realemon Juice. Blend well and spread onto base. Sprinkle with toasted almonds or pistachios or drizzle with melted chocolate chips. Refrigerate until firm (about 2 hours).



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it's got to
be good"