

# perfect pudding



# Desserts

If your Easter dessert is not already planned . . . these puddings are quick and worthy of the finest holiday meal.



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## Floating Island 35 MIN.

**Poached Meringues**  
2 cups milk  
3 eggs, slightly beaten  
¼ cup sugar  
½ teaspoon salt  
2 teaspoons vanilla extract

1. Scald milk in top of double boiler over simmering water (just until a thin film appears).
2. Add sugar and salt to slightly beaten eggs; beat until just blended. Stirring constantly, add scalded milk gradually to egg mixture.
3. Wash double-boiler top to remove scum. Strain mixture into double-boiler top and set over simmering water, stirring constantly and rapidly until mixture coats a silver spoon.
4. Remove from simmering water at once. Cool to lukewarm over cold water. Blend in vanilla extract. Pour into sherbet glasses and immediately chill in refrigerator.
5. When ready to serve, top each serving

with a Poached Meringue (floating island). If desired, top each meringue with a strawberry and accompany with additional strawberries. *About 4 servings*

## Poached Meringues 22 MIN.

*These exquisitely delicate meringues are worthy of the minutes it takes to prepare them. They enhance the beauty and flavor of all puddings.*

2 cups milk  
2 egg whites  
½ teaspoon salt  
¼ teaspoon vanilla extract  
¼ cup sugar

1. Scald milk in top of double boiler over simmering water (just until a thin film appears).
2. Beat together egg whites, salt, and vanilla extract until frothy. Add sugar gradually, beating well after each addition; continue beating until rounded peaks are formed.

3. Drop egg-white mixture by tablespoonfuls onto scalding milk, cooking only two or three meringues at a time. Do not cover. Cook over simmering water about 5 min., or until set.

4. Remove meringues with slotted spoon and drain on absorbent paper.

*8 small meringues*

## Peachy Poached Meringues

Follow recipe for Poached Meringues. Gently fold 2 tablespoons chopped peaches into meringue mixture.

## Glorified Meringues

Allow 2 or 3 Poached Meringues (depending upon size) per serving. Arrange in sauce dish; drizzle with any favorite sauce such as chocolate or butterscotch. Top with coarsely chopped nuts or toasted coconut.

Or spoon a fruit sauce (fresh, frozen, or canned) over meringues before serving.

## Broiled Butterscotch Pudding 20 MIN.

1 pkg. butterscotch pudding mix  
2 cups milk  
1 tablespoon butter  
3 tablespoons brown sugar  
3 tablespoons moist coconut

1. Prepare pudding mix according to directions on package using 2 cups milk.
2. Remove from heat; blend in the butter. Turn into a shallow 3-cup baking dish. Sprinkle a mixture of the brown sugar and coconut evenly over top.
3. Set temperature control of range at Broil (500°F or higher). Put baking dish on broiler rack about 4 in. from source of heat. Broil 2 to 3 min. Serve warm or chilled. *About 4 servings*

## Fluffy Chocolate Tapioca 35 MIN.

2 egg whites  
¼ cup sugar  
2 egg yolks, slightly beaten  
3 cups milk  
½ cup quick-cooking tapioca  
¼ to ½ cup sugar  
¼ teaspoon salt  
2 sq. (2 oz.) unsweetened chocolate, cut in pieces  
1½ teaspoons vanilla extract

1. Set out a 1-qt. saucepan.
2. Beat egg whites until frothy. Add ¼ cup sugar gradually, beating well after each addition; continue beating until rounded peaks are formed. Set aside.
3. Put egg yolks into the saucepan. Add milk gradually, stirring in. Add the tapioca, sugar, salt, and chocolate, stirring well. Set over medium heat and bring mixture to a full boil (5 to 8 min.), stirring constantly. Do not overcook.
4. Remove from heat and stir a small amount of hot tapioca mixture into egg whites. Then quickly blend in remaining tapioca mixture and the vanilla extract. Cool, stirring once after 15 to 20 min. Spoon into serving dishes. *About 8 servings*

## Creamy Cheese Perfection 15 MIN.

1 pkg. vanilla pudding mix  
2 cups milk  
1 pkg. raspberry-flavored gelatin  
8 oz. cream cheese, softened  
½ cup milk

1. Prepare pudding mix according to directions on package using 2 cups milk.
2. Remove from heat; stir in the gelatin until it is completely dissolved.
3. Add the ½ cup milk gradually to the cream cheese, blending until smooth after each addition. Add to gelatin mixture, beating until well blended. Chill in refrigerator. *About 8 servings*

## Chocolate-Peppermint Pudding 17 MIN.

1 pkg. chocolate pudding mix  
2 teaspoons concentrated soluble coffee  
2 cups milk  
1 tablespoon butter  
¼ cup crushed peppermint-stick candy

1. Combine coffee and pudding mix in a saucepan. Prepare according to directions on pudding package using 2 cups milk.
2. Remove from heat; blend in the butter. Fold in the candy, and spoon into sherbet glasses. Chill in refrigerator. *About 4 servings*

## Gelatin De Luxe 18 MIN.

1 pkg. cherry-flavored gelatin  
1 cup very hot water  
½ cup orange juice  
½ cup apricot nectar  
¼ teaspoon almond extract

1. Empty gelatin into a bowl. Add the very hot water, stirring until gelatin is completely dissolved. Stir in the orange juice, apricot nectar, and almond extract.
2. Chill over ice and water, stirring constantly, until gelatin is slightly thicker than consistency of thick, unbeaten egg white. Spoon into sherbet glasses or individual molds. Chill. If desired, top with whipped cream. *About 4 servings*