

Desserts (Continued)

Banana Cream Parfait

17 MIN.

- 1 pkg. vanilla pudding mix
- 2 cups milk
- 1 tablespoon butter
- ¼ teaspoon banana extract
- 3 tablespoons grated unsweetened chocolate

1. Prepare pudding mix according to directions on package using 2 cups milk.
2. Remove from heat; blend in the butter and the banana extract. Cool slightly.
3. Alternate layers of pudding and grated chocolate in parfait glasses. Chill in refrigerator. Top with chocolate curls.

About 3 servings

Note: For more banana flavor, alternate banana slices with the chocolate between the pudding layers.

For a Coconut-Banana Cream Parfait, mix ½ cup moist coconut into the pudding.

Pineapple-Rice Pudding

21 MIN.

- ⅔ cup packaged pre-cooked rice
- 1 8¼-oz. can crushed pineapple, drained (reserve sirup)
- ¾ cup water
- 1 pkg. vanilla pudding mix
- 2 cups milk
- 1 tablespoon butter

1. Combine in a saucepan the rice, reserved pineapple sirup, and water. Mix just enough to moisten rice. Bring quickly to boiling. Cover and simmer 5 min. Remove from heat; let stand 13 min.

2. Meanwhile, prepare pudding mix according to directions on package using the 2 cups milk.

3. Remove from heat; blend in the butter.
4. Lightly mix crushed pineapple with the rice mixture. Gently fold rice mixture into hot pudding. Spoon into sherbet glasses. Chill in refrigerator.

About 8 servings

Creamy Chocolate Pudding

14 MIN.

- 1 cup thick sour cream, chilled
- 1 pkg. chocolate pudding mix
- 1½ cups milk
- 2 tablespoons confectioners' sugar
- ½ teaspoon vanilla extract

1. Set a bowl and rotary beater in refrigerator to chill.

2. Prepare pudding mix according to directions on package using 1½ cups milk.

3. Using the chilled bowl and beater, beat sour cream until it piles softly. With final few strokes, beat in the confectioners' sugar and vanilla extract. Fold into the hot pudding. Chill in refrigerator.

About 4 servings

Festive Chocolate Pudding

Follow recipe for Creamy Chocolate Pudding. Gently fold ¼ cup coarsely chopped walnuts and ¼ cup well-drained, sliced maraschino cherries into pudding.

Lemon Chiffon Parfait

14 MIN.

- 1 pkg. lemon-flavored chiffon pie-filling mix
- 1 cup (about 2 oz.) miniature marshmallows
- ½ cup chilled whipping cream
- 1½ cups chocolate-wafer crumbs (about 24 wafers)

1. Prepare pie-filling mix according to directions on package.

2. Using a bowl and beater, beat whipping cream until of medium consistency (piles softly). Gently fold marshmallows into whipped cream. Fold whipped-cream mixture into the lemon-chiffon filling.

3. Beginning and ending with the lemon-chiffon mixture, spoon alternate layers of the lemon-chiffon mixture and generous amounts of the chocolate-wafer crumbs into chilled parfait glasses. Chill. For added flair, top each parfait with a maraschino cherry having a stem.

About 8 servings



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