

NEW IDEA!
frosting or candy
from one easy recipe



with double-rich Pet Milk
and chocolate pudding...

It's magnificent frosting, smooth-spreading, creamy to touch and taste—and you can make it in minutes. Or make candy, professionally perfect, from the same recipe. Double-rich PET and a package of pudding help you do it easily—there's no guessing, no soft-ball testing, no tedious beating. PET, with pudding, makes chocolate-lavish, luscious frosting and candy no other form of milk could make. Like all good things made with PET, this is cooking the carefree way! WRITE FOR "CARE-FREE COOKING"—your free Pet Milk recipe book. Send a card with name and address to Pet Milk, 1619-B Arcade Bldg., St. Louis 1, Missouri.

CHOCOLATE FROSTING

1. Mix well in a heavy 1½-qt. saucepan 1 pkg. **Chocolate Pudding** (not "instant" kind), 1 cup **Sugar** and ½ cup **PET Evaporated Milk**. Cook and stir to a full, all-over boil. Lower heat, stir and boil slowly for 3 min. Take off heat.
2. Without stirring, add 1 **Tablesp. Butter** and let cool 10 min. Then stir until mixture is very thick.
3. Add 2 **teasp. PET Evaporated Milk**, and stir until thick enough to spread on a cool Skillet Cake (see opposite) or 1 layer of cake, 13x9 in. See tip below.

TIP: If frosting or candy becomes too stiff to spread or drop easily, stir in a few drops of PET Milk.



CHOCOLATE CLUSTERS

Follow recipe for Chocolate Frosting through Step 2. Then stir in 1 cup **small, salted Peanuts**. (OR omit peanuts, and fold in quickly 1½ cups midget Marshmallows.) With 2 **teaspoons**, drop candy quickly onto waxed paper. Makes 24. See tip below.

For Skillet Cake: Use cake mix. Follow package directions, but bake in a 10-in. copper or aluminum skillet 50 to 60 min., or until cake pulls from sides.

DOUBLE-RICH PET...HANDIEST MILK YOU CAN GET!

To you—from PET—top TV entertainment! Enjoy **RED SKELTON** and **EDGE OF NIGHT** over CBS-TV... consult your local newspaper for station and time.

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