

### Championship Chocolate Cookies

Another perfect complement—rich, smooth ice cream with these crisp, crunchy cookies.



TO PREPARE: 25 MIN. TO BAKE: 10 MIN.

- 8 oz. semisweet chocolate
  - 2 1/4 cups sifted flour
  - 1 teaspoon baking soda
  - 1/2 teaspoon salt
  - 1 cup butter
  - 2 teaspoons vanilla extract
  - 1 cup firmly packed brown sugar
  - 1/2 cup sugar
  - 2 eggs, well beaten (until thick)
1. Lightly grease cookie sheets.
  2. Grate the chocolate, using a rotary-type grater with a hand-operated crank.

3. Sift together the flour, baking soda, and salt. Set aside.
4. Cream together the butter and vanilla extract until butter is softened. Add brown sugar and sugar gradually, creaming until fluffy after each addition.
5. Add beaten eggs in thirds, beating thoroughly after each addition.
6. Mixing until well blended after each addition, add the grated chocolate and dry ingredients in fourths.
7. Drop by teaspoonfuls about 3 in. apart onto the cookie sheets.
8. Bake at 350°F 10 min. Remove cookies to cooling racks. About 6 doz. cookies

### \$10 PRIZE-WINNING RECIPES FROM FAMILY WEEKLY READERS

Mrs. Ludelia Fisher, Salisbury, N. C. Mrs. John Harris, Jr., Pensacola, Fla.

#### Easy Rice Pudding

CONVENIENCE FOOD RECIPES

TO PREPARE: 12 MIN. TO BAKE: 35 MIN.

- 2 cups cold milk
  - 1 pkg. instant coconut cream pudding mix
  - 1/2 cup sugar
  - 3 slices bread, cut into 1/2-in. cubes (leave crusts on bread)
  - 1 1/2 cups cooked rice
1. Butter a 1 1/2-qt. baking dish or casserole. Set aside.
  2. Pour milk into a mixing bowl. Blend in the pudding mix and sugar. Beat with a rotary beater just until thoroughly mixed, about 1 min. Stir in the bread cubes and rice. Pour into the prepared baking dish.
  3. Bake at 350°F 35 min., or until firm and lightly browned. Serve warm. About 6 servings

#### Easy Pound Cake

CONVENIENCE FOOD RECIPES

TO PREPARE: 15 MIN. TO BAKE: 1 HR. 20 MIN.

- 1 pkg. white cake mix
  - 1 pkg. lemon-flavored gelatin
  - 1/2 cup cooking oil
  - 1/4 cup water
  - 1 teaspoon vanilla extract
  - 4 eggs, well beaten (until thick and piled softly)
1. Grease and flour bottom only of a 9-in. tubed pan.
  2. Mix the cake mix with gelatin. Make a well in the center and add oil, water, and extract. Beat until smooth. Add the beaten eggs in thirds, beating well after each addition; pour into pan.
  3. Bake at 300°F about 1 hr. 20 min. Cool on cooling rack 15 min.; remove from pan. One 9-in. tubed cake



## COFFEE TASTES RICHER... with double-rich Carnation!

"Cream" it with Carnation—the milk that whips!

Looks like cream! Pours like cream! And Carnation brings you a special bonus, too. While it's twice as rich as ordinary milk, it costs only about 1/2 as much as expensive cream. Makes sense in many ways to switch to Carnation for your next cup of coffee.

FREE! Mary Blake's new "Failures-Proof Recipes." New and experienced cooks will like these "perfect every time" main dishes, sauces, desserts. Write Mary Blake, Carnation Co., Dept. FW-108, Los Angeles 19, California.



"from Contented Cows"

SO CONVENIENT - IN LARGE OR SMALL CANS