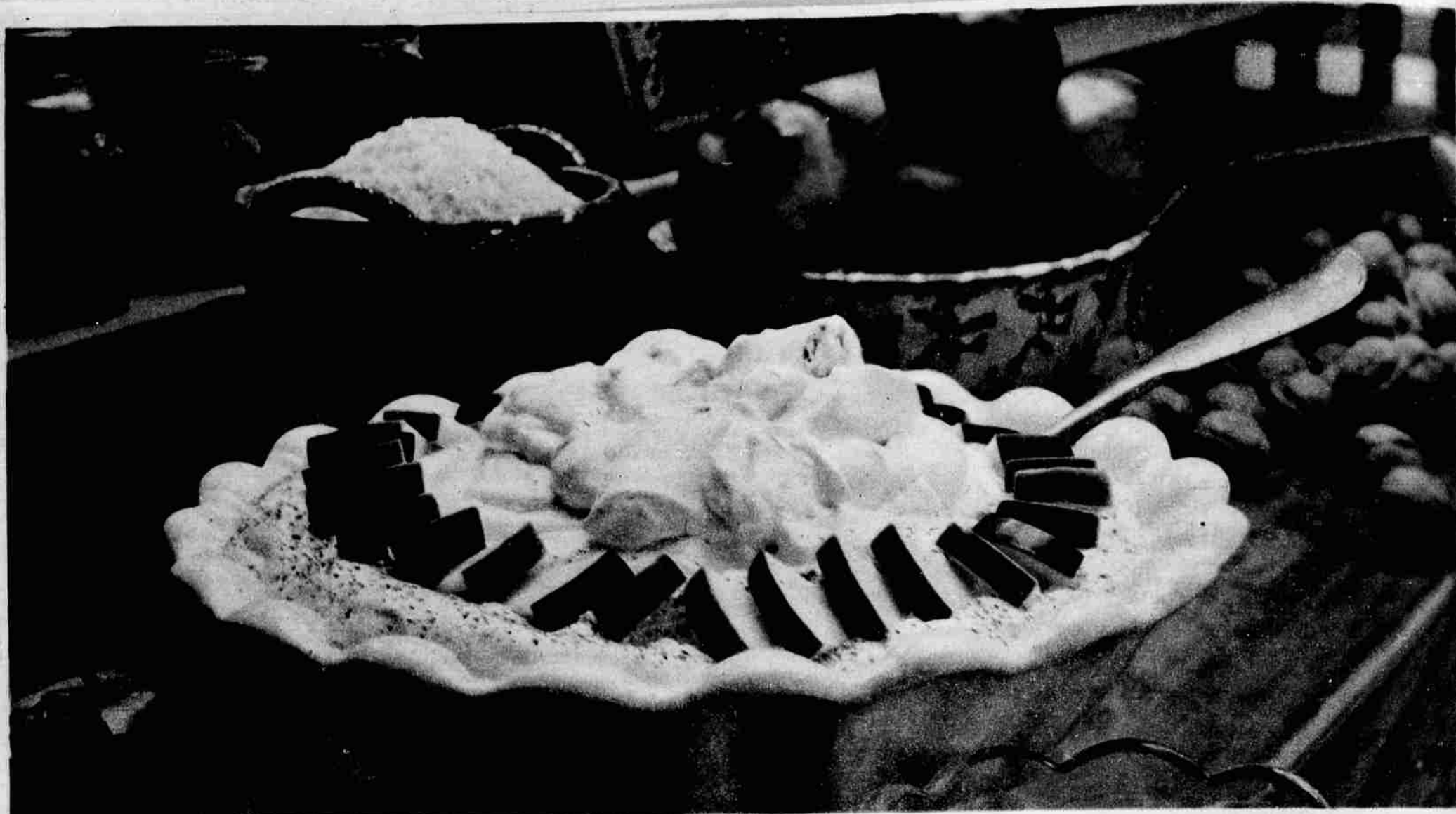


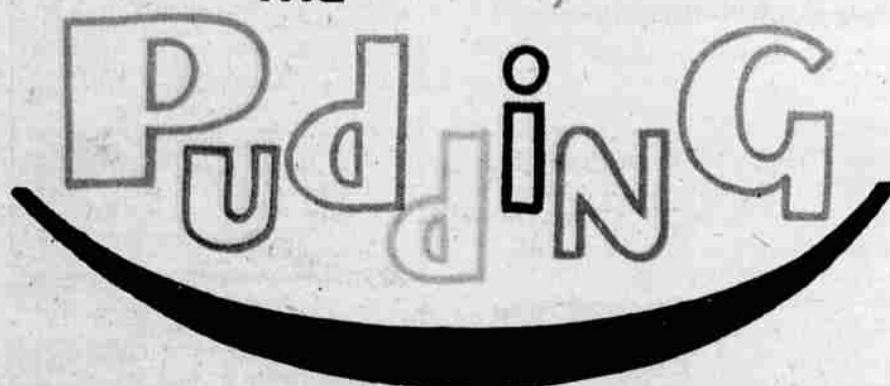


This Lemon Rice Pudding provides a delicious combination of flavors in lemon, apples, nuts and nutmeg.

Family Weekly Cookbook

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of
THE



Truly, the proof is in the eating of these fluffy desserts, selected for their light quality to round out a hearty meal. Or, they're good eating any time

LEMON RICE PUDDING

TO PREPARE: 30 MIN.

- ½ cup (1 6-oz. can) undiluted evaporated milk
- 1½ cups cold cooked rice
- 1½ cups (about 15) diced marshmallows
- 1 cup diced red apple
- ½ cup chopped walnuts
- 1 tablespoon grated lemon peel
- ¼ cup lemon juice
- ½ cup sifted confectioners' sugar

1. Pour evaporated milk into a refrigerator tray or shallow pan. Chill in freezer until milk is icy. Chill a bowl and rotary beater.
2. Mix together in a large bowl the cold rice, marshmallows, apple, nuts, lemon peel and 2 tablespoons of the lemon juice.
3. Using chilled bowl and beater, beat chilled evaporated milk until soft peaks are formed. Add the remaining 2 tablespoons lemon juice and continue beating until very stiff peaks are formed. With a final few strokes, beat in the sugar. Spread over rice mixture and mix lightly until ingredients are thoroughly blended and evenly coated. Sprinkle with nutmeg and if desired, garnish with pieces of red apple.

6 to 8 servings

PEPPERMINT TAPIOCA CREAM

TO PREPARE: 25 MIN.

- 2 egg whites
- ¼ cup sugar
- 2 egg yolks, slightly beaten
- 2 cups milk
- ½ cup quick-cooking tapioca
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup thick sour cream
- ½ cup crushed peppermint stick candy
- 2 teaspoons vanilla extract

1. Beat egg whites until frothy. Add ¼ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed; set aside.
2. Put egg yolks into a 1-qt. saucepan. Add the milk gradually, stirring well. Stir in the tapioca, ½ cup sugar and salt. Set over medium heat and bring mixture to a full boil (5 to 8 min.), stirring constantly.
3. Remove from heat and stir a small amount of hot tapioca mixture into beaten egg whites. Then quickly blend in remaining mixture and the sour cream, peppermint candy and vanilla extract. Cool, stirring once after 15 to 20 min. Spoon into serving dishes.

About 6 servings

PINK PUDDING PERFECTION

CONVENIENCE  FOOD RECIPE

This dramatic, taste-tempting combination of two modern convenience foods exemplify their versatility and easy adaptability to your creative skill.

TO PREPARE: 10 MIN.

- 1 pkg. strawberry-flavored Danish dessert
- 1 packet meringue mix

1. Prepare Danish dessert according to directions on package. Set aside to cool.

2. When cool, prepare meringue mix according to directions on packet for meringue shells, using only ¼ cup sugar. Spread meringue over pudding and gently fold together. Chill thoroughly.
3. When ready to serve, spoon pudding into chilled sherbet dishes. Sprinkle generously with shavings of unsweetened chocolate, flaked coconut or chopped salted nuts.

About 8 servings