## Peanut Butter Dreams

¼ cup butter
½ cup peanut butter
½ cup firmly packed light brown sugar
1 cup flour
2 eggs (½ cup), well beaten
1 teaspoon vanilla extract
1 cup firmly packed light brown sugar
⅓ cup flour
½ teaspoon baking powder
¾ cup flaked coconut
1 6-oz. pkg. semisweet chocolate pieces

1. Cream the butter and peanut butter thoroughly; add the ½ cup brown sugar gradually, creaming until fluffy.

2. Add the 1 cup flour in halves, mixing until well blended after each addition. Press evenly into greased 9x9x2-in. pan.

3. Bake at 350°F for 10 to 15 min., or until layer is lightly browned.

4. Meanwhile, beat eggs, extract, and 1 cup sugar together until creamy. Add a mixture of the ⅓ cup flour and the baking powder; beat until well blended.

5. Stir in the coconut and chocolate pieces. Spread mixture over the partially baked layer in pan.

6. Return to oven and bake 30 min. longer. Cool completely and cut into squares or bars. *About 2 doz. cookies*

## Pots de Crème Chocolat

2 cups whipping cream
1 tablespoon sugar
4 oz. sweet chocolate, melted
6 egg yolks, beaten
1½ teaspoons vanilla extract

1. Heat the cream and sugar together in the top of a double boiler over simmering water until cream is scalded (a thin film forms over surface).

2. Add the melted chocolate to the cream and stir until blended. Pour mixture into beaten egg yolks, beating constantly until blended. Stir in the extract.

3. Strain through a fine sieve into eight small earthenware pots or custard cups. Set pots in a pan of hot water.

4. Bake at 325°F 20 min. (Mixture will become thicker upon cooling.) Cool; chill thoroughly. *8 servings*

## Chocolate Fondue

4 sq. (4 oz.) unsweetened chocolate, broken in pieces
2 cups milk
1¼ cups fine soft bread crumbs (3 slices bread, crusts trimmed)
2 tablespoons butter
1 cup sugar
½ teaspoon salt
6 egg yolks (½ cup), slightly beaten
4 to 6 teaspoons vanilla extract
6 egg whites (about 1 cup)

1. Heat the chocolate and milk in large, heavy saucepan, stirring frequently until chocolate melts. Remove from heat.

2. Stir in the bread crumbs, butter, sugar, and salt. Blend a few tablespoons of the hot mixture into the slightly beaten egg yolks. Immediately return to the mixture in the saucepan and blend well. Cool. Stir in the extract.

3. Beat the egg whites until rounded peaks are formed. Fold into the cooled chocolate mixture.

4. Turn into a greased (bottom only) shallow 2-qt. baking dish. Set in a boiling water bath and bake at 350°F about 40 min., or until a knife inserted halfway between center and edge comes out clean.

5. Lightly sift **Dutch process cocoa** over top of fondue and serve warm. *8 servings*

*Note:* For four servings, cut recipe in half, except use ¾ cup crumbs, and bake in a shallow 1-qt. baking dish.

## Individual Steamed Chocolate Puddings

3 sq. (3 oz.) unsweetened chocolate
1½ cups flour
1½ teaspoons baking powder
½ teaspoon salt
⅔ cup butter
2 teaspoons vanilla extract
1 cup minus 2 tablespoons sugar
2 eggs, well beaten
¾ cup milk
1 cup unblanched almonds, toasted and coarsely chopped

1. Melt the chocolate over simmering water; set aside to cool.

2. Blend together the flour, baking powder, and salt. Set aside.

3. Cream the butter and vanilla extract together. Add the sugar gradually, creaming until fluffy after each addition. Add the eggs in thirds, beating well after each addition. Blend in the cooled chocolate.

4. Alternately add the dry ingredients in fourths and milk in thirds, mixing only until blended after each addition. Stir in the nuts.

5. Turn batter into lightly buttered individual molds or small fruit juice concentrate cans, filling each one-half to two-thirds full. Cover molds with aluminum foil and set on a rack in a steamer. Add boiling water to no more than one-half the height of the molds. Tightly cover and steam 30 min.

6. Immediately loosen puddings from molds and unmold each onto an individual serving plate.

7. Working quickly, pipe a swirl of *Vanilla Hard Sauce* on the top of each pudding. Serve immediately before the hard sauce melts. *About 8 servings*

**Vanilla Hard Sauce**—Cream ⅔ cup **butter** and 2 teaspoons **vanilla extract** together. Add 2 cups sifted **confectioners' sugar** and a few grains of **salt** gradually, beating until fluffy after each addition. Beat in 2 teaspoons **cream**. Chill until mixture is stiff enough to force through a pastry bag and tube. *About 1⅓ cups sauce*


# Why We Are Sure of EVERLASTING LIFE

Of all the questions that confront a human being, none is so important . . . none so perplexing . . . as:

*What happens after death?*

A few will contend that there is no life hereafter . . . that man ends his days in a blank nothingness like animals. But for most people, there is a natural and instinctive hope that life on earth is only the first step toward a more joyous eternal life to come.

This instinctive hope, however, carries with it no conclusive proof that there is a life hereafter, and no obvious "blueprint" showing how to attain it. Because of this, many are bewildered — uncertain of the earthly way of life that will determine their eternal destiny.

Catholics, of course, do not claim that they alone are capable of having a greater knowledge of eternity than is available to anyone else. But where some may be confused and uncertain, the Catholic finds certainty in his Church for that time when "the night cometh that no man can work."

You may hear it said that this is only a blind and superstitious faith . . . that Catholics are merely "whistling in the dark" . . . that the Catholic Church doesn't know any more about God's plan for our destiny than does anyone else.

On the contrary, Catholics believe that the way of life prescribed by Jesus Christ is God's Own plan for our salvation. We believe further that Christ established the Catholic Church to perpetuate His teaching — and administer His Sacraments . . . and that it has done so from the time of Peter down to this very moment.

It is often said that the faith placed in Christ by Catholics . . . and by other Christians, too . . . is unwarranted by facts and reason. A powerful answer to this will be found in our pamphlet: "The Way To Everlasting Life . . . The Catholic Church." Even though you may not be interested in the Catholic Faith, this pamphlet will help you better to understand God's plan for your life.

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