

Memorable Puddings

Double-Rich Fudge Pudding

- 1 1/4 cups flour
- 1/2 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 sq. (1 oz.) unsweetened chocolate
- 2 tablespoons butter or margarine
- 2 tablespoons cider vinegar
- 6 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup salted pecans, cut in pieces
- 1 cup firmly packed brown sugar
- 1 1/2 cups boiling water
- 2 sq. (2 oz.) unsweetened chocolate

1. Blend the first four ingredients together in a bowl and set aside.
2. Melt the 1 sq. chocolate and butter or margarine together; set aside.
3. Pour the vinegar into a measuring cup. Add the 6 tablespoons milk (or enough to make 1/2 cup liquid). Stir into the chocolate mixture with the vanilla extract. Add, all at one time, to dry ingredients; stir until thoroughly blended. Mix in pecan pieces until evenly distributed.
4. Turn batter into a greased 8x8x2-in. baking pan. Top evenly with brown sugar.
5. Combine the boiling water and remaining chocolate; stir until chocolate is melted and mixture is well blended. Pour over batter.
6. Bake at 350°F for 45 to 50 min. Serve warm with frozen dollops of unsweetened whipped cream.

About 12 servings

Celestial Lemon Crème

- 1 pkg. lemon pudding and pie-filling mix
- 1/2 cup sugar
- 1 1/2 cups (12-oz. can) pineapple juice
- Few grains salt
- 2 egg yolks
- 1 cup water
- 1 cup chilled whipping cream
- 1/4 cup confectioners' sugar
- Thawed frozen fruit (strawberry halves, raspberries, or sliced peaches)
- 4 ladyfingers, split in halves

1. In a saucepan, stir together pudding mix, 1/2 cup sugar, 1/4 cup of the pineapple juice, and salt. Add egg yolks and blend well. Stir in remaining juice and water.
2. Cook, stirring constantly, until mixture boils and thickens. Remove from heat. Cool thoroughly, stirring frequently.
3. Beat the whipping cream until of medium consistency (piles softly); beat in confectioners' sugar with final few strokes. Fold into pudding. Chill at least 1 hr.
4. Spoon one-half of the pudding into a serving dish and layer with well-drained fruit. If strawberries are used in a crystal bowl, arrange some halves with the cut side against the glass. Place ladyfinger halves upright around edge of dish, allowing about 1 in. to extend above edge. Cover fruit with remaining pudding. Garnish with additional fruit, if desired.

6 to 8 servings

Torte-Style Cider Pudding

- 7 egg yolks (1/4 cup)
- 1 1/2 cups sugar
- 2 teaspoons grated lemon peel
- 4 cups toasted coarse bread crumbs
- 1 teaspoon ground cinnamon
- 1 cup chopped toasted almonds
- 7 egg whites (1 cup)
- 1 1/2 cups sweet apple cider

1. Beat egg yolks, sugar, and lemon peel together until the mixture is very thick and lemon colored.
2. Mix the bread crumbs, cinnamon, and almonds together; fold into the egg yolk mixture.
3. Beat egg whites until stiff, but not dry, peaks are formed (peaks remain standing when beater is slowly lifted upright). Gently fold into bread crumb mixture. Turn into a well-greased 9-in. tubed pan.
4. Bake at 350°F for about 1 hr., or until a cake tester inserted in center comes out clean and top is golden brown. Loosen from sides of pan and then unmold immediately onto a warm serving plate.
5. Heat the cider and pour slowly over the pudding, using just enough to saturate it thoroughly. Serve immediately with whipped cream.

12 to 16 servings

Tapioca Cream

- 2 egg whites
- 1/4 cup sugar
- 2 egg yolks
- 2 cups milk
- 1/2 cup quick-cooking tapioca
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 cup dairy sour cream
- 2 teaspoons vanilla extract

1. Beat the egg whites until frothy. Add 1/4 cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed. Set aside.
2. Slightly beat the egg yolks in a saucepan. Blend in the milk. Mix in the tapioca, 1/2 cup sugar, and salt. Set over medium heat and bring mixture to a full boil, stirring constantly. Do not overcook.
3. Remove from heat and stir a small amount of hot tapioca mixture gradually into beaten egg whites. Then quickly blend in remaining mixture, the sour cream, and vanilla extract.
4. Cool, stirring once after 15 to 20 min. Spoon into serving dishes. Chill.

About 6 servings

Chocolate Tapioca Cream

Follow recipe for Tapioca Cream; add 2 sq. (2 oz.) unsweetened chocolate, cut in pieces, after the salt.

Peppermint Tapioca Cream

Follow recipe for Tapioca Cream; add 1/2 cup crushed peppermint-stick candy along with the sour cream.



End an autumn meal with this torte-like pudding drenched with the irresistible flavor of sweet apple cider.

Indian Pudding

- 3 cups milk
- 1/2 cup yellow corn meal
- 1/4 cup sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1 egg, well beaten
- 1/2 cup light molasses
- 2 tablespoons butter or margarine
- 1 cup cold milk

1. Scald (heat just until a thin film appears) the 3 cups milk in top of double boiler over simmering water.
2. Stirring constantly, slowly blend scalded milk into a mixture of the corn meal, sugar, salt, and spices.
3. Vigorously stir some of the hot mixture into a blend of egg and molasses. Stir into hot corn meal mixture. Cook over boiling water until very thick, about 10 min.; stir constantly. Beat in the butter or margarine.
4. Turn mixture into a generously buttered 1 1/2-qt. casserole. Pour cold milk over top.
5. Bake at 300°F for 2 hrs., or until browned. Serve warm with thick cream or ice cream.

About 6 servings

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