# Homemade Desserts with JELL-0° Pudding



Copyright 1979
General Foods Corporation
1st Edition
Printed in U.S.A.

Americana, Angel Flake, Baker's, Birds Eye, Calumet, Cool Whip, Dream Whip, German's, Grape-Nuts, Jell-O, Maxwell House and Post are registered trademarks of General Foods Corporation



General Foods Consumer Center 250 North Street, White Plains, New York 10625

On the cover: Strawberry Romanoff Pie, page 77; Boston Cream Parfait, page 86; and German Sweet Chocolate Cake with Easy Coconut-Pecan Filling, page 82.



with Jell-O® brand pudding and pie filling and Jell-O® brand instant pudding and pie filling

III

| • | Homemade Desser's The Easy Way. p. 2  An introduction to the wonderful world of desserts: how to put pudding to work for you, how to use it to make easy and delicious homemade desserts, any time.   |
|---|---|
|   | <b>Easy Family Desserts p. 4</b> Looking for new and extra-special family desserts? Just start with pudding, add special—but simple—extras to come up with these, all easy and all hits with the family.                                      |
| • | <b>Better-Than-Ever Gakes</b> Pudding is the plus that makes an ordinary cake mix turn out extraordinary homemade cakes moist, rich, delicious. New flavor ideas for cakes, plus recipes for super toppings.                                  |
|   | Spectacular Pies  |
| • | Between-Time Treats p.42  Just a little imagination and ingredients right on your shelf turn out these special homemade snacks that run the gamut from frozen pops to quick chip cookies—easy and good, for all those between-meal occasions. |
|   | <b>Good Old-Fashioned Desserts p. 52</b> Those old-time homemade favorites, the American classics. Here they are, as memorable as Grandma's, but now a lot easier to make.  |
| • | Desserts with a foreign accent, perfect way to finish off a special meal, to repeat a pleasant restaurant or travel experience now easy to make at home with pudding.   |
| • | <b>Fabulous Gompany Desseris</b> p. 78  Special-occasion cakes, lavish molded puddings, mouth-watering pies desserts to make a hostess's reputation, and pudding makes them easier. quicker, better.  |
| ( | Index n 92  |

Recipes grouped by titles and dessert form and flavor, with symbols to show pudding type—★ cooked or ☆ instant—used in the making

# Homemade Desserts The Easy Way

Wouldn't you like to pamper your family with homemade desserts every night? Those great homemade cakes they look forward to...those lavish parfaits and frozen treats they love...their favorite pies? Lovely idea, but you just don't have the time? That's what this book is all about—homemade desserts that take little time and trouble, and taste delicious. And pudding is the building block that starts them all, makes the making easy, the results spectacular. Each recipe has been carefully selected and tested for taste, flavor appeal and ease of preparation in the test kitchens of the General Foods Consumer Center.

#### · How long do they take?

So you can see at a glance about how long it will take to make a particular dessert, each recipe has an estimated preparation time noted above it. This time includes baking time or any cooling time that is required before the recipe can be finished. (Chilling or freezing time needed before serving is not included.)

#### · Which pudding to use?

There are two kinds of pudding used for most recipes—Jell-O pudding and pie filling, which requires cooking, or Jell-O instant pudding and pie filling, which needs no cooking. Both work beautifully, but each works in different ways, with different preparation directions. To avoid confusion between pudding types, we've put a symbol by each in the ingredient listing:

★ for Jell-O pudding, which requires cooking

☆ for Jell-O instant pudding, which requires no cooking

And, to see how best to use each type of pudding, follow these pudding pointers.

#### Pudding Pointers for Cooked Pudding ★ Jell-O® brand pudding and pie filling

#### · When you cook the pudding...

stir the mixture as it cooks and be sure it comes to a <u>full</u> boil. It's best to use an aluminum or stainless steel pan which heats evenly, without hot spots.

#### • If cooking should be interrupted...

you can remove the pudding from the heat—for up to  $15\,\mathrm{minutes}$ . Then resume cooking as directed.

#### · For a thicker pudding...

cook and stir the mixture to a <u>full bubbling boil</u>. The cooled pudding will be thicker, firmer.

#### • The microwave way...

may be more convenient and can be used for all but the lemon flavor. Combine pudding mix and milk in a 4-cup glass measuring cup or medium-size glass bowl and blend well. Place in microwave oven and heat 3 to 4 minutes. Stir with rubber scraper or wooden spoon and continue to heat 2 to 4 minutes longer, until mixture comes to a boil. Remove from oven and chill.

#### · After it's cooked...

the pudding will be thin, but it will thicken as it cools. If you wish to avoid having a film form on top, place plastic wrap directly on surface of the hot mixture.

#### · To cool quickly...

place the pan of hot pudding in a larger pan of ice water and stir frequently until mix is cooled. Don't use this method for pie filling, however; the set will not be firm enough.

#### · To mold pudding...

cool the cooked pudding 5 minutes, stirring twice, then pour into a plain mold or individual custard cups that have been rinsed in cold water. Chill. To unmold, dip mold or cup in hot water.

#### • If you're counting calories...

you can use skim milk or reconstituted nonfat dry milk instead of whole milk. Pudding will be less rich, but you will save up to 35 calories per serving.

#### · For extra creamy pudding...

beat the chilled pudding with a rotary beater before serving.

#### · For extra rich pudding...

use light cream or half and half instead of whole milk.

#### Instant Pudding Pointers for $\not \simeq$ Jell-O $^{\circ}$ brand instant pudding and pie filling

#### · Start with cold milk...

it makes for a better consistency in the finished pudding. Beat slowly, not vigorously, then pour pudding into serving dishes or pie crust immediately after beating, unless the recipe calls for setting and then beating.

#### · Even quicker...

is the blender method: put milk and pudding mix into container and blend at high speed for 15 seconds.

Or the shaker method: use a 1-quart leakproof container, cover tightly and shake vigorously for at least 30 seconds.

#### · Or use a fork...

just put mix into a 1-quart bowl and gradually add milk while stirring with a fork. Stir for 2 minutes.

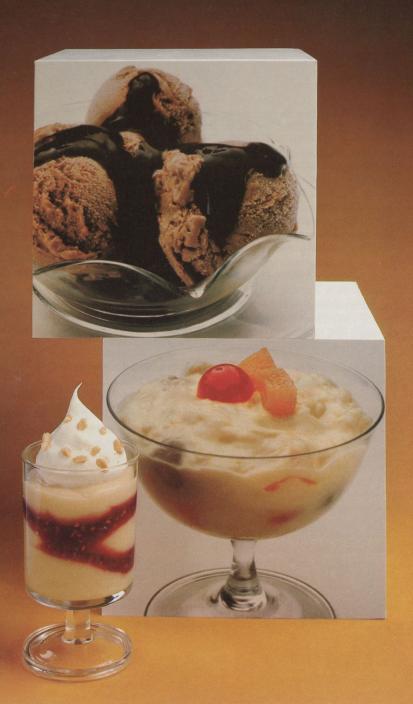
#### • If you're counting calories...

you can use cold skim milk or reconstituted nonfat dry milk instead of whole milk. The finished pudding will be somewhat leaner, but lower in calories.

#### · For extra rich pudding...

use cold light cream or half and half instead of whole milk.

## **Easy Family Desserts**



What's for dessert? If that's a question you hear a lot and are tired of answering with ho-hum replies, then this section is for you. For here are family desserts you can put together in minutes, without special shopping or planning, and come up with terrific results—quick parfaits, fruited puddings, frozen treats that can make any family meal a special one. Just turn to the kitchen cupboard for the secret. Start with pudding, the base that all these homemade desserts are built on. Then add ingredients from the cupboard—coconut, canned fruits, chopped nuts, cookies, graham crackers, candies, flavoring extracts, cereal—to give it your own flavor touch. Our two "Desserts with a Plus" sections (pages 6-7, for desserts that are cooked; pages 10-11 for desserts that need no cooking) give you some ideas, and you can come up with your own using family flavor favorites.

Or, turn to the refrigerator for further inspiration. Try cream cheese, sour cream, cottage cheese, whipped topping, yogurt, ice cream—and suddenly simple pudding puts on elegant airs. Use pudding, too, to whip up easy dessert sauces; they can turn a simple dish of fresh fruit into a memorable dessert, an ordinary pudding into a

family treat.

You're a two-only family? Then finish your prepared pudding mix two ways, half with one flavor idea, half with another, so you have dessert for two meals. And if your family is on the large side, see our recipes, pages 12-14, designed to make a 4-serving package serve 6.

For starters, what could have more family appeal than a Peanut Butter and Jelly Pudding? Peanut butter flavors the pudding, and the pudding is marbled with the jelly—looks luscious and tastes even better.

#### PEANUT BUTTER AND JELLY DESSERT

Less than 15 minutes to prepare

2 cups cold milk

¼ cup creamy peanut butter
1 package (4-serving) ☆ Jell-O
instant pudding — vanilla flavor

½ teaspoon water ¼ to ½ cup raspberry jelly or preserves\*

\*Or use grape or strawberry jelly or preserves

 Gradually beat milk into peanut butter in small bowl of electric mixer. Add pudding mix and beat at lowest speed about 2 minutes.

Stir water into jelly. Layer pudding mixture and jelly into 5 parfait glasses. Chill.
 Garnish with whipped topping and chopped peanuts, if desired. Makes 5 servings.

### Desserts With A Plus

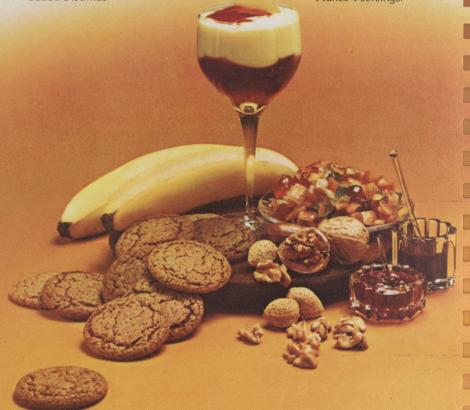
Want a great family dessert in a hurry? Start with this basic recipe for cooked pudding ★, then add your own extra ingredients. We've suggested flavor combinations that work well, but you can do your own flavor mixing.

From 15 to 30 minutes to prepare

1 package (4-serving)\* ★ Jell-O pudding — any flavor but lemon 2 cups milk

\*Or use 6-serving size and 3 cups milk. Increase amounts of ingredients added 11½ times. Combine pudding mix and milk in saucepan. Cook over medium heat, stirring constantly until pudding comes to a <u>full</u> boil. Pudding thickens as it cools. For creamier pudding place plastic wrap on surface of pudding while cooling and stir before serving.

FRUIT PARFAIT Try vanilla or banana cream flavor. Layer chilled pudding into parfait glasses with sweetened fresh or frozen fruit. Makes 4 servings.



EASY PEAR HELENE Use chocolate or milk chocolate flavor. Spoon chilled pudding into sherbet glasses. Place a drained, canned pear half on each. Drizzle with chocolate syrup. Makes 4 servings.

COOKIE SURPRISE Try butterscotch flavor. Mix 6 gingersnaps (or other cookies), crumbled, 6 tbs. chopped nuts and 2 tbs. melted butter. Put 1 tbs. of mix in each dessert dish. Spoon chilled pudding over crumbs. Top with remaining crumb mix. Makes 6 servings.

PUDDING À LA MODE Use chocolate or chocolate fudge flavor. Chill pudding in glasses. Top each with a scoop of vanilla ice cream before serving. Makes 4 or 5 servings.

QUICK PEACH MELBA Use vanilla or coconut cream flavor. Place drained peach half, cut side up, in each dessert dish. Put 1 tbs. raspberry jam or jelly in centers. Spoon chilled pudding over peaches. Add jam garnish. Makes 5 or 6 servings.

CRUNCHY PUDDING Use vanilla or French vanilla flavor. Add ½ cup Grape-Nuts brand cereal and 1 to 2 tbs. sugar to milk and pudding mix before cooking. Stir in ¼ tsp. almond extract after removing from heat, if desired. Chill. Makes 4 servings.

BANANA SUNDAE Use banana cream flavor. Beat chilled pudding until smooth and layer into glasses with diced bananas and fudge sundae sauce. Makes 4 servings.

TOFFEE COFFEE PUDDING Use butterscotch flavor. Add 2 tbs. instant coffee and 2 tbs. sugar to milk and pudding mix before cooking. Fold ½ cup chopped nuts into chilled beaten pudding. Makes 4 servings.

ORANGE-CHOCOLATE DESSERT Use chocolate or milk chocolate flavor. Add 6 tbs. orange marmalade to beaten chilled pudding. Top with whipped topping. Makes 4 servings.

HONEY-COCONUT CREAM Use coconut cream flavor. Substitute ¼ cup honey for ¼ cup of the milk and add ⅓ tsp. cinnamon.
Makes 4 servings.

CHOCOLATE MINT PUDDING Use chocolate or milk chocolate flavor. Add ¼ tsp. peppermint extract to pudding after removing from heat. Serve chilled, garnished with whipped topping. Makes 4 servings.

CANDIED FRUIT PARFAIT Use vanilla or French vanilla flavor. Layer chilled pudding into glasses with chopped candied fruit.
Makes 4 servings.

#### CHOCOLATE SOUR CREAM PUDDING

Add richness and style to chocolate pudding-piquant and special

From 15 to 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — chocolate flavor ¼ cup sugar 1½ teaspoon salt 1½ cups water 1 cup (½ pt.) sour cream

 Combine pudding mix, sugar, salt and water in saucepan. Blend well. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Cool 5 minutes, stirring once or twice.

Stir in sour cream, blending well. Pour into bowl or individual serving dishes. Chill.
 Garnish with nutmeg, if desired. Makes 5 servings.

#### CREAMY COFFEE PUDDING

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla flavor 1 tablespoon Maxwell House instant coffee 1½ cups milk
1 cup thawed Cool Whip non-dairy whipped topping

 Combine pudding mix, instant coffee and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Pour into bowl. Cover surface with plastic wrap and chill thoroughly.

 Beat chilled pudding slowly with rotary beater or wire whip until smooth. Fold in whipped topping. Spoon into individual dishes. Garnish with grated chocolate or chopped nuts, if desired. Makes 4 servings.

#### **BITTERSWEET CHOCOLATE PUDDING**

Cola takes the place of milk, adds a pleasant bittersweet flavor to this easy dessert

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — chocolate flavor

1 cup water 1 bottle (6½ fl. oz.) cola beverage

 Combine pudding mix, water and cola beverage in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Pour into individual dessert dishes. Chill. Serve plain or with whipped topping, if desired. Makes 4 servings.

#### FAVORITE FLAVOR ICE CREAM

Just mix and freeze...that's all!

Less than 15 minutes to prepare

1 cup cold milk\*
1 cup cold heavy cream\*
2 tablespoons sugar

1 package (4-serving) ☆ Jell-O instant pudding any flavor

\*Or use 2 cups cold milk

 Combine milk, cream, sugar and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer just until blended, about 1 minute. Pour into shallow pan and freeze until firm, at least 4 hours or overnight. Let stand at room temperature 15 minutes before serving. Makes 4 servings.



#### **PUDDING FREEZE**

Pudding gives you a head start in making this smooth and easy frozen dessert

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — any flavor except lemon ¼ cup sugar

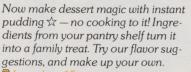
2 cups milk 1 container (4½ oz.) Cool Whip non-dairy whipped topping

 Combine pudding mix, sugar and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Cover surface with plastic wrap and chill.

 Beat chilled pudding until creamy and blend in whipped topping. Pour into 8x4-inch loaf pan. Freeze 1 hour.

 Spoon pudding into bowl and beat with rotary beater or electric mixer until smooth but not melted. Return to pan or put into 1-quart mold and freeze until firm, about 3 to 4 hours. Serve with ice cream sauce (p.46-47), if desired. Makes 6 to 8 servings.

# Instant Desserts With APlus



Less than 15 minutes to prepare

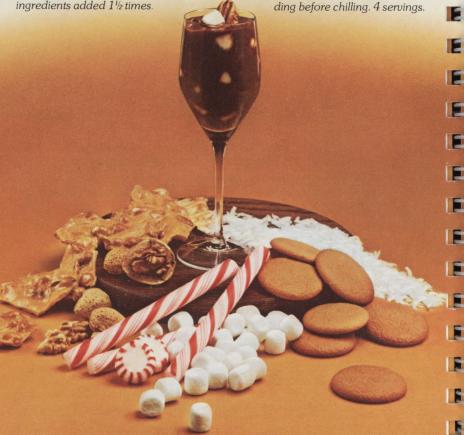
2 cups cold milk 1 package (4-serving)\* ☆ Jell-O

instant pudding
\*Or use 6-serving size and 3 cups cold milk. Increase amounts of ingredients added 1½ times.

Combine milk and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Chill in bowl or individual serving dishes. Pudding will be soft-set and ready to eat in 5 minutes. Store, covered, in refigurator.

BUTTERSCOTCH CRUNCH Use butterscotch flavor. Fold 1/3 cup

crushed peanut brittle into pud-



ORANGE-WAFER DESSERT Try vanilla or coconut cream flavor. Crumble vanilla wafers (1 or 2 per dish) into dessert dishes. Fold in 1 can (11 oz.) mandarin orange sections, drained, or 1½ cups fresh orange sections, after beating pudding, saving 6 sections for gamish. Spoon pudding over wafers. Makes 6 servings.

BLACK-BOTTOM CRUNCH Try butter pecan flavor. Cut 5 chocolate-covered graham crackers into ½-inch squares and put in bottom of dessert dishes. Spoon beaten pudding over crackers. Makes 4 or 5 servings.

MARSHMALLOW-NUT PUDDING Use chocolate or chocolate fudge flavor. Let pudding set, then fold in 2 tbs. chopped nuts and ½ cup miniature marshmallows.

Makes 5 servings.

LEMON EGGNOG PUDDING Use lemon flavor. Add ½ tsp. nutmeg and ½ tsp. rum extract to milk before beating with pudding.
Makes 4 servings.

PRUNE PUDDING Use vanilla or French vanilla flavor. Fold in ½ cup slivered or chopped cooked prunes after preparing pudding. Makes 4 or 5 servings.

MINCEMEAT PARFAIT Use vanilla or French vanilla flavor. Layer pudding into parfait glasses with ½ cup moist mincemeat. Makes 5 servings. TROPICAL PUDDING Try coconut cream flavor. Fold in ½ cup drained canned crushed pineapple after beating pudding. Garnish with flaked coconut. Makes 4 or 5 servings.

BANANA-WAFER DESSERT Use banana cream flavor. Layer pudding into dessert glasses with vanilla wafers and 1 banana, sliced. Top with whipped topping. Makes 4 servings.

PEPPERMINT PARFAIT Try vanilla or pineapple cream flavor. Let pudding set. Stir in 1 tbs. crushed peppermint candy. Layer pudding into parfait glasses with another 1 tbs. crushed peppermint candy. Makes 4 servings.

MOCHA PUDDING Use chocolate flavor. Add 1 to 2 tbs. instant coffee to milk before beating with pudding mix. Makes 4 servings.

COCONUT-FRUIT PUDDING Use vanilla or French vanilla flavor.
Arrange drained canned apricot halves or peach slices in bottoms of dessert dishes. Fold ½ cup coconut into pudding after beating. Spoon over fruit. Makes 5 servings.

PISTACHIO-COCONUT PUDDING Use pistachio flavor. Fold in ½ cup toasted coconut after beating pudding. Garnish with additional toasted coconut. Makes 5 servings.

#### WANT TO SERVE SIX? ADD SOMETHING EXTRA

Serve six people from a four-serving package? It's easy. Just add ice cream, or cream cheese, or whipped topping, or gelatin, or...what have you?

#### **SUNDAE PUDDING**

Ice cream is the plus here, makes a special, so easy, dessert

Less than 15 minutes to prepare

 1 pint ice cream — any flavor, very soft

 Combine milk and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 1 minute. Stir in ice cream. Chill at least 15 minutes. Before serving, stir until creamy, if desired. Makes 6 servings.

FLAVOR COMBINATION SUGGESTIONS
Vanilla pudding with vanilla, coffee or pistachio ice cream
Butterscotch, butter pecan or banana cream pudding with vanilla or
butter pecan ice cream

Chocolate pudding with peppermint, vanilla or coffee ice cream
Coconut cream pudding with peach, vanilla or butter pecan ice cream
Lemon pudding with pistachio ice cream
Pistachio pudding with vanilla ice cream

#### **PUDDING SWIRL**

Add whipped topping for a marbled effect

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding anv flavor\* 2 cups cold milk 1 cup thawed Cool Whip non-dairy whipped topping

 $^*$  Or use  $\bigstar$  Jell-O pudding, any flavor except lemon

 Prepare pudding mix with milk as directed on package. Let stand for 5 minutes. (If using cooked pudding, let chill.) Add whipped topping to pudding and stir through for a marbled effect. Garnish with additional whipped topping, if desired. Makes 6 servings.

#### **PUDDING DELIGHT**

Use whipped topping for a luscious layered look

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding any flavor\*

2 cups cold milk 1 cup thawed Cool Whip non-dairy whipped topping

\*Or use ★ Jell-O pudding—any flavor except lemon

 Prepare pudding mix with milk as directed on package. (If using cooked pudding, chill.) Pour half the pudding into 6 individual dessert dishes. Blend whipped topping into remaining pudding and spoon into dishes. Chill. Garnish with additional whipped topping, if desired. Makes 6 servings.



#### FAST AND FABULOUS FRUIT

Pudding, fruit and your choice of extras make this rich, creamy and incredibly fast dessert

Less than 15 minutes to prepare

1 can (17 oz.) fruit cocktail 1 package (4-serving) ☆ Jell-O instant pudding — lemon flavor 1 cup thawed Cool Whip non-dairy whipped topping

 Reserve small amount of drained fruit for garnish, if desired. Combine pudding mix and rest of fruit cocktail, with syrup, in bowl. Blend in whipped topping. Garnish with reserved fruit. Makes 6 servings.

OTHER COMBINATION SUGGESTIONS

Start with any of the pudding flavors listed in the first column, add any fruit from the second column, with juice or syrup, and blend in any topping from the third column.

Coconut cream
Lemon
Vanilla
French vanilla

111

1 can (20 oz.) crushed pineapple in juice 1 can (16 oz.) sliced peaches 1 can (17 oz.) pitted dark sweet cherries 1 can (17 oz.) apricot halves, diced

1 cup sour cream
1 cup whipped cream cheese
1 cup cottage cheese
1 cup plain yogurt
1 cup prepared Dream Whip
whipped topping
1 cup thawed Cool Whip
non-dairy whipped topping

#### CREAMY CHEESE PUDDING

Try cream cheese for a quick mousse-like dessert

Less than 15 minutes to prepare

1 package (8 oz.) cream cheese, softened 2 cups cold milk 1 package (4-serving) ☆ Jell-O instant pudding – lemon, butter pecan, coconut cream, vanilla or pineapple cream flavor

 Beat cream cheese until very soft. Gradually add ½ cup of the milk and blend until smooth. Add remaining milk and pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Pour immediately into individual dessert dishes and chill. Top each serving with a spoonful of jam, or sprinkle with nutmeg, if desired. Makes 6 servings.

#### FRUITY WHIP

Gelatin whipped till frothy gives pudding a party flavor

From 15 to 30 minutes to prepare

1 package (3 oz.) Jell-O brand gelatin — any flavor 1 cup boiling water ½ cup cold water 2 tablespoons lemon juice
 1 package (4-serving) ☆ Jell-O instant pudding – vanilla flavor
 2 cups cold milk

• Dissolve gelatin in boiling water. Add cold water and lemon juice.

• Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest

speed of electric mixer until well blended, about 2 minutes.

Set bowl of gelatin in larger bowl of ice and water. Stir until slightly thickened, then
whip with rotary beater or electric mixer until fluffy and thick and double in volume.
Blend pudding into whipped gelatin. Pour into serving bowl or individual dishes
(do not mold). Chill until set. Makes 6 servings.

#### FRUITED TAPIOCA PUDDING

A refreshing plus for tapioca pudding...add canned fruit

Less than 15 minutes to prepare

1 can (8¾ oz.) fruit cocktail\* 1 can (8¼ oz.) crushed pineapple in syrup\*

1 package (3 ¼ oz.) Jell-O Americana vanilla tapioca pudding 1 tablespoon butter or margarine

\*Or use 2 cups canned fruit—peaches, cherries or plums

Drain fruits, reserving syrups. Add water to syrups to make 2 cups.

 Prepare pudding mix with measured liquid as directed on package. Remove from heat. Stir in butter and fruit. Chill. Makes 6 servings.

#### QUICK YOGURT AND PUDDING

Less than 15 minutes to prepare

1 cup cold milk 1 container (8 oz.) yogurt 1 package (4-serving) ☆ Jell-O instant pudding—any flavor

 Combine milk and yogurt in bowl. Add pudding mix and beat slowly with rotary beater until blended, about 2 minutes. Pour into serving dishes and let stand for 5 minutes. Chill or serve at once. Makes about 4 servings.

#### APPLESAUCE PUDDING

This combines two family favorites, and it's ready in less than 10 minutes!

Less than 15 minutes to prepare

1½ cups cold milk
 ½ cup applesauce
 Dash of salt
 Dash of cinnamon

THE R

11

1

THE R

III

Dash of nutmeg 1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor

Combine milk, applesauce, salt, cinnamon and nutmeg in bowl. Add pudding mix.
 Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Pour at once into serving dishes and let set about 5 minutes.
 Serve plain or gamish with graham cracker crumbs, if desired. Makes 4 servings.

#### LEMON CHEESE CUSTARD

Less than 15 minutes to prepare

1 package (3 oz.) Jell-O Americana golden egg custard mix 2 tablespoons sugar 1½ cups milk
1 package (8 oz.) cream
cheese, cut in cubes
¾ teaspoon grated lemon rind

 Blend custard mix and sugar with milk in saucepan. Add cream cheese and lemon rind. Bring quickly to a boil, stirring constantly. Blend with rotary beater until smooth. Pour into custard cups. Chill until set. Serve with fresh sweetened berries, thawed frozen berries or canned pie filling, if desired. Makes 5 servings.

#### EASY SAUCES TO SPARK UP SIMPLE DESSERTS

Fruits or plain puddings or cakes become special family desserts with topping of quick-to-make sauces like these

#### BASIC CUSTARD SAUCE

Over 30 minutes to prepare

1 package (3 oz.) Jell-O Americana golden egg custard mix 1 tablespoon sugar 2¾ cups milk 1 egg, beaten 1 teaspoon vanilla

Combine custard mix, sugar and milk in saucepan. Bring quickly to a boil, stirring
constantly. Remove from heat. Stir small amount of the hot mixture into the
beaten egg and mix well. Blend into remaining hot mixture. Place over low heat
and cook and stir 1 minute longer. Add vanilla. Pour into bowl and cool about
30 minutes, stirring occasionally. Makes 3 cups.

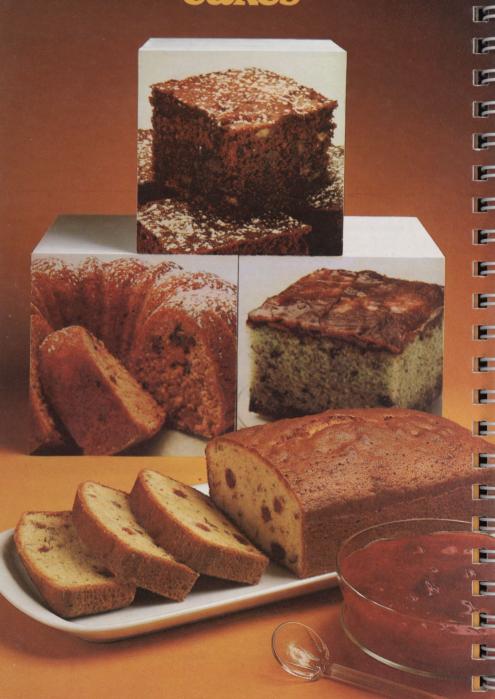
#### **CREAMY LEMON SAUCE**

Less than 15 minutes to prepare

1 package (4-serving) ★ Jell-O pudding – vanilla flavor 3 cups milk 1 tablespoon sugar ½ teaspoon grated lemon rind Dash of salt

• Combine all ingredients in saucepan. Cook and stir over medium heat until mixture comes to a boil. Cool, stirring often. Chill. Makes about 3 cups.

# Better-Than-Ever Cakes



Pudding has revolutionized the whole world of cake baking, made cake from a mix taste better than ever. A few years ago home bakers discovered that adding instant pudding mix to cake mix gave cakes an extra richness and moistness, and a homemade taste that mix cakes never had before. Since then, that first cake with pudding added has been refined and made even better. Pudding and cake mix are the easy building blocks that have made such great results possible. In fact, cakes have never been so delicious, nor so easy.

On these pages you'll discover those very recipes that have changed home cake baking so. Start with the basic cake—using instant pudding mix to add moisture and a special flavor. Then add easy extras for flavor variations. "Cake With a Plus," pages 20-21, shows you how to go about it. But that's just the start. You'll find more recipes and ways to make cakes that are standouts—with pudding as a start, then sour cream, fruit, even vegetables from the garden, to add

special flavor to the cake.

I

T

II

T

As for what goes on top of the cake, that's simple. Most pudding cakes are so moist and rich they need no more than a simple glaze or a dusting of confectioners sugar. For some, the "frosting" is baked right on the cake—couldn't be easier, or better. Sometimes it's poured on, or poked through the cake. Or, for special occasions, you might want a more spectacular topping, and pudding helps there, too, with very easy-to-make cake toppings. Or, use a cake sauce, as in this homemade Cranberry Loaf Cake with its own sauce topping.

#### CRANBERRY LOAF CAKE

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix

1 package (4-serving) ☆ Jell-O instant pudding—lemon flavor

4 eggs

1 cup (1/2 pt.) sour cream

1/4 cup oil

½ cup chopped nuts

1 can (16 oz.) whole berry cranberry sauce, broken into pieces

1 package (4-serving) ★ Jell-O pudding — lemon flavor

½ cup sugar

1/4 teaspoon salt

1 tablespoon butter or margarine

• Combine cake mix, instant pudding mix \$\frac{1}{2}\$, eggs, sour cream, oil and nuts in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Fold in half the cranberry sauce. Pour into two greased and floured 9x5-inch loaf pans. Bake at 350° for 50 to 55 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pans 15 minutes. Remove from pans and finish cooling on rack.

Measure remaining cranberry sauce and add water to make 2½ cups. Combine
pudding mix ★, sugar, salt and measured liquid in saucepan. Cook and stir over
medium heat until mixture comes to a full boil and is thickened. Remove from

heat. Stir in butter. Serve warm over cake slices. Makes 3 cups sauce.

#### HOMEMADE CAKE POINTERS

Want yours to be the best homemade cakes ever? Then follow the recipe directions carefully, beating just the time specified and baking at the correct temperature. If your cakes usually seem to take less or more time than the range specified for the particular pan used, you might want to have your oven's thermostat checked for accuracy. Other adjustments may have to be made for these special circumstances.

If you're using a pudding-included cake mix...

You probably will have to reduce the liquid ingredients. Reduce the water (or water substitute— such as orange juice or coffee) by ¼ cup. If sour cream is used rather than water, reduce that by ¼ cup. In some recipes no change is necessary and these recipes give the pudding-included cake mix as an alternate to the regular cake mix.

If you live in a high-altitude area...

You're probably used to making baking adjustments. Best results will come from experimentation, but for these cakes the usual ingredient adjustments are these: add all-purpose flour to the mix, ¼ to ¾ cup (more for pudding-included mixes); add about ½ cup water (only ¼ cup if using pudding-included mix); reduce oil to about ¼ cup; and use large eggs. If sour cream is used, that amount should be reduced. And if any extra ingredients—such as raisins or nuts—are added, they should be finely chopped. Use the pan sizes recommended in the recipe and grease and flour pans well. In baking, raise the temperature about 25° for all but upside-down cakes, and test the cake carefully, as the baking time might be longer.

If you're using a different size pan...

rather than the pan called for in the recipe, the baking time will change. Use the cooking times given for the alternate cake pans in the "Cakes With a Plus" section, page 20, as a guide. Cakes baked in a smaller pan—8-inch rather than 9-inch layers, for example—will take slightly longer, 5 to 10 minutes. For all cakes, the best test of doneness is that the cake has begun to pull away from sides of pan and a cake tester inserted in the center comes out clean, or cake springs back when lightly touched.

#### HOMEMADE TOPPINGS FOR YOUR CAKE

Luscious finishing touches and you can make them from pudding mix and ingredients on hand. See more glazes, fillings on pages 25, 72, 80, 82.

#### QUICK FLUFFY FROSTING

Less than 15 minutes to prepare

1½ cups cold milk 1 envelope Dream Whip whipped topping mix 1 package (4-serving) ☆ Jell-O instant pudding any flavor

 Pour milk into deep narrow-bottom mixer bowl. Add whipped topping mix and pudding mix. Beat at low speed of electric mixer until well blended. Gradually increase beating speed to high and whip until mixture will form soft peaks, 4 to 6 minutes. Makes about 3 cups or enough to frost tops and sides of two 7-, 8- or 9-inch layers or a 13x9-inch cake. Store frosted cake in refrigerator.

#### **CREAMY TOPPING**

Less than 15 minutes to prepare

1 cup cold light cream or half and half 1¼ cups cold milk 1 package (4-serving) ☆ Jell-O instant pudding any flavor

Pour cream and milk into bowl. Add pudding mix. Beat slowly with rotary beater
or at lowest speed of electric mixer until blended, about 2 minutes. Let stand to
set, about 5 minutes. Store in refrigerator in covered container. Just before
serving, stir until creamy. Serve on cake, puddings or fruit. Makes about 2½ cups.

#### **QUICK-FIXING CHOCOLATE CAKE**

Over 30 minutes to prepare

1 package (2-layer) chocolate cake mix or pudding-included cake mix 1 package (4-serving) ☆ Jell-O instant pudding — chocolate flavor 4 eggs 1¼ cups water
1 cup Baker's chocolate
flavor baking chips
¼ cup oil
½ cup chopped nuts

 Combine all ingredients in 13x9-inch pan and stir with fork until blended, at least 2 minutes. Bake at 350° for 40 to 45 minutes, or until cake springs back when lightly touched. Cool in pan, sprinkle with confectioners sugar, if desired.



## Gakes With APlus

Here's the basic recipe that made cakes better than ever. Start with it, vary the pudding and cake mix flavors, then add easy extras for great results.

Over 30 minutes to prepare

1 package (2-layer) cake mix 1 package (4-serving) ☆ Jell-O instant pudding

4 eggs

1 cup water

1/4 cup oil

(For adjustments needed when using pudding-included cake mix or in high altitude areas, see page 18.)

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 13x9-inch pan.\* Bake at 350° for 40 to 45 minutes, or until cake springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

<sup>°</sup>Alternate baking pans: Two 9-inch layers for 30 to 45 minutes; 10-inch tube or fluted tube pan for 50 to 55 minutes.



DOUBLE PISTACHIO CAKE Use pistachio pudding, white cake mix. Substitute 1 cup club soda for water and add ½ cup chopped nuts. Add Quick Fluffy Frosting (p. 18).

ORANGE CAKE Use vanilla pudding, yellow cake mix and 10-inch tube pan. Substitute ½ cup orange juice for 1 cup water and add 1 tbs. grated orange rind.

PUMPKIN CAKE Use butterscotch pudding, yellow cake mix. Reduce water to ¼ cup and add 1 cup canned pumpkin and 2 tsp. pumpkin pie spice. Serve with Creamy Topping (p. 18) and sprinkle with nutmeg.

CHOCOLATE CHIP CAKE Use chocolate pudding and chocolate cake mix. Stir 1 package (12 oz.) chocolate chips into batter. Sprinkle confectioners sugar on top.

TRIPLE LEMON CAKE Use lemon pudding, lemon cake mix, 10-inch tube pan. Add 1 tsp. lemon extract. Top with Tart Lemon Glaze (p. 72).

MOCHA CAKE Use chocolate pudding, yellow cake mix and 10-inch tube pan. Add 1 tbs. instant coffee to water before adding.

BUTTER PECAN CAKE Use butter pecan pudding and yellow cake mix. Add ½ tsp. imitation maple flavor to ingredients. Top with Quick Fluffy Frosting (p. 18), if desired.

PEANUT BUTTER CAKE Use vanilla pudding and yellow cake mix. Add 1 cup crunchy peanut butter to ingredients. Top with jelly or marmalade glaze.

SPICE SWIRL CAKE Use vanilla pudding and yellow cake mix and reduce water to ¾ cup. Mix ¼ cup packed brown sugar, ¾ tsp. cinnamon and ¼ tsp. nutmeg. Pour ⅔ of batter into 10-inch tube pan, sprinkle with sugar mix, then add remaining batter. Zigzag spatula through batter to marble.

COCONUT CAKE Use coconut cream or vanilla pudding, yellow cake mix and 10-inch tube or 13x9-inch pan. Stir 1 cup coconut into batter. Brush 1 tbs. heated honey on cooled cake. Sprinkle with \(^1/3\) cup coconut.

#### NO FROSTING NEEDED...IT'S PART OF THE CAKE

No need to make a separate frosting with these cakes. The frosting's built right in—baked on or poured on to make your cake-baking a snap.

#### TRIPLE CHOCOLATE-MARSHMALLOW CAKE

Chocolatey, gooey...some call it "Mississippi Mud." Marshmallows bake on the top, then get a second chocolate topping...mmm!

Over 30 minutes to prepare

1 package (2-layer) chocolate cake mix
1 package (4-serving) ☆ Jell-O instant pudding — chocolate flavor
1¾ cups milk
2 eggs

1 package (12 oz.) Baker's chocolate flavor baking chips 1 cup chocolate syrup 3 cups miniature marshmallows

• Combine cake mix, pudding mix, milk, eggs and chips in large bowl. Mix by hand until blended, about 2 minutes. Pour into greased and floured 13x9-inch pan. Bake at 350° for 50 to 55 minutes, or until cake springs back when lightly touched. Drizzle ½ cup of the chocolate syrup over the warm cake. Sprinkle marshmallows evenly over syrup and bake 5 minutes longer or until marshmallows are softened and lightly browned. Drizzle remaining syrup over marshmallows. Cool cake in pan and cut into squares, using knife dipped in warm water.

#### CAKE-AND-SAUCE BAKE

This cake comes with its own sauce...and it's so easy to make

Over 30 minutes to prepare

1 package (2-layer) yellow or devil's food cake mix or pudding-included cake mix 2 cups water 1½ cups milk 1 package (6-serving) ☆ Jell-O instant pudding chocolate flavor ⅓ cup sugar ¼ to ½ teaspoon cinnamon

- Prepare cake mix as directed on package. Pour batter into greased 13x9-inch pan. Set aside.
- Pour water and milk into mixing bowl. Add pudding mix, sugar and cinnamon.
  Beat slowly with rotary beater until well blended, 1 to 2 minutes. Pour over cake
  batter. Bake at 350° for 1 hour or until cake tester inserted in center of cake comes
  out clean. Cut into squares or spoon onto serving dishes while still warm.
  Makes 12 servings.



#### PISTACHIO-MINT CAKE

Bright idea! Chocolate-covered mints melted on top make a delectable frosting

Over 30 minutes to prepare

1 package (2-layer) vellow cake mix 1 package (4-serving) ☆ Jell-O instant puddingpistachio flavor

4 eggs

1 cup water 1/4 cup oil

½ teaspoon peppermint extract 8 drops green food coloring 1 cup Baker's chocolate flavor baking chips. coarsely chopped 20 to 24 chocolate-covered

thin mints

· Combine cake mix, pudding mix, eggs, water, oil, extract and food coloring in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Stir in chips. Pour into greased and floured 13x9-inch pan. Bake at 350° for 40 to 45 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake.

• Remove cake from oven and place candies in a single layer on top of cake to cover completely. Return to oven and bake 3 minutes longer to melt candies. Remove from oven and quickly spread melted candies evenly over cake. Cool, then cut

into squares.

#### RAINBOW CAKE

Moist white sheet cake with pretty and flavorful streaks of color

Over 30 minutes to prepare

1 package (2-layer) white cake mix

1 package (4-serving) ☆ Jell-O instant pudding—vanilla flavor

4 eggs 1 cup water 1/4 cup oil 1 package (3 oz.) Jell-O brand gelatin — any flavor 1 cup boiling water

1 cup cold water

1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed

Combine cake mix, pudding mix, eggs, 1 cup water and oil in large mixer bowl.
 Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into
 greased and floured 13x9-inch pan. Bake at 350° for 45 to 50 minutes, or until
 cake tester inserted in center comes out clean and cake begins to pull away from
 sides of pan. Do not underbake. Cool in pan about 15 minutes.

 Meanwhile, dissolve gelatin in boiling water. Add cold water. Poke holes in warm cake with utility fork at ½-inch intervals. Carefully pour gelatin over cake. Chill 3 to 4 hours. Spread whipped topping over top of cake.

#### LEMON SOUR CREAM POUND CAKE

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix or pudding-included cake mix 1 package (4-serving) ★ Jell-O pudding — lemon flavor 1 cup (½ pt.) sour cream ⅓ cup oil 4 eggs Tart lemon glaze (p. 72)

- Combine cake mix, pudding mix, sour cream, oil and eggs in large mixer bowl.
  Blend at low speed of electric mixer just to moisten, scraping sides of bowl often.
  Then beat 3 minutes at medium speed. Pour batter into 10-inch tube pan which has been lined on bottom with paper. Bake at 350° for 55 minutes or until cake springs back when lightly touched. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.
- Poke cake surface with cake tester and pour Tart Lemon Glaze over warm cake.

#### PINEAPPLE SOUR CREAM CAKE

Over 30 minutes to prepare

1 can (8 oz.) crushed pineapple in juice ½ teaspoon baking soda 1 package (2-layer) yellow cake mix

1 package (4-serving) ☆ Jell-O instant pudding — pineapple cream, pistachio or vanilla flavor 4 eggs

1 cup (½ pt.) sour cream 4 cup oil

• Combine pineapple with juice and soda, mixing well. Combine cake mix and remaining ingredients in large mixer bowl. Add pineapple mixture. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch fluted tube or tube pan. Bake at 350° for 50 to 55 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

#### **BANANA BUTTER-PECAN CAKE**

A winning combination of flavors makes this cake a favorite everywhere

Over 30 minutes to prepare

½ cup mashed banana

1 package (2-layer) yellow cake mix

1 package (4-serving) \(\precedeta\) Jell-O instant pudding-

butter pecan flavor

4 eggs

1 cup water

1/4 cup oil

½ cup finely chopped nuts

 Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch fluted tube or tube pan. Bake at 350° for 50 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar or top with Confectioners Sugar Glaze and garnish with banana slices and pecan halves, if desired.

CONFECTIONERS SUGAR GLAZE: Place 1 cup sifted confectioners sugar in small bowl. Add about 1 tablespoon hot milk gradually, blending well. Spread over top of cake and allow to run down sides. Makes 1/3 cup glaze or enough for a 9-or 10-inch tube or fluted tube cake, 8-inch square cake or two small pound cakes.

#### CHOCOLATE MAYONNAISE CAKE

An old favorite, made easy. Pudding, eggs and mayonnaise make it extra rich

Over 30 minutes to prepare

1 package (2-laver) devil's food cake mix

instant pudding - chocolate flavor 4 eggs 1 cup mayonnaise 1 cup water

1 cup chopped nuts

 Combine all ingredients in large mixer bowl. Blend, then beat at medium speed for 4 minutes. Pour into greased and floured 10-inch fluted tube or tube pan. Bake at 350° for 50 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

#### PISTACHIO RIPPLE CAKE

Over 30 minutes to prepare

1 package (4-serving) ☆ Jell-O

instant pudding-

pistachio flavor 1 package (2-layer) yellow

cake mix

1 cup (1/2 pt.) sour cream

1/4 cup oil

½ cup raspberry or strawberry preserves

• Combine pudding mix, cake mix, eggs, sour cream and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Blend preserves into 1 cup of the batter. Pour half the pistachio batter into greased and floured 10-inch fluted tube pan. Spoon preserves batter into pan, away from sides of pan. Spoon on remaining pistachio batter. Zigzag a spatula through batter to marble. Bake at 350° for 50 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.



#### CARROT-PINEAPPLE CAKE

 ${\it Moist, outrageously delicious...} the {\it pudding, carrots} \ {\it and pineapple do it}$ 

#### Over 30 minutes to prepare

1 package (2-layer) yellow
cake mix
1 package (4-serving) ☆ Jell-O
instant pudding — vanilla flavor
4 eggs
<sup>1</sup>/<sub>4</sub> cup oil

3 cups grated carrots
1 can (8 oz.) crushed pineapple
in juice, drained
½ cup chopped nuts (optional)
1 teaspoon cinnamon
½ teaspoon salt

• Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch fluted tube pan. Bake at 350° for 50 to 55 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

#### **ZUCCHINI CAKE**

A new favorite, with pudding and zucchini adding moistness and rich texture

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding — vanilla flavor

1/4 cup oil
3 cups grated zucchini
1/2 teaspoon salt
1/2 teaspoons cinnamon

½ teaspoons cinnamoi 1 cup chopped nuts

• Combine all ingredients in mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch fluted tube or tube pan. Bake at 350° for 50 to 55 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

#### BANANA LOAF CAKES

A pair of moist loaf cakes...have one now, freeze one for later

Over 30 minutes to prepare

½ cup mashed banana 1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding – banana cream or vanilla flavor

4 eggs
1 cup water
1/4 cup oil
1/2 cup finely chopped nuts
(optional)

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of
electric mixer for 4 minutes. Pour into two greased and floured 8x4-inch loaf pans.
Bake at 350° for 50 to 55 minutes or until cake tester inserted in centers comes
out clean and cake begins to pull away from sides of pans. Do not underbake. Cool
in pans 15 minutes. Remove from pans and finish cooling on rack.

#### FRUITED COCONUT CAKE

Over 30 minutes to prepare

1 package (2-layer) yellow
cake mix
1 package (4-serving) ☆ Jell-O
instant pudding – lemon or
vanilla flavor
1 can (16 oz.) fruit cocktail
2 ⅓ cups Baker's Angel Flake

coconut

4 eggs
<sup>1</sup>/<sub>4</sub> cup oil

½ cup firmly packed brown sugar

½ cup chopped nuts (optional) ½ cup butter or margarine ½ cup granulated sugar

½ cup granulated sugar ½ cup evaporated milk

• Combine cake mix, pudding mix, fruit cocktail with syrup, 1 cup of the coconut, eggs and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 13x9-inch pan. Sprinkle with brown sugar and nuts. Bake at 325° for 45 minutes, or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes.

• Combine butter, granulated sugar and milk in saucepan. Bring to a boil and boil 2 minutes. Remove from heat. Stir in remaining coconut. Spoon warm sauce over

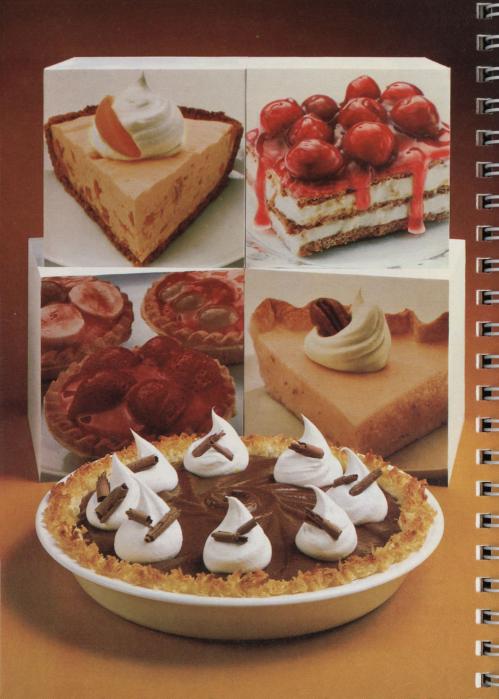
warm cake. Serve warm or cool, with whipped topping, if desired.

## Spectacular Pies

F

II

II



Melt-in-your-mouth cream pies, velvety rich ice cream pies, delectable cheese pies, luscious fruit pies—pudding is the building block that makes them all possible, and makes them so easy. Almost effortlessly, you can turn out pies your family will boast about, pies that turn an ordinary dinner into an occasion, pies that will be the highlight of your company dinners. Start with any crust—pastry, crumb or coconut—ready-made, from a package mix or your own (see recipes here and on the next page). Then the rest is simple. Try pudding with whipped topping or ice cream, for the creamiest pies ever. Or pudding with cream cheese or yogurt, for pies with a piquant plus. Or pudding with fruit—fresh, canned or frozen. The recipes are all here, and all so easy.

Don't like to bother with pie crust? Then meet the new Easier Pie (pages 39-41, 90-91), where the crust is an easy part of the pie. The crust might be crumbs, might be whole crackers or cookies, or the crust mix might be baked right with the pie. The whole idea is—less work for you, but with beautiful and delicious results.

Here's one of the quickest—and most popular—of pies, chocolate pie in a crunchy coconut crust.

#### Die in a crunchy coconut crust.

#### CHOCOLATE-COCONUT PIE

Less than 15 minutes to prepare

1 package (6-serving) ☆ Jell-O instant pudding chocolate flavor 2<sup>2</sup>/<sub>3</sub> cups cold milk 1 baked 9-inch quick coconut crust (recipe below) 1 cup thawed Cool Whip nondairy whipped topping

• Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour immediately into crust. Chill 1 hour. Garnish with whipped topping and chocolate curls, if desired. QUICK COCONUT CRUST: Combine ¼ cup melted butter or margarine and 2 cups Baker's Angel Flake coconut. Press evenly into ungreased 8-or 9-inch pie pan. Bake at 350° for 20 to 30 minutes, or until golden brown. Cool. For ease in serving, dip pie pan in warm water for a few seconds before cutting.

#### **EASY PIE POINTERS**

Spectacular pies are no problem to make this easy pudding way. Just follow these directions carefully. Remember to refrigerate any leftover pie.

· If using cooked pudding mix...

For an 8-inch pie shell, use the 4-serving size pudding mix; for a 9-inch shell, use the 6-serving size and reduce milk to  $2^{3/4}$  cups. Cook and stir the pudding mix and milk mixture to a <u>full bubbling boil</u>. Let stand 5 minutes, stirring twice, then pour into the baked cooled shell and chill 3 hours. The lemon flavor mix has different directions that call for eggs, sugar and water rather than milk. Follow package directions to make a basic lemon meringue pie. For an extra-special version, see page 58.

· If using instant pudding mix...

For an 8-inch pie shell, use the 4-serving size pudding mix (decrease the amount of milk to  $1^{3}$ 4 cups for chocolate, chocolate fudge and butterscotch flavors). For a 9-inch shell, use the 6-serving size mix (decrease milk to  $2^{2}$ 5 cups for all flavors except vanilla, lemon and butter pecan). Beat only 1 minute to blend, then pour into the baked and cooled pie shell right away. Chill 1 hour.

· Have the wrong size pie pan?

If your pie shell is smaller than that called for in the recipe, you can pour the excess filling into an individual tart shell or custard cup (lined with crumb mix, if you wish). If your shell is larger than that called for, you might add whipped topping to the chilled pie before serving. Or double the recipe and use excess for individual cups.

· As for the pie crust...

Our tested foolproof recipe follows. See, too, Quick Coconut Crust and Crumb Crust. pages 29,31. Don't like to make pie crust? You can buy excellent ready-made ones.

#### PIE SHELL



1½ cups unsifted all-purpose flour ½ teaspoon salt

½ cup shortening 3 tablespoons (about) cold water

- Measure flour and salt into bowl. Lightly cut in shortening with pastry blender until
  mixture resembles coarse meal. Sprinkle in water, a small amount at a time, mixing
  lightly with pastry blender or fork until all particles are moistened and cling together
  when pastry is pressed into a ball. Cover with damp cloth and let stand a few
  minutes, or chill.
- Roll pastry on lightly floured board into a thin circle (less than \( \frac{1}{8} \)-inch thick). Line
   8-,9- or 10-inch pie pan. Trim pastry 1 inch larger than pan and fold under to form a standing rim. Flute edge.

FOOD PROCESSOR METHOD: Use steel blade of processor. Place flour, salt and shortening in processor bowl and blend, turning machine on and off, until mixture has consistency of coarse meal. With motor on, add cold water gradually until dough forms a ball. Then proceed as directed above.

BAKED PIE SHELL: Prick pastry very thoroughly on bottom, sides and in bottom curve, using a fork. To prevent shrinkage of pastry, place a second pie pan directly over pastry, or line pastry shell with brown paper or double layer of cheese cloth and partially fill with rice or dried beans. Bake at 450° for 15 minutes. Remove lining or pie pan and bake 5 minutes longer or until lightly browned. Cool before filling. TART SHELLS: Cut rolled pastry into 5- or 6-inch circles. Carefully fit on outside of inverted tart or muffin pans. Trim edges. Prick thoroughly with a fork. Place pans on baking sheet and bake at 450° for 12 to 15 minutes, or until pastry is lightly browned. Makes 4 or 5.



#### CREAMY APRICOT PIE

Over 30 minutes to prepare

1 can (16 oz.) apricot halves 1 package (4-serving) ★ Jell-O pudding — vanilla flavor 1 package (3 oz.) Jell-O brand gelatin — apricot flavor 1 envelope Dream Whip whipped topping mix 1 baked 9-inch graham cracker crumb crust, cooled

Drain apricots, reserving syrup. Add water to syrup to make 2 cups. Set aside 3
apricot halves for garnish and dice remaining apricots.

• Combine pudding mix, gelatin and measured liquid in medium saucepan. Cook and stir over medium heat until mixture comes to a full boil. Pour into bowl and chill well. (To hasten chilling time, place bowl in larger bowl of ice and water and stir until thickened.)

 Meanwhile, prepare whipped topping mix as directed on package. Fold into chilled pudding mixture. Fold in diced apricots. Spoon into crust and chill

about 2 hours. Garnish with apricots and topping, if desired.

CRUMB CRUST: Combine 1 cup fine graham cracker, chocolate wafer or ginger-snap crumbs and 3 tablespoons sugar. Mix in 3 to 4 tablespoons softened butter or margarine. Press firmly on bottom and sides of 8-inch pie pan. (For 9- or 10-inch pan, increase crumbs to  $1\frac{1}{4}$  cups and sugar and butter to  $\frac{1}{4}$  cup each.) For unbaked crust, chill 1 hour before filling. For baked crust, bake at  $375^{\circ}$  for 8 minutes; cool thoroughly before filling. To ease serving, dip pan in warm water before cutting.

#### STRAWBERRY CREAM PIE

A spectacular way with fresh strawberries, and you make it in minutes

Less than 15 minutes to prepare

1 pint strawberries, hulled
1 package (4-serving) ☆ Jell-O
instant pudding —
coconut cream, vanilla or
French vanilla flavor
1½ cups cold milk

1 container (4½ oz.) Cool Whip non-dairy whipped topping 1 baked 9-inch pie shell, cooled

• Set aside 1 cup of the strawberries for garnish. Quarter or slice remaining berries.

 Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Blend in ½ cup of the whipped topping.
 Fold in quartered strawberries and pour into pie shell. Chill at least 3 hours. Top with remaining whipped topping and garnish with the whole strawberries.

#### **BLUEBERRY CREAM PIE**

Fresh blueberries top an easy cream pie
Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding – vanilla flavor
2 cups milk
1 baked 9-inch pie shell, cooled
2 cups fresh or frozen blueberries

½ cup water
½ cup sugar
2 tablespoons cornstarch
Dash of cinnamon
Dash of salt
1 tablespoon lemon juice

• Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Remove from heat and cool 5 minutes, stirring twice. Pour into pie shell and cool.

Meanwhile, combine blueberries and water in saucepan. Bring to a boil. Mix sugar
with cornstarch, cinnamon and salt. Add to berries and continue cooking until
mixture is clear and thickened, stirring constantly. Remove from heat and add
lemon juice. Spoon at once over cooled filling. Chill. Garnish with prepared
whipped topping and flaked coconut, if desired.

#### BERRY-TOPPED CREAM PIE

Simple to make with frozen or fresh fruit, but a very special dessert

Less than 15 minutes to prepare

1 package (6-serving) ☆ Jell-O instant pudding – vanilla flavor\* 3 cups cold milk 1 baked 9-inch graham cracker crumb crust, cooled 1 package (10 oz.) Birds Eye quick thaw strawberries or red raspberries, thawed\*\*

<sup>®</sup> Or use ★ Jell-O pudding—vanilla flavor <sup>®</sup> Or use sweetened fresh blueberries, strawberries, or sliced peaches

 Prepare pudding mix with milk as directed on package for pie. Pour into crust and chill. Just before serving cut into 6 to 8 wedges and top each with berries.



#### **EASY FRUIT TARTS**

Use fresh or canned fruit for this quick and elegant dessert

Over 30 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding — vanilla or lemon flavor\* 2 cups cold milk 8 baked 3-inch tart shells, cooled 1 to 2 cups fruit
1 package (3 oz.) Jell-O
brand gelatin – strawberry,
raspberry, orange or
apricot flavor

\*Or use ★ Jell-O pudding—vanilla flavor

 Prepare pudding mix with milk as directed on package. (If using cooked pudding, chill.) Divide evenly among tart shells. Arrange fruit on pudding. Chill.

 Prepare gelatin as directed on package. Chill until thickened. Spoon over fruit on tarts to glaze. (Chill any remaining gelatin to use at another time.) Chill tarts until ready to serve. Garnish with whipped topping, if desired. Makes 8 tarts.

SUGGESTED FRUIT COMBINATIONS
Blueberries with grapes, peaches or whole strawberries
Whole strawberries alone or with grapes or bananas
Layered peach slices
Apricot halves and mint sprigs
Canned pineapple slice and stemmed bing cherry
Green grapes and mandarin orange sections

#### PINEAPPLE SOUR CREAM PIE

A uniquely rich flavor combination...and a cinch to make

Less than 15 minutes to prepare

1 package (6-serving) ☆ Jell-O instant pudding — vanilla flavor 1 can (8 oz.) crushed pineapple in juice 2 cups (1 pt.) sour cream 1 tablespoon sugar 1 baked 9-inch pie shell, cooled

 Combine pudding mix, pineapple with juice, sour cream and sugar in deep narrowbottom bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour into pie shell. Chill about 3 hours. Garnish with whipped topping, additional pineapple or maraschino cherries, if desired.

#### **QUICK CHERRY PIE**

An easy cherry pie...just cook the filling in minutes

From 15 to 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — vanilla flavor

1/4 cup sugar 1/4 teaspoon salt 1 cup water

1 cup water 1 tablespoon lemon juice 1 can (16 oz.) pitted red sour cherries

1 tablespoon butter or margarine Few drops red food coloring (optional) E

1 baked 9-inch pie shell, cooled

Combine pudding mix, sugar and salt in saucepan. Stir in water and lemon juice
and blend well. Add cherries and cherry liquid. Cook and stir over medium heat
until mixture comes to a <u>full</u> boil. Remove from heat. Stir in butter and food coloring. Cool 5 minutes. Pour into pie shell. Let stand at least 4 hours, or until set, or
chill several hours. Garnish with whipped topping, if desired.

#### LEMON YOGURT PIE

Lemon meringue pie with the refreshing tang of yogurt

From 15 to 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — lemon flavor

1 cup sugar 1/4 cup water 3 egg yolks

2 cups water

1 container (8 oz.)
plain yogurt
1 baked 9-or 10-inch
pie shell, cooled
3 egg whites
6 tablespoons sugar

• Combine pudding mix, 1 cup sugar and  $\frac{1}{4}$  cup water in saucepan. Blend in egg yolks, 2 cups water and yogurt, blending well. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Cool 5 minutes, stirring twice. Pour into

pie shell.

Beat egg whites until foamy throughout. Gradually beat in 6 tablespoons sugar and continue beating until mixture will form stiff shiny peaks. Spread over pie filling, sealing well at edges. Bake at 425° until merinque is delicately browned, about

5 minutes. Cool 4 hours before cutting.

#### CREAMY CHEESE PIE

It's like cheesecake in a pie shell

Less than 15 minutes to prepare

1 package (6-serving) ★ Jell-O pudding – chocolate or vanilla flavor 2 tablespoons sugar 2½ cups milk 1 package (8 oz.) cream cheese, softened 1 baked 9-inch pie shell, cooled

Combine pudding mix, sugar and milk in saucepan. Cook and stir over medium
heat until mixture comes to a <u>full bubbling boil</u>. Add hot pudding gradually to cream
cheese, blending until smooth. Pour into pie shell. Chill at least 3 hours. Garnish
with whipped topping, if desired.

## **QUICK CHEESE PIE**

Even faster...with that rich cheesecake flavor

Less than 15 minutes to prepare

1 package (8 oz.) cream cheese, softened 2 cups cold milk 1 package (4-serving) ☆ Jell-O instant pudding — lemon, coconut cream or pineapple cream flavor 1 baked 9-inch graham cracker crumb crust or pie shell, cooled

 $\bullet$  Beat cream cheese until very soft. Gradually add ½ cup of the milk and blend until smooth. Add remaining milk and pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour immediately into crust. Chill until firm, at least 2 hours. Sprinkle with nutmeg, if desired.

#### LEMON CHEESE PIE

Add lemon for a tangy twist to cheese pie

Less than 15 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — lemon flavor ¾ cup sugar 1 eag. slightly beaten 3 cups water 1 package (8 oz.) cream cheese, softened 1 baked 10-inch pie shell, cooled

 Combine pudding mix and sugar in saucepan. Blend in egg and water. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Add hot mixture gradually to cream cheese, blending until smooth. Pour into pie shell. Cover with plastic wrap. Chill at least 3 hours. Garnish with whipped topping, if desired.

## **EGGNOG PIE**

A festive holiday dessert you can make in minutes

Less than 15 minutes to prepare

1½ cups cold dairy or canned eggnog 1½ cups cold milk 1 package (6-serving) ☆ Jell-O instant pudding – vanilla flavor 1 baked 9-inch pie shell, cooled

 Pour eggnog and milk into bowl. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour at once into pie shell. Chill at least 1 hour. Garnish with whipped topping and sprinkle with nutmeg, if desired.



#### ICE CREAM PUDDING PIE

 ${\it Try \, several \, flavor \, combinations \, with \, this \, scrumptious \, pie}$ 

Less than 15 minutes to prepare

1½ cups cold milk 1 cup (½pt.) ice cream any flavor, softened 1 package (6-serving)" ☆ Jell-O instant pudding—any flavor 1 baked 9-inch pie shell or graham cracker crumb crust, cooled

 $^{\circ}$  Or use two 4-serving size packages, 2 cups milk, 1% cups ice cream

Thoroughly blend milk and ice cream in bowl. Add pudding mix. Beat slowly with
rotary beater or at lowest speed of electric mixer until blended, about 1 minute.
Pour immediately into pie shell. Chill until set, about 3 hours. Garnish with whipped
topping, if desired.

## FLAVOR COMBINATION SUGGESTIONS

Vanilla pudding with coffee, vanilla, pistachio, cherry-vanilla or butter pecan ice cream
Chocolate pudding with vanilla, coffee, peppermint or chocolate ice cream
Banana cream pudding with butter pecan ice cream
Lemon pudding with pistachio ice cream
Butter pecan pudding with butter pecan or vanilla ice cream

## FROZEN PISTACHIO MERINGUE PIE

Like Baked Alaska in a pie...the filled pie is frozen with meringue added just before serving

Over 30 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding pistachio flavor 2 cups cold milk

R

R

1 baked 8-inch pie shell, cooled or quick coconut crust (p. 29) 2 egg whites 2 tablespoons sugar

- Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour immediately into pie shell. Freeze at least 3 hours.
- Beat egg whites until foamy throughout. Gradually beat in sugar and continue beating until soft peaks form. Spread over pie filling, sealing well at edges. Bake at 400° for about 10 minutes. Serve at once.

## MARSHMALLOW-NUT ICE CREAM PIE

Rich chocolate pie with a marshmallow-nut bottom, for kids of all ages

Less than 15 minutes to prepare

1/2 cup marshmallow topping
1 baked 9-inch pie shell,
cooled
1/4 cup chopped nuts
1 1/2 cups cold milk

1 cup (½ pt.) chocolate ice cream, softened
 1 package (6-serving) ☆ Jell-O instant pudding — chocolate flavor

• Spread marshmallow topping in bottom of pie shell, using knife dipped in warm water. Sprinkle with nuts.

 Blend milk and ice cream in bowl thoroughly. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until blended, about 1 minute.
 Pour immediately into pie shell. Chill until set, about 3 hours. Gamish with whipped topping, if desired.

### **DELUXE CREAM PIE**

Gelatin adds a tangy fruit flavor to this creamy pie

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla, coconut cream or banana cream flavor 1 package (3 oz.) Jell-O brand gelatin — any flavor 21/4 cups water
1 container (41/2 oz.) Cool Whip
non-dairy whipped
topping, thawed
1 baked 9-inch pie shell,

- Combine pudding mix, gelatin and water in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil and is thickened and clear. Remove from heat and chill until slightly thickened.
- Blend whipped topping thoroughly into chilled filling mixture. Spoon into pie shell.
   Chill until firm, at least 3 hours.

FLAVOR COMBINATION SUGGESTIONS

Vanilla pudding with strawberry or lime gelatin Coconut cream pudding with orange-pineapple gelatin Banana cream pudding with strawberry-banana gelatin

## PIE DELIGHT

A beautiful creamy layered pie...no one would guess it's so easy to make

From 15 to 30 minutes to prepare

1 package (6-serving) ☆ Jell-O instant pudding butter pecan, chocolate, chocolate fudge or vanilla flavor\* 2½ cups cold milk 1 baked 9-inch pie shell or graham cracker crumb crust, cooled 1 cup thawed Cool Whip non-dairy whipped topping

\*Or use \* Jell-O pudding—banana cream, chocolate, chocolate fudge or vanilla flavor

- Prepare pudding mix with 2½ cups milk as directed on package for pie. Measure
  1 cup and set aside. (If using cooked pudding, cover with plastic wrap and chill
  thoroughly.) Pour remaining mixture into pie shell and chill.
- Blend whipped topping into the measured pie filling. Spread over chilled filling in pie shell. Chill about 3 hours. Garnish with additional whipped topping, if desired.

## MARBLE CREAM PIE

Two flavors swirl together in this easily made pie

1 package (4-serving) ★ Jell-O pudding — vanilla,

pudding — vanilla, coconut cream, banana cream or butterscotch flavor\* 1 package (4-serving) ★ Jell-O pudding — chocolate or chocolate fudge flavor\* 3 cups milk 1 baked 9-inch pie shell, cooled

\*Or use ☆ Jell-O instant pudding, same flavors

 Prepare vanilla and chocolate pudding mixes <u>separately</u> as directed on package for pie, using 1½ cups milk for each. Spoon at once into pie shell by tablespoonfuls, alternating the two flavors. Cut through fillings with knife or spatula in wide zigzag course. Repeat zigzag in opposite direction. Chill about 3 hours (or at least 1 hour for instant pudding). Garnish with whipped topping and chocolate curls, if desired.

#### COCONUT CRUNCH PIE

Cream pie with a difference...a crunchy coconut-praline topping

Over 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — vanilla flavor 2 ¾ cups milk 1 baked 9-inch pie shell,

1 cup Baker's Angel Flake coconut 3 tablespoons brown sugar 1½ tablespoons butter or margarine

- Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Remove from heat and cool 5 minutes, stirring twice. Pour into pie shell. Chill at least 4 hours.
- Combine coconut, brown sugar and butter in saucepan. Cook and stir until coconut is golden brown. Remove from heat and stir with fork for a few minutes to cool slightly. Sprinkle evenly over pie filling.

## NOW...THE EASIER PIE

The pie that takes the crust-making work out of pie making. It might be square, might be round, but the results are delicious. Now homemade pie is "easier than pie."

## LEMON CRUMB EASIER PIE

Graham cracker crumbs and nuts make the easier crust in this square pie

Over 30 minutes to prepare

1 cup fine graham cracker crumbs

¹/₃ cup finely chopped pecans

2 tablespoons sugar

¹/₄ cup butter or margarine, melted

1 package (4-serving) ★ Jell-O

pudding—lemon flavor

R

1/4 cup water
1 egg
2 cups water
1 tablespoon butter
or margarine

½ cup sugar

 Combine crumbs, pecans and 2 tablespoons sugar. Add melted butter and blend well. Press two-thirds of mixture firmly on bottom of 8-inch square pan. Bake at 375° for 5 minutes. Cool.

• Combine pudding mix, ½ cup sugar and ¼ cup water in saucepan. Add egg and blend well. Add 2 cups water. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u> and is thickened, about 5 minutes. Remove from heat. Add 1 tablespoon butter and blend well. Cool 5 minutes, stirring twice. Pour over baked crumb mixture. Sprinkle with remaining crumbs. Chill until firm. Cut into squares. Serve with whipped topping, if desired. Makes 9 servings.

## EASIER PEACH PIE

No pie crust to roll! Just sprinkle the mix in the pan and it bakes with the filling!

Over 30 minutes to prepare

1 cup pie crust mix 1 can (17 oz.) peach slices ¼ cup milk 1 package (4-serving) ★ Jell-O pudding — vanilla, coconut cream or butterscotch flavor ½ teaspoon ground allspice

- Sprinkle  $\frac{1}{2}$  cup of pie crust mix over bottom of 8-inch pie pan.
- Drain peaches, reserving syrup. Cut peaches into small pieces.
- Combine milk, pudding mix, reserved syrup and allspice, blending well. Stir in peaches. Spoon half the mixture over pie crust mix in pan. Sprinkle with remaining pie crust mix and top with remaining pudding mixture. Bake at 375° for 45 minutes or until set. Makes 6 to 8 servings.



## CHERRY-TOPPED EASIER PIE

Whole graham crackers made the "crust" in this beautiful layered pie

14 whole graham crackers 1 package (6-serving) ☆ Jell-O instant pudding vanilla flavor 2 cups cold milk 1 cup thawed Cool Whip nondairy whipped topping 1 can (21 oz.) cherry pie filling

- Line 9-inch square pan with whole graham crackers, breaking crackers if necessary, to fill pan.
- Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over crackers. Add another layer of crackers. Top with remaining pudding mixture and remaining crackers. Top with cherry pie filling. Chill 3 hours. Makes 9 servings.

## STRAWBERRY LAYERED EASIER PIE

Cracker crust on the bottom, and in the middle, too

From 15 to 30 minutes to prepare

9 whole graham crackers 1 package (6-serving) ☆ Jell-O instant puddingvanilla flavor 2 cups cold milk

1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed 1 cup finely chopped strawberries

• Arrange 9 cracker halves in bottom of 9-inch square pan.

 Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Fold in 1 cup of whipped topping. Pour half the pudding mixture over crackers in pan. Top with strawberries.

 Arrange remaining crackers on berries and add remaining pudding mixture. Spread remaining whipped topping over the top. Garnish with halved strawberries, if desired. Chill. Cut into squares. Makes 9 servings.

## EASIER BROWNIE PIE

A crustless pie...extra rich and chocolatev

Over 30 minutes to prepare

1/3 cup butter or margarine 1/3 cup sugar

3

R

R

3

4

3

1 egg 1 square Baker's semi-sweet chocolate. melted and cooled

1 package (4-serving) ★ Jell-O pudding-chocolate fudge flavor 1/4 cup all-purpose flour

1/4 cup chopped nuts ½ teaspoon vanilla

 Cream butter. Gradually beat in sugar and continue beating until light and fluffy. Add egg and beat well. Blend in chocolate. Add pudding mix and flour, beating until smooth. Stir in nuts and vanilla. Pour into ungreased 8-inch pie pan. Bake at 325° for about 30 minutes or until edges begin to pull away from sides of pan. Cool and serve with ice cream or whipped topping, if desired. Makes 6 servings.

## **EASIER PUDDING TARTS**

A new kind of tart you can whip up in a jiffu

From 15 to 30 minutes to prepare

½ cup cookie or cracker crumbs 2 to 3 teaspoons butter or margarine, melted

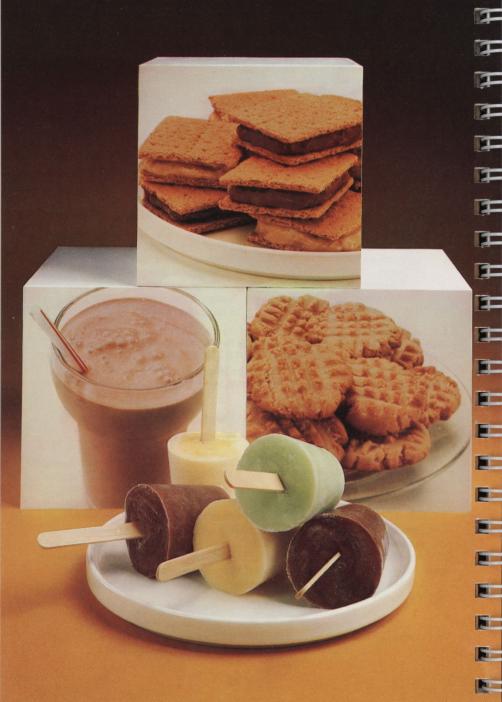
1 package (4-serving) ☆ Jell-O instant puddingany flavor 2 cups cold milk

- Combine crumbs and butter. Press mixture on bottom and sides of individual dessert dishes.
- Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Spoon into crumblined dishes. Chill. Garnish with whipped topping and additional crumbs, if desired. Makes 4 servings.

FLAVOR COMBINATION SUGGESTIONS

Lemon, vanilla or chocolate pudding with graham cracker crumbs Vanilla pudding with chocolate wafer, gingersnap or chocolate sugar cookie crumbs Chocolate or vanilla pudding with vanilla wafer crumbs

# Between-Time Treats



What to give the kids when they're just home from school and ravenous? What homemade extra to serve with the coffee when it's your turn for the club meeting? What "finger food" to make for the church social?

To the rescue, these versatile and delicious treats for all those between-meal occasions, all homemade and easy. For the kids, try one of the frozen treats—cones, pops or frozen sandwiches, simple to make ahead and have on hand. Or a terrific milk shake you can whip up in a jiffy. For those meetings—a super coffee cake, or crisp, flavorful cookies. Sound good? They are, and pudding is the building block that makes them possible... and easy. In these recipes, there's lots of goodness in exciting new forms to meet any occasion. Try them and see how they go over with your audience.

## FROZEN PUDDING TREATS

Easy, good and wholesome, too...the perfect snack for kids

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding—any flavor

4

4

3

3

H

3

4

2 cups cold milk or half and half

• Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Pour into six 5-ounce paper cups. Insert wooden or plastic spoon into each for a handle. Press a square of aluminum foil or wax paper down onto pudding to cover, piercing center of foil with handle. Freeze until firm, at least 5 hours. Press firmly on bottom of cup to release pop. Serve with foil around handle. Makes 6 pops.

SPECIAL ADDITIONS

Before pouring mixture into cups, add any of these:

4 cup chopped nuts, crushed peppermint candy or chocolate sprinkles

4 cup crushed peanut brittle

½ cup miniature marshmallows, chunky peanut butter or chopped or mashed fruit Or marble into mixture ¼ cup jam or ⅓ cup sundae sauce

Or place 1 tablespoon chopped nuts in each cup before adding pudding Or roll frozen pops in crushed peppermint candy or chocolate sprinkles

## MARBLED ORANGE POPS

Add orange flavor to vanilla for these easy pops

Less than 15 minutes to prepare

1½ cups cold milk 1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor 1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed ½ cup frozen concentrate for orange juice

• Combine milk and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until blended, about 2 minutes. Blend in whipped topping. Measure 1 cup of mixture and blend in concentrate. Spoon mixtures alternately into 4-ounce paper cups. Draw wooden stick through to marble and leave inserted in center for handle. Freeze until firm, about 4 hours. Makes 8 pops.

#### **BANANA YOGURT FREEZE**

Nutritious and a welcome treat for any snack occasion

Less than 15 minutes to prepare

1½ cups cold milk
1 package (4-serving) ☆ Jell-O
instant pudding —
vanilla flavor
1 container (8 oz.) plain
yogurt

2 bananas, mashed 1 teaspoon rum extract (optional) 1 cup thawed Cool Whip non-dairy whipped topping

 Combine milk, pudding mix and yogurt in deep narrow-bottom bowl. Beat at lowest speed of electric mixer for 2 minutes. Blend in bananas, extract and whipped topping. Pour into paper baking cups or 4-ounce paper cups, inserting wooden sticks, if desired. Freeze until firm, about 4 hours.

 Remove from cups and roll in toasted flaked coconut, if desired. Makes 8 servings. NOTE: To serve as dessert, spoon mixture into individual parfait glasses. Garnish with additional thawed whipped topping and freeze until firm. Garnish with whole or sliced strawberries or maraschino cherries, if desired.

## **PUDDING CONES**

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding vanilla or chocolate flavor\*

1½ cups cold milk

1 cup thawed Cool Whip nondairy whipped topping ¼ cup chopped nuts or peanuts 5 ice cream wafer cones

\*Or use ★ Jell-O pudding—chocolate flavor

- Prepare pudding mix as directed on package for pudding using 1½ cups milk.
   (If using cooked pudding, pour into bowl and chill.) Blend in whipped topping and nuts. Chill.
- Just before serving, spoon pudding mixture into wafer cups. Garnish with additional whipped topping and nuts or assorted candies or maraschino chemies, if desired. Makes 5 servings.

NOTE: To make pudding mixture thick enough to <u>scoop</u> into wafer cones, reduce milk to 1 cup and prepare as directed.



## FROZEN PUDDING SANDWICHES

Keep these on hand in your freezer for special snack times

From 15 to 30 minutes to prepare

1 ½ cups cold milk ½ cup creamy or chunky peanut butter

3

R

3

4

3

4

3

1

1 package (4-serving) ☆ Jell-O instant pudding – vanilla or chocolate flavor 24 graham crackers or chocolate wafers

- Add milk gradually to peanut butter in deep narrow-bottom bowl, blending until smooth. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Let stand 5 minutes.
- Spread filling about ½ inch thick on 12 of the crackers. Top with remaining crackers, pressing lightly and smoothing around edges with spatula. Freeze until firm, about 3 hours. Wrap individual sandwiches for storage. Makes 12 sandwiches.

## BUTTERSCOTCH-TOP COFFEE CAKE

Make two at once...great for your next a.m. club meeting

Over 30 minutes to prepare

1 package (13 ¾ oz.) hot roll mix 1 package (4-serving) ★ Jell-O pudding — butterscotch flavor ½ cup firmly packed dark brown sugar

 ¼ cup butter or margarine
 ½ cup sour cream
 ¼ cup Baker's Angel Flake coconut or chopped nuts

 Prepare hot roll mix as directed on package. Let rise in warm place until doubled in bulk, about 30 minutes. Divide dough in half. Press into two lightly greased 9-inch layer pans. Let rise another 30 minutes.

Combine pudding mix and brown sugar. Cut in butter until mixture is crumbly.
 Stir in sour cream. With finger or back of spoon, press holes in dough about 1 inch apart. Spoon pudding mixture over dough. Sprinkle with coconut or chopped nuts.
 Bake at 375° for 25 to 30 minutes. Serve warm, or heat before serving.

## **BUTTER PECAN CRUMB CAKE**

Over 30 minutes to prepare

½ cup firmly packed brown sugar

½ cup all-purpose flour ½ teaspoon cinnamon

1/4 cup butter or margarine, softened

1 package (2-layer) yellow cake mix or puddingincluded cake mix 1 package (4-serving) ☆ Jell-O instant pudding butter pecan flavor 1 cup (½ pint) sour cream ½ cup oil

1/3 cup oil 4 eggs

½ teaspoon maple extract (optional)

 Combine brown sugar, flour and cinnamon in small bowl. Cut in butter with pastry blender or two knives to make crumbs. Set aside.

• Combine remaining ingredients in large mixer bowl. Blend, then beat at medium speed for 4 minutes. Pour into greased and floured 10-inch tube pan. Bake at 350° for 50 minutes. Carefully remove <u>partially baked</u> cake from oven and sprinkle immediately with reserved crumb mixture. Bake 10 to 15 minutes longer or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. <u>Do not underbake</u>. Cool in pan 10 minutes. Carefully remove from pan; turn crumb side up and finish cooling on rack.

# HOMEMADE ICE CREAM SAUCES...

Ice cream becomes a very special snack-time treat when you add one of these thick and luscious sauces...all easy to make!

# QUICK ICE CREAM SAUCE

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding – butterscotch, chocolate or chocolate fudge flavor ¾ cup light com syrup ¾ cup evaporated milk or light cream

 Combine pudding mix and corn syrup in bowl. Gradually add evaporated milk, stirring constantly. Let stand 10 minutes. Serve over ice cream or cake. Store, covered, in refrigerator for up to a week. Makes about 2 cups.

## CHOCOLATE ICE CREAM SAUCE

Less than 15 minutes to prepare

1 package (4-serving) ★ Jell-O pudding—chocolate, milk chocolate or chocolate fudge flavor

11/2 cups water

3

3

1

H

4

5

½ cup sugar

½ square Baker's brand unsweetened chocolate 1 tablespoon butter or margarine

• Combine pudding mix, water, sugar and chocolate in saucepan. Cook and stir until mixture comes to a boil. Remove from heat. Add butter. Serve warm or cold on cake or ice cream. (If sauce becomes thick, thin with water.) Makes 2 cups.

# EASY PUDDING MILK SHAKE

Less than 15 minutes to prepare

4 cups cold milk 1 package (4-serving) ☆ Jell-O instant pudding—any flavor 4 scoops ice cream—any flavor (optional)

Pour 2 cups of milk into bowl or 2-quart shaker or jar with tight-fitting cover. Add
pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer
until blended, about 2 minutes, or cover shaker tightly and shake vigorously until
blended, about 30 seconds. Add remaining milk and the ice cream. Beat or shake
until thoroughly mixed. Serve at once. Makes 6 servings with ice cream or 4 without.





#### PEANUT BUTTER COOKIES

Kids—and grown-ups, too—go for the peanut flavor of these homemade crisps

Over 30 minutes to prepare

1 cup unsifted all-purpose flour

½ teaspoon baking soda

1/8 teaspoon salt

1/3 cup butter, margarine or vegetable shortening

½ cup creamy or chunky peanut butter

1 package (4-serving) ☆ Jell-O instant pudding – vanilla flavor 1 egg

Mix flour with baking soda and salt.

Cream butter. Blend in peanut butter and pudding mix. Add egg and beat until
light and fluffy. Gradually add flour mixture, beating after each addition until
smooth. Shape dough into small balls and place on greased baking sheets.
 Flatten balls with fork. Bake at 375° for 10 to 12 minutes, or until lightly browned.
 Cool on racks. Makes 2½ dozen.

## **QUICK CHIP COOKIES**

Easy homemade drop cookies start with a pair of mixes

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla flavor\* 1 cup all-purpose biscuit mix 2 tablespoons sugar 1/4 cup oil

1 egg, slightly beaten
3 tablespoons water
½ cup Baker's brand chocolate
flavor baking chips

\* Or use 🕏 Jell-O instant pudding and eliminate sugar

 Combine pudding mix, biscuit mix and sugar in bowl. Add oil, egg and water. Blend well. Stir in chips. Drop from teaspoon onto ungreased baking sheets. Bake at 375° for about 12 minutes, or until lightly browned. Remove from baking sheets and cool on racks. Store in tightly covered container. Makes about 2 to 2½ dozen.

## **CHEWY BROWNIES**

Moist and fudgy, and simple to make any time

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — chocolate fudge, chocolate or milk chocolate flavor\*

chocolate flavor\* ½ cup unsifted all-purpose flour ¼ teaspoon Calumet baking powder 1/3 cup butter or margarine
 2/3 cup sugar
 2 eggs
 1 teaspoon vanilla
 1/2 cup chopped walnuts

\*Or use 🛱 Jell-O instant pudding and reduce flour to 1/3 cup

• Combine pudding mix, flour and baking powder and mix well.

 Melt butter in saucepan. Remove from heat and add sugar. Beat in eggs, one at a time. Blend in pudding mixture and vanilla. Stir in nuts. Spread onto greased 8-inch square pan. Bake at 350° for 35 minutes. (Or use 9-inch pan and bake 30 minutes.) Cool in pan, then cut into bars. Makes about 18 bars.

## COCONUT BUTTERSCOTCH CRISPS

Make these ahead for a lunchbox or after-school homemade treat

Over 30 minutes to prepare

1½ cups unsifted all-purpose flour ½ teaspoon baking soda 1 package (4-serving) ★ Jell-O pudding — butterscotch flavor 1 egg

½ cup butter or other shortening ½ cup firmly packed brown sugar ½ cup Baker's Angel Flake or cookie coconut

Mix flour with baking soda. Cream butter and beat in sugar and pudding mix.
 Add egg and blend well. Stir in flour mixture. Form into small balls about 1 inch
 in diameter. (Flour hands lightly, if necessary.) Roll in coconut. Place on ungreased
 baking sheets and press with bottom of glass that has been dipped in flour. Bake at
 350° for 10 minutes. Remove from baking sheets and cool on racks. (These can
 be wrapped in aluminum foil and frozen or stored at room temperature.)
 Makes about 3 dozen cookies.

## PISTACHIO-COCONUT COOKIES

Crisp drop cookies with chewy centers, a welcome blend of flavors

Over 30 minutes to prepare

1 package (2-layer) white cake mix 1 package (4-serving) ☆ Jell-O instant pudding pistachio flavor ½ cup oil

3 tablespoons water
2 eggs
½ cup chopped nuts
½ cup Baker's Angel Flake

coconut

 Combine all ingredients in bowl. Blend well. Drop from teaspoon onto greased baking sheets. Bake at 350° for about 10 minutes or until lightly browned around edges. Store in tightly covered container. Makes 6 dozen.

## **CHEWY MACAROONS**

Whip them up in minutes...they're chewy and yummy!

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding—vanilla flavor 2<sup>2</sup>/<sub>3</sub> cups (about) Baker's Angel Flake coconut <sup>2</sup>/<sub>s</sub> cup sweetened condensed milk <sup>1</sup>/<sub>2</sub> teaspoon almond extract Diced maraschino cherries (optional)

• Combine pudding mix, coconut, milk and extract. Drop from teaspoon onto well greased and floured baking sheets. Garnish with cherries. Bake at 325° for 12 to 15 minutes or until edges are golden brown. Remove from baking sheets at once and cool thoroughly on racks. For ease in removing cookies from baking sheet, dip spatula in water. (If cookies cool and become difficult to remove, reheat in oven for a few minutes.) Makes 2½ dozen.

## **QUICK LEMON CRISPS**

Turn these out from ingredients on hand, in just minutes

Over 30 minutes to prepare

1¾ cups unsifted all-purpose flour ¾ teaspoon baking soda Dash of salt ¾ cup vegetable shortening 1 cup sugar 2 packages (4-serving)☆ Jell-O instant pudding lemon flavor 3 eggs

 Mix flour with soda and salt. Cream shortening. Add sugar and pudding mix and continue beating until light and fluffy. Add eggs and mix thoroughly. Add flour mixture and beat until well blended. Drop by teaspoonfuls onto greased baking sheets, about 2 inches apart. Bake at 375° for 8 to 10 minutes. Store in tightly covered container. Makes 5 dozen cookies.

## **BUTTERSCOTCH BONBONS**

Rolled oats, coconut and nuts team to make these quick delicious candies

From 15 to 30 minutes to prepare

3 cups quick-cooking rolled oats 1 cup Baker's Angel Flake coconut ½ cup coarsely chopped nuts

1 cup sugar

1 package (4-serving) ★ Jell-O pudding or & Jell-O instant pudding-butterscotch flavor

½ cup milk

½ cup butter or margarine

• Combine oats, coconut and nuts in large bowl. Blend sugar, pudding mix, milk and butter in heavy saucepan. Bring to a boil. Reduce heat and boil 1 minute, stirring constantly. Pour over oat mixture and mix well. Drop from teaspoon onto wax paper on baking sheets. (If mixture becomes dry, add small amount of milk or cream.) Chill 15 to 20 minutes until set. Store in refrigerator. Makes about 51/2 dozen candies.

## **PUDDING PRALINES**

Easy homemade candies, just like those New Orleans confections

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding-butterscotch, chocolate, chocolate fudge or vanilla flavor 1 cup granulated sugar

½ cup firmly packed brown sugar <sup>2</sup>/<sub>3</sub> cup evaporated milk 2 tablespoons butter or margarine 1½ cups pecan halves or pieces

•Combine pudding mix, sugars, milk and butter in saucepan. Cook and stir over low heat until sugar dissolves and mixture comes to a boil. Continue to boil gently, stirring often, until a small amount of syrup forms a very soft ball in cold water (or to a temperature of 230°). Remove from heat. Add nuts. Beat for 2 minutes. Quickly drop from tablespoon onto wax paper, making each praline about 2 inches in diameter. Let stand until firm. Makes about 2 dozen.

## **EASY FUDGE**

An easy short-cut way to great fudge

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding - chocolate, chocolate fudge or milk chocolate flavor

1/4 cup milk

2 tablespoons butter or margarine 2 cups confectioners sugar

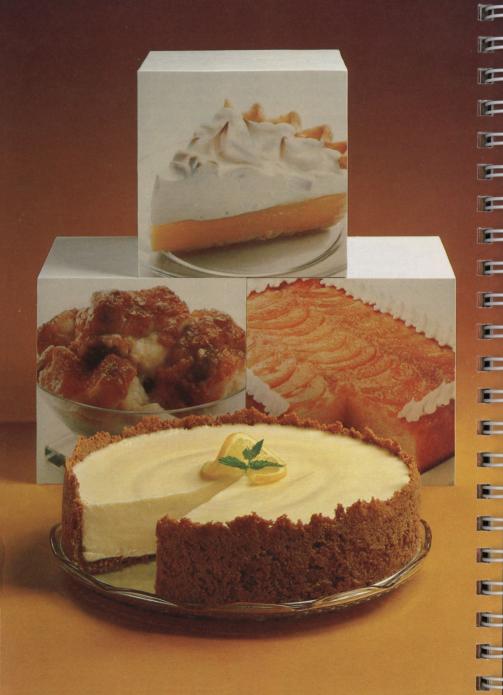
1/4 cup chopped nuts

•Combine pudding mix and milk in saucepan. Add butter and bring to a boil over medium heat, stirring constantly. Remove from heat. Stir in sugar and beat until smooth. Add nuts. Quickly pour into greased or wax paper-lined 8x4-inch loaf pan. Chill until firm, about 30 minutes. Cut into pieces. Store, covered, in refrigerator. Makes about 18 large pieces.

# Good Old-Fashioned Desserts

T

13



They're part of our tradition— desserts like these. Each comes with its own special memory. The Pineapple Upside-Down Cake your mother used to make for church socials. The Coconut Custard Pie your uncle insisted on having along with the pumpkin for Thanksgiving. The Ambrosia pudding you always had when you visited your Southern cousins. Grandmother's beautiful Floating Island. The Apple Crisp that made October special.

There's a lot of nostalgia— and a lot of memorable dessert eating—wrapped up in these old-fashioned desserts. Now pudding is the keystone, the building block that takes the work out of making them, while still recapturing all those marvelous old-fashioned tastes. Here, one of the most memorable of all, Lemon Cheesecake—creamy and

luscious, an American classic.

# LEMON CHEESECAKE

Over 30 minutes to prepare

1¼ cups graham cracker crumbs 3 tablespoons sugar ⅓ cup butter or margarine 2 packages (8 oz. each) cream cheese, softened 4 cups cold milk 2 packages (4-serving)☆ Jell-O instant pudding lemon flavor

 Combine crumbs, sugar and butter and mix well. Press mixture firmly on bottom and on sides (to within 1 inch of top) of 9-or 10-inch springform pan (or use 9-inch square pan; press mixture on bottom). Bake at 350°about 8 minutes or until lightly browned. Cool.

 Beat cream cheese in large bowl until smooth. Gradually add 1 cup of the milk, blending until mixture is very smooth. Add remaining milk and pudding mix. Beat with rotary beater just until well blended, about 1 minute. Pour carefully into crumblined pan. Chill until firm, about 3 hours. Garnish with whipped topping and quartered lemon slices, if desired.

## APPLESAUCE-SPICE CAKE

Rich and spicy, with the nostalgic tang of autumn apples

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor

4 eggs 1 cup applesauce ½ cup water ¼ cup oil

½ teaspoon cinnamon ½ teaspoon nutmeg

1/4 teaspoon allspice(optional)
1/2 cup raisins, finely

chopped (optional)

• Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube or fluted tube pan. Bake at 350° for 50 to 55 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. <u>Do not underbake</u>. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

## RAISIN-NUT POUND CAKE

Pudding plus yogurt gives a new richness to this old favorite

Over 30 minutes to prepare

1 package (2-layer) yellow
cake mix or puddingincluded cake mix
1 package (4-serving) ☆ Jell-O
instant pudding —
vanilla flavor
1 container (8 oz.) plain yogurt

½ cup oil 4 eggs ¼ cup finely chopped nuts ¼ cup finely chopped raisins

<sup>1</sup>/<sub>4</sub> cup finely chopped mixed candied fruit (optional)

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of
electric mixer for 4 minutes. Pour into two 9x5-inch loaf pans which have been
lined with paper on bottoms. Bake at 350° for 40 to 45 minutes, or until cake
tester inserted in centers comes out clean and cake begins to pull away from sides
of pan. Do not underbake. Cool in pans 15 minutes. Remove from pans and
finish cooling on racks.

## MARBLE CAKE

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding – vanilla flavor 4 eggs

1 cup water

1/4 cup oil

1 package (4-serving) ☆ Jell-O instant pudding — chocolate or chocolate fudge flavor ¼ cup water

 Combine cake mix, vanilla pudding mix, eggs, 1 cup water and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Spoon one-third of batter into bowl. Blend in chocolate pudding mix and ¼ cup water.

Pour half the vanilla batter into greased and floured 10-inch fluted tube pan. Add
half the chocolate batter. Repeat layers. Bake at 350° for 45 to 50 minutes or
until cake tester inserted in center comes out clean and cake begins to pull away
from sides of pan. Do not underbake. Cool in pan about 15 minutes. Remove
from pan and finish cooling on rack.



## PEACH UPSIDE-DOWN CAKE

Especially rich, this version with the plus of sour cream

# Over 30 minutes to prepare

<sup>1</sup>/<sub>4</sub> cup butter or margarine, melted

5

1/3 cup firmly packed light brown sugar

1 can (29 oz.) sliced peaches, well drained

1 package (2-layer) yellow cake mix or puddingincluded cake mix 1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor

4 eggs

1 cup (½ pt.) sour cream

1/4 cup oil

½ teaspoon almond extract (optional)

• Combine butter and brown sugar. Pour into 13x9-inch pan. Arrange peaches in rows on sugar mixture.

 Combine remaining ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Spoon carefully over peach slices in pan.
 Bake at 350° for 50 to 55 minutes or until cake springs back when lightly touched.
 Cool in pan for 5 minutes. Invert onto serving platter and remove pan. Serve warm or cool with whipped topping, if desired.

## GLAZED PINEAPPLE UPSIDE-DOWN CAKE

Pudding adds a new lustrous sheen to the pineapple topping

Over 30 minutes to prepare

1 can (20 oz.) sliced pineapple in juice

1 package (4-serving) ★ Jell-O pudding or & Jell-O instant pudding vanilla flavor

½ cup firmly packed brown sugar

10 maraschino cherries

1 package (2-laver) vellow cake mix

1 package (4-serving) ☆ Jell-O instant puddingvanilla flavor

4 eggs 1 cup water 1/4 cup oil

 Drain pineapple, reserving juice. Combine pudding mix and pineapple juice and set aside Arrange pineapple slices in bottom of 13x9-inch baking pan. Place cherry in center of each. Pour pudding mixture over pineapple. Sprinkle with brown sugar.

 Combine cake mix, pudding mix, eggs, water and oil in large mixer bowl. Blend. then beat at medium speed of electric mixer for 4 minutes. Pour over pineapple topping mixture in pan. Bake at 350° for 55 to 60 minutes or until top springs back when lightly pressed. Cool 5 minutes in pan. then invert on serving platter and let stand 1 minute before removing pan. Serve warm with whipped topping, if desired.

# EASY BOSTON CREAM PIE

This simplified version goes together in a jiffy

Over 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding - vanilla or banana cream flavor 21/3 cups milk 1 square Baker's unsweetened chocolate

1 tablespoon butter or margarine ½ cup thawed Cool Whip non-dairy whipped topping 1 baked 8-or 9-inch vellow cake laver. cooled

• Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Measure 1 cup pudding into bowl. Add chocolate and butter and stir until melted. Cover both pudding surfaces with plastic wrap and chill.

 Beat chilled vanilla pudding just until smooth. Fold in whipped topping. Split cake layer in half horizontally to make 2 layers. Place 1 cake layer on serving plate, spread with vanilla pudding mixture and top with second layer. Beat chilled chocolate-flavored pudding until smooth and creamy. Spread over cake. Chill at least 1 hour. Makes 6 to 8 servings.

## **EASY BLACK-BOTTOM PIE**

Chocolate chips plus pudding...what could be easier?

Over 30 minutes to prepare

1 unbaked 9-inch pie shell ½ cup Baker's chocolate flavor baking chips 1 package (6-serving) ☆ Jell-O instant pudding – vanilla or banana cream flavor\* 2½ cups milk

 $^{\circ}$  Or use  $\bigstar$  Jell-O pudding, any flavor except lemon, and use  $2^{3}\!\!/_{2}$  cups milk

 $\bullet$  Bake pie shell at 450° for 12 to 15 minutes, or until lightly browned. Remove from oven. Immediately sprinkle chips in single layer on bottom of pie shell. Let stand 3 to 5 minutes to melt chips, then spread over bottom of crust. Cool thoroughly.

 Prepare pudding mix as directed on package for pie. Pour into chocolate-coated crust. (If using cooked pudding, cover surface with plastic wrap.) Chill 3 hours (4 for cooked). Garnish with whipped topping and chocolate curls, if desired.

## FROZEN BLACK-BOTTOM PIE

Cool and creamy, a new way with an old favorite

Over 30 minutes to prepare

1 package (6-serving) ★ Jell-O
pudding — any flavor
except lemon
2 cups milk
1½ to 2 tablespoons chocolate
svrup

1 baked 9-inch pie shell, cooled 1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed

• Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Remove from heat and cool 5 minutes, stirring twice. Add syrup to ½ cup of the filling; pour into pie shell and chill. Cover remaining mixture with plastic wrap and chill.

• Beat chilled mixture until creamy. Blend in half of the whipped topping. Spoon into pie shell and freeze until firm, about 4 hours. Garnish with remaining topping.

## FLUFFY BANANA CREAM PIE

Make the classic banana cream pie by using ★ Jell-O pudding, following package directions and slicing bananas into the pie shell before filling.

Or try this fluffy— even quicker— version.

Less than 15 minutes to prepare

1 envelope Dream Whip whipped topping mix\* 1 banana 1 baked 9-inch pie shell, cooled 1 package (6-serving) ☆ Jell-O instant pudding – banana cream or vanilla flavor 2 cups cold milk

 $^{\circ}$  Or use 1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed

• Prepare whipped topping mix as directed on package.

· Slice banana into pie shell.

1

4

 Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Fold in half of the prepared whipped topping. Pour filling over banana in pie shell. Chill at least 1 hour. Garnish with remaining whipped topping.



# SPECIAL LEMON MERINGUE PIE

A universal favorite, made even better this way

# From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding—lemon flavor

<sup>2</sup>/<sub>3</sub> cup sugar

2 1/4 cups water 3 egg yolks 2 tablespoons lemon juice

2 tablespoons butter or margarine 1 baked 9-inch pie shell, cooled

3 egg whites

6 tablespoons sugar

Combine pudding mix,<sup>2</sup>/<sub>3</sub> cup sugar and <sup>1</sup>/<sub>4</sub> cup of the water in saucepan. Blend
in egg yolks and remaining water. Cook and stir over medium heat, until mixture
comes to a <u>full bubbling boil</u>. Remove from heat. Blend in lemon juice and butter.
Cool 5 minutes, stirring twice. Pour into pie shell.

 Beat egg whites until foamy throughout. Gradually beat in 6 tablespoons sugar and continue beating until mixture will form stiff shiny peaks. Spread over pie filling, sealing well at edges. Bake at 425° for 5 to 10 minutes or until meringue

is delicately browned. Cool at least 4 hours before cutting.

## **KEYLIME PIE**

A light fluffy variation of the famous Florida pie

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — lemon flavor 1 cup sugar

1½ cups water
2 egg yolks

5

3 tablespoons lime juice

34 teaspoon grated lime rind 2 egg whites

¼ cup sugar Green food coloring

1 baked 9-inch graham cracker crumb crust or pie shell, cooled

• Combine pudding mix, 1 cup sugar and ¼ cup of the water in saucepan. Blend in egg yolks. Add remaining water. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat. Stir in lime juice and rind.

Beat egg whites until foamy throughout. Gradually add ¼ cup sugar and continue beating until mixture will form stiff shiny peaks. Blend in pie filling mixture. Add enough food coloring to tint light green. Pour into crust. Chill until firm. Gamish with whipped topping and lime twists or slices, if desired.

## **DEEP-DISH APPLE PIE**

Pudding adds to the special old-fashioned flavor of this classic

Over 30 minutes to prepare

5 cups thinly sliced peeled apples 1½ cups water ¼ cup sugar 1 tablespoon lemon juice 1 package (6-serving) ★ Jell-O pudding — vanilla flavor ½ teaspoon cinnamon 1 tablespoon butter or margarine Pastry for 1-crust pie

 Combine apples, water, sugar, lemon juice, pudding mix and cinnamon in 2-quart baking dish. Dot with butter.

• Roll pastry to fit top of dish. Place over apple mixture. Flute edges and cut several slits near center. Bake at 425° for 45 minutes or until crust is lightly browned. Serve with ice cream or whipped topping, if desired.

#### COCONUT CUSTARD PIE

This rich golden favorite is now easy to make

Over 30 minutes to prepare

1 package (4½ oz.)\* Jell-O Americana golden egg custard mix 2¾ cups milk 1 egg yolk (optional)

<sup>2</sup>/<sub>s</sub> cup Baker's Angel Flake coconut 1 baked 9-or 10-inch pie shell, cooled Ground nutmeg (optional)

\*Or use 3-ounce package, 2 cups milk and 8-inch pie shell

• Blend custard mix with milk in saucepan. Add egg yolk. Bring quickly to a boil, stirring constantly. Remove from heat. Cool 30 minutes, stirring often.

• Sprinkle coconut in pie shell. Carefully pour in custard mixture. Sprinkle with nutmeg and additional flaked coconut, toasted, if desired. Chill until set, at least 4 hours. Refrigerate any leftover pie.

## **PUMPKIN PIE**

Two recipes for rich creamy pumpkin pie—both easy, one with no cooking

# Less than 15 minutes for instant pudding, over 30 minutes for cooked

1 package (6-serving) ★ Jell-O pudding or ☆ Jell-O instant pudding — vanilla flavor

1½ cups milk 1 cup canned pumpkin 1 teaspoon pumpkin pie spice 1 cup thawed Cool Whip nondairy whipped topping 1 baked 9-inch pie shell, cooled

• If using ★ Jell-O pudding: Combine pudding mix, milk, pumpkin and spice in saucepan. Cook and stir over medium heat until mixture comes to full bubbling boil. Remove from heat and cool 5 minutes, stirring twice. Cover with plastic wrap and chill. Fold in whipped topping and pour into pie shell. Chill 3 hours. Garnish with additional whipped topping, if desired.

If using \$\frac{1}{2}\$ Jell-O instant pudding: Combine pudding mix, milk, pumpkin, spice
and whipped topping in deep narrow-bottom bowl. Beat at low speed of electric
mixer for 1 minute. Pour into pie shell. Chill until set, at least 3 hours. Garnish

with additional whipped topping, if desired.

#### PECAN PIE

It started in the South...now it's a favorite everywhere

# Over 30 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding — vanilla or butterscotch flavor 1 cup light or dark corn svrup 34 cup evaporated milk 1 egg, slightly beaten 1 cup chopped pecans 1 unbaked 8-inch pie shell

 Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, blending well. Add pecans and pour into pie shell. Bake at 375° until top is firm and just begins to crack, about 45 to 50 minutes. Cool at least 3 hours before cutting. Garnish with whipped topping and additional pecans, if desired.

## CREAMY SWEET POTATO PIE

Another Southern classic, now easy to make like this

From 15 to 30 minutes to prepare

1 can (15 oz.) sweet potatoes
1 package (4-serving) ★ Jell-O
pudding — vanilla flavor
2 tablespoons sugar
½ teaspoon cinnamon

 ½ teaspoon ginger
 ½ teaspoon nutmeg
 ½ cups milk
 1 baked 9-inch pie shell, cooled

• Drain sweet potatoes, reserving 4 cup liquid. Mash, then add reserved liquid.

Combine pudding mix, sugar, spices, milk and sweet potatoes in saucepan. Cookand stir over medium heat until mixture comes to a <u>full bubbling boil</u>. Remove from heat. Cool 5 minutes, stirring once or twice. Pour into pie shell. Chill. Garnish with whipped topping and a sprinkle of nutmeg, if desired.

## CHARLOTTE

Tradition calls for ladyfingers but you can use pound cake slices, if you prefer

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — chocolate, coconut cream, vanilla or French vanilla flavor\*

2 cups milk 6 ladyfingers

5

¼ cup strawberry jam
1 envelope Dream Whip
whipped topping mix
1 teaspoon lemon rind
(omit if using chocolate or
coconut cream flavors)

\*Or use & Jell-O instant pudding

• Prepare pudding mix with milk as directed on package. Cover surface with plastic wrap and chill 2 hours. (If using instant pudding, don't chill.)

Split ladyfingers. Spread with jam and press together. Cut each in half crosswise.

 Prepare whipped topping mix as directed on package. Blend 1 cup into chilled pudding. Add lemon rind. Spoon about half of pudding mixture into shallow 1-quart glass bowl. Line sides with filled ladyfinger halves. Spoon in remaining pudding mixture. Chill. Before serving, top with remaining whipped topping. Garnish with toasted almond halves or toasted flaked coconut, if desired. Makes 6 servings.

## FLOATING ISLAND

An elegant turn-of-the-century dessert, simplified now, but just as delicious

Over 30 minutes to prepare

1 package (3 oz.) Jell-O Americana golden egg custard mix 3 cups milk 2 egg yolks, slightly beaten 1 teaspoon vanilla 2 egg whites ¼ cup sugar

 Combine custard mix and 1 cup of the milk in saucepan. Blend in yolks. Add remaining milk. Bring mixture quickly to a boil, stirring constantly. Remove from heat. Stir in vanilla. Cover with plastic wrap and cool about 30 minutes. Stir and pour into serving dish. Chill.

Beat egg whites until foamy throughout. Gradually add sugar and continue beating until mixture forms soft peaks. Drop from tablespoon onto ungreased baking sheet, making 6 meringues. Broil until lightly browned. Stir chilled custard. Place meringues on top of custard. Makes 6 servings.

### AMBROSIA PUDDING

Just creamy pudding, fruit and coconut...heavenly!

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding — lemon or vanilla flavor\* 2 cups cold milk

 ½ teaspoon grated orange rind (optional)
 ½ cup diced fresh orange sections (or drained canned mandarin orange sections)
 ²/₃ cup Baker's Angel Flake coconut

\*Or use ★ Jell-O pudding—banana cream flavor

 Prepare pudding mix with milk as directed on package for pudding.(If using cooked pudding, cover with plastic wrap and chill.) Fold in orange rind, orange sections and coconut. Pour into dessert dishes or serving bowl and chill. Makes 6 servings.



## **BREAD PUDDING**

Hearty old-fashioned dessert, now ready in minutes

# From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding – vanilla flavor 2 tablespoons sugar

3 cups milk

1/4 cup raisins

1 tablespoon butter or margarine

½ teaspoon vanilla

6 slices dry white bread, cut in <sup>3</sup>/<sub>4</sub>-inch cubes

2 tablespoons sugar

1/4 teaspoon cinnamon

1/8 teaspoon nutmeg

• Combine pudding mix and 2 tablespoons sugar in saucepan. Blend in 2 cups of the milk. Add raisins. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat and stir in butter and vanilla. Pour remaining milk over bread cubes in bowl to moisten, then stir into pudding mixture. Pour into 1-quart baking dish.

 Combine 2 tablespoons sugar and spices. Sprinkle over pudding. Broil until sugar is lightly browned and bubbly, about 4 or 5 minutes. Serve warm or chilled.

Makes 6 servings.

## INSTANT BREAD PUDDING

Old-fashioned, but quicker than ever this way

Less than 15 minutes to prepare

4 or 5 slices white bread
1 package (4-serving) ☆ Jell-O
instant pudding —
vanilla flavor
2 cups cold milk
½ teaspoon salt

5

1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
1/2 teaspoon vanilla
1 tablespoon brown sugar
2 tablespoons
chopped nuts

• Trim crusts from bread. Toast, then cut into ½-inch cubes. Arrange half of bread cubes in bottom of 1-quart baking dish.

 Combine pudding mix, milk, salt, spices and vanilla in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Pour half the pudding over bread cubes. Add remaining bread cubes and top with remaining pudding. Combine brown sugar and nuts and sprinkle over pudding. Broil 2 to 3 minutes. Chill. Makes 5 or 6 servings.

## SOUTHERN BANANA PUDDING

Really special, with vanilla water crust, creamy vanilla filling, fluffy meringue topping

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla or banana cream flavor 2 egg yolks 2½ cups milk

25 vanilla wafers 2 large bananas, sliced 2 egg whites Dash of salt 1/4 cup sugar

 Combine pudding mix, egg yolks and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat.

Arrange layer of vanilla wafers on bottom and sides of 1½-quart baking dish.
 Add a layer of banana slices and of pudding. Continue layering wafers, banana slices and pudding, ending with pudding.

Beat egg whites with salt until foamy throughout. Gradually beat in sugar and
continue beating until mixture will form stiff shiny peaks. Pile lightly on pudding,
sealing edges well. Bake at 425° for 5 to 10 minutes or until meringue is lightly
browned. Serve warm or chilled. Makes 8 servings.

# APPLE CRISP

So easy and delightfully crunchy and tart

Over 30 minutes to prepare

4 medium apples, peeled, cored and sliced (4 cups)
1 package (4-serving) ★ Jell-O pudding — butterscotch flavor

<sup>1</sup>/<sub>4</sub> cup butter or margarine <sup>1</sup>/<sub>2</sub> teaspoon cinnamon 1<sup>1</sup>/<sub>2</sub> cups Post 40% bran flakes

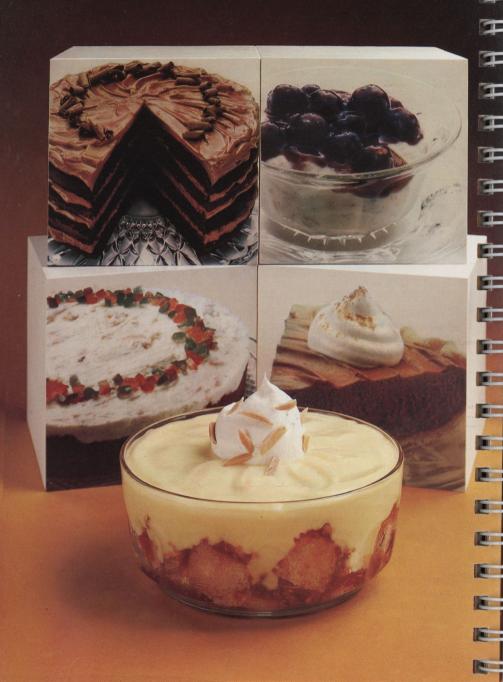
• Combine apple slices and half the pudding mix in greased shallow baking dish.

 Cream butter with remaining pudding mix and cinnamon. Add cereal. Sprinkle over apple mixture. Cover and bake at 375° for 30 minutes or until apples are tender. Serve warm or chilled. Makes 8 servings.

# International Favorites

1

1



From around the world comes the inspiration for these special desserts. Some are much like the original, but now made simpler, so you can make them without fuss. Some are adaptations of foreign classics, with the same distinctive flavors put in a new easier form. All have the plus of pudding, the dessert-building block that makes the making easy and the results delicious.

You'll find an Easy Tortoni, an Instant Zabaglione, to finish off a dinner with an Italian flourish. A new and easy kind of Pistachio Pie to go with your shish kabobs. Oriental Almond Cream, if you're having Chinese food. Spanish Flan for your paella. Mexican Chocolate Pie for after the chili. But why limit such special desserts like these to international meals only? Any one of them could bring its own welcome flair to any occasion—simple or special. For example, try this super-special Trifle, one of the nicest things the English have ever done for desserts.

## **ENGLISH TRIFLE**

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O
pudding — vanilla or
French vanilla flavor
2½ cups milk
1 baked 8-inch sponge
cake layer,
cooled
½ cup orange juice

5

 1/4 cup sherry wine (optional)
 2 tablespoons water
 1/3 cup red raspberry preserves or orange marmalade
 1/2 cup soft macaroon crumbs
 1 container (4 1/2 oz.) Cool Whip non-dairy whipped topping, thawed

• Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Cover with plastic wrap and set aside.

• Cut cake into 1½-inch cubes. Place cake cubes in 1-or 1½-quart serving bowl or in individual serving dishes. Combine orange juice and wine and sprinkle over cake cubes. Add water to preserves and spoon over cake cubes. Top with macaroon crumbs. Spoon in prepared pudding, covering cake completely. Chill at least 2 hours. Top-with whipped topping and garnish with toasted almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

## CUP OF TRIFLE

Easy enough for everyday dinners, special enough for company

From 15 to 30 minutes to prepare

1½ cups ½-inch pound cake cubes

2 tablespoons orange juice (optional)

3 tablespoons raspberry preserves 1 tablespoon water 1 package (4-serving) ☆ Jell-O
instant pudding — vanilla
or French vanilla flavor
1½ cups cold milk
1½ cups thawed Cool Whip
non-dairy whipped topping
1 tablespoon sherry wine
(optional)

Arrange cake cubes in bottom of each serving glass. Sprinkle with orange juice.
 Combine raspberry preserves and water. Spoon over cake cubes.

 Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Blend in 1 cup of the whipped topping and the sherry. Spoon into glasses. Garnish with remaining whipped topping and maraschino cherries, if desired. Chill. Makes 6 servings.

# CRÈME BRÛLÉE

From France, this rich, melt-in-the-mouth custard

Over 30 minutes to prepare

1 package (3 oz.) Jell-O Americana golden egg custard mix 1 cup milk 1 cup heavy cream 1 teaspoon vanilla ¼ cup firmly packed brown sugar

 Combine custard mix, milk and cream in saucepan. Bring quickly to a boil, stirring constantly. (Mixture will be thin.) Stir in vanilla. Pour into custard cups, 8-inch pie plate or 1-quart baking dish. Chill until set.

 Sprinkle pudding with brown sugar. Broil in preheated broiler until sugar melts, about 1½ minutes. Chill thoroughly. Serve with thawed frozen fruits, if desired. Makes 4 servings.

# CRÈME BRÛLÉE PUDDING

Here's a creamy, easy version of the French classic using pudding

Over 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — vanilla flavor 1 quart light cream or half and half 2 eggs, slightly beaten 1 teaspoon vanilla ¼ cup firmly packed brown sugar, sieved

 Combine pudding mix with cream in saucepan, blending well. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Stir a small amount of hot mixture into eggs, mixing well. Return to remaining hot mixture and continue cooking over low heat for 1 minute, stirring constantly. Add vanilla and pour into shallow 1½-quart baking dish. Chill at least 3 hours.

• About 15 minutes before serving, sprinkle top evenly with brown sugar. Broil in preheated broiler until sugar melts, about 1½ minutes. Serve over fresh, canned

or frozen unsweetened fruit, if desired. Makes 8 servings.

## **EASY TORTONI**

Easy to make, then keep in the freezer for special dessert occasions

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor 1 envelope Dream Whip whipped topping mix

2 tablespoons sugar 1¾ cups milk ¼ teaspoon almond extract ½ cup finely chopped nuts or macaroon crumbs

 Combine pudding mix, whipped topping mix, sugar, milk and almond extract in deep narrow-bottom mixer bowl. Beat at lowest speed of electric mixer until well blended. Gradually increase beating speed to high and whip until mixture is thick and creamy, about 3 to 5 minutes. Stir in nuts or crumbs, reserving 2 tablespoons for garnish. Spoon into 4-ounce paper soufflé cups. Sprinkle with reserved nuts or crumbs. Freeze until firm, about 3 hours. Makes 6 servings.

# CHOCOLATE POT DE CRÈME

Creamy chocolate to serve prettily in little cups, a quick dessert for last-minute guests

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding chocolate flavor

1½ cups cold light cream or half and half ½ teaspoon vanilla

 Combine pudding mix, cream and vanilla in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Let stand about 5 minutes. Stir until smooth and creamy and spoon into pot de crème cups, custard cups, or individual dessert dishes. Garnish with whipped topping and chocolate curls, if desired. Makes 4 servings.

## ORIENTAL ALMOND CREAM

Refreshing finish to a Chinese—or any—dinner

From 15 to 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla flavor 2 cups milk 2 egg yolks ¼ teaspoon almond extract 2 egg whites, stiffly beaten Fruit topping

• Combine pudding mix and ¼ cup of the milk in saucepan. Blend in egg yolks. Add remaining milk. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat and add extract. Fold mixture gradually into beaten egg whites. Cool, stirring occasionally.

 Spoon into individual dessert glasses or serving bowl. Top with sliced fresh peaches, drained canned fruit cocktail or drained canned mandarin orange sections and chunk pineapple. Add toasted slivered almonds, if desired. Makes 6 servings.



## DANISH RICE DESSERT

The Danes might add their cherry liqueur. This homemade version is very easy, and delicious

Over 30 minutes to prepare

1 package (3 ¾ oz.) Jell-O Americana rice pudding 1¾ cups milk ¼ cup toasted slivered almonds ½ cup sour cream Bing cherry sauce

1

 Combine rice pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and stir in almonds. Cover and chill. Just before serving, fold in sour cream. Serve topped with warm Bing Cherry Sauce. Makes 6 servings.

BING CHERRY SAUCE: Drain 1 can (16 oz.) pitted dark sweet cherries, reserving syrup. Add water to syrup to make  $1\frac{1}{2}$  cups. Combine liquid, 2 tablespoons cornstarch and dash of salt in saucepan. Cook and stir over medium heat until thickened and clear. Remove from heat. Stir in cherries, 1 teaspoon lemon juice and  $\frac{1}{2}$  teaspoon almond extract. Serve warm or cool on puddings or cake. Makes  $\frac{2}{4}$  cups.

#### RUSSIAN CREAM

A smooth molded dessert, rich with sour cream, wonderful with fruit

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — vanilla flavor 2 tablespoons sugar 1 envelope unflavored gelatin 2 cups water 2 cups (1 pt.) sour cream Fruit topping

Combine pudding mix, sugar and gelatin in saucepan. Add water, blending well.
 Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Chill until slightly thickened.

 Blend in sour cream, beating until smooth. Pour into 4-cup mold and chill. Unmold and serve with fresh or frozen fruit. Makes 8 servings.

# ROTE GRÜTZE

A traditional German dessert, light and luscious, with raspberries and tapioca

From 15 to 30 minutes to prepare

1 package (3¼ oz.) Jell-O Americana vanilla tapioca pudding ¾ cup water

½ cup claret or Burgundy wine 1 package (10 oz.) Birds Eye quick thaw red raspberries

 Combine tapioca pudding mix, water and wine in saucepan. Add frozen raspberries. Cook and stir over medium heat until mixture comes to a <u>full</u> boil and is slightly thickened. Cool 15 to 20 minutes, stirring once or twice. Pour into individual dessert dishes or serving bowl. Chill 3 hours or overnight. Serve with lemon wedges, whipped topping or Basic Custard Sauce (p.15). Makes 4 servings.

## SPANISH FLAN WITH SPICED FRUIT

Spain's classic custard, easy now and enhanced with a spicy fruit medley

From 15 to 30 minutes to prepare

1 package (3 oz.) Jell-O Americana golden egg custard mix 2 cups milk 1 egg volk (optional) 1 can (17 oz.) fruits for salad 1 stick cinnamon 2 whole cloves 2 tablespoons orange juice 1 teaspoon grated orange rind

• Combine custard mix and milk in saucepan. Add egg yolk. Bring quickly to a boil, stirring constantly. Pour into 2½-cup mixing bowl. Chill until set, at least 3 hours.

 Meanwhile, drain fruits, reserving syrup. Bring syrup to a boil with the cinnamon and cloves. Add fruits, orange juice and rind. Chill, then discard spices. To unmold custard, dip in hot water. Serve with the fruit mixture. Makes 4 servings.

## ZUPPA INGLESE

The Italian version of the English Trifle

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding - vanilla flavor

21/4 cups milk

1/4 cup hot water

½ cup apricot or peach preserves 2 teaspoons rum extract

4 slices pound cake 2 tablespoons toasted. slivered almonds 1 tablespoon grated Baker's German's sweet chocolate Confectioners sugar

· Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cover with plastic wrap and cool.

• Blend water into preserves. Stir in extract. Cut each cake slice into 4 strips. Arrange around edge of 1-quart serving bowl. Spoon preserves mixture over each strip until cake is saturated. Pour cooled pudding into cake-lined bowl. Chill thoroughly.

· Before serving, sprinkle surface with almonds and chocolate. Garnish with confectioners sugar. Makes 4 to 6 servings.

# **INSTANT ZABAGLIONE**

From 15 to 30 minutes to prepare

1 cup cold milk 1½ cups cold light cream or half and half 1 package (4-serving) ☆ Jell-O instant pudding-vanilla flavor

1 egg white 2 tablespoons sugar 3 tablespoons sherry wine

- · Pour milk and cream into bowl. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, 1 to 2 minutes. Let stand to set, about 5 minutes.
- Meanwhile, beat egg white until foamy throughout. Gradually add sugar and continue beating until mixture will form soft peaks. Fold into pudding. Chill, if desired.
- Just before serving, stir in sherry. Serve over cake or fruit. Makes 6 servings.

## CREAMY CHEESE BLINTZES

A delectable dessert treat, this Jewish version of crèpes

From 15 to 30 minutes to prepare

2 eggs 1 package (4-serving) ★ Jell-O pudding - vanilla flavor ½ cup light cream, half and half or milk

1 package (8 oz.) cream cheese, softened\* 1 egg volk 1 tablespoon sugar 2 tablespoons butter or margarine

\*Or use 1 cup sieved cottage cheese

- · Beat eggs until light anf frothy with rotary beater, electric mixer or in electric blender. Beat in pudding mix and cream. For each crèpe, pour \( \frac{1}{4} \) cup batter into hot well-buttered skillet. Turn to brown both sides.
- Combine cream cheese, egg yolk and sugar in bowl. Place about 1 tablespoon of cheese mixture on each crèpe. Roll up, tucking in ends. Sauté in butter in skillet, turning to brown both sides. Serve warm topped with sour cream or sprinkled with confectioners sugar, if desired. Makes six 7-inch crèpes or 3 servings.



#### **VIENNESE MOCHA TORTE**

Over 30 minutes to prepare

1 package (2-layer) chocolate
or devil's food cake mix or
pudding-included cake mix
1 package (4-serving) ☆ Jell-O
instant pudding — chocolate
or chocolate fudge flavor
4 eggs

4 eggs 1 cup water ½ cup oil

5

1

4

2 cups cold milk
1 envelope Dream Whip
whipped topping mix
1 package (6-serving) ☆ Jell-O
instant pudding – chocolate
or chocolate fudge flavor
'/4 cup cooled brewed Maxwell
House coffee
1 jar (10 oz.) apricot preserves

• Combine cake mix, 4-serving size pudding mix, eggs, water and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cake tester inserted in center comes out clean and cakes begin to pull away from sides of pans. Do not underbake. Cool in pans about 15 minutes. Remove from pans and finish cooling on racks. Split cakes, making 4 layers.

 Combine milk, whipped topping mix and 6-serving size pudding mix in deep narrow-bottom mixer bowl. Beat at low speed until well blended. Gradually increase speed to high and whip until mixture forms soft peaks, 4 to 6 minutes.

 Sprinkle each layer with 1 tablespoon of the coffee. Spread half of the jam on one layer and top with about 1 cup of the frosting. Add the second layer and spread with 1 cup of frosting. Repeat layers. Garnish with chocolate curls, if desired. Chill.

#### POPPY SEED CAKE

From Eastern Europe, a tube cake with a distinctive flavor

# Over 30 minutes to prepare

1 package (2-layer) yellow cake mix or pudding-included cake mix 1 package (4-serving) ☆ Jell-O instant puddingvanilla flavor\*

4 eggs 1 cup (1/2 pt.) sour cream 1/4 cup oil 1/2 cup cream sherry 1/4 cup poppy seed

\*Or use ★ Jell-O pudding—vanilla flavor

· Combine all ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube or fluted tube pan. Bake at 350° for 50 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

#### FRENCH APPLE CAKE

Like tangy French apple pie? Here's the cake version

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding - lemon flavor

4 eggs ½ cup water

1/3 cup oil

1/3 cup sour cream ½ cup chopped raisins 1 cup chopped peeled tart apple ½ teaspoon cinnamon

1/4 teaspoon nutmeg Tart lemon glaze

· Combine cake mix, pudding mix, eggs, water, oil and sour cream in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Combine raisins, apple and spices. Mix well and stir into batter. Pour into greased and floured 10-inch fluted tube pan. Bake at 350° for 50 to 55 minutes or until cake tester. inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Top with Tart Lemon Glaze.

TART LEMON GLAZE: Place 1 tablespoon softened butter or margarine in small bowl. Gradually stir in 1 cup sifted confectioners sugar, blending well. Add 1 tablespoon lemon juice. Add 1 to 2 teaspoons milk or water, a teaspoon at a time, until mixture is of glaze consistency. Spread over top of cake and allow to run down sides. Makes about \( \frac{1}{2} \) cup or enough for a 10-inch tube or fluted tube cake or two 9x5-inch loaf cakes.

#### RUM BABA CAKE

Quick way with that French dessert cake—fruity, rich and easy

Over 30 minutes to prepare

1 package (2-layer) yellow
cake mix
1 package (4-serving) ☆ Jell-O
instant pudding – lemon flavor

1 can (12 oz.) apricot nectar

1/4 cup oil

1/4 cup currants

1 cup sugar ½ cup rum

• Combine cake mix, pudding mix, eggs. 1 cup of the apricot nectar, oil and currants in large mixer bowl. Blend well, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube or fluted tube pan. Bake at 350° for 55 to 60 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan about 15 minutes.

• Meanwhile, combine remaining apricot nectar and sugar in saucepan. Bring to a

boil and boil 5 minutes, stirring constantly. Stir in rum.

 Remove cake from pan onto serving plate and prick with cake tester or wooden pick. Slowly and carefully spoon rum syrup over warm cake. Serve cake wedges topped with whipped topping, if desired.

#### NAPOLEONS IN THE ROUND

Homemade French pastry made easy! Frozen patty shells, custard mix do it

Over 30 minutes to prepare

1 package (10 oz.) frozen
patty shells
1 package (3 oz.) Jell-O
Americana golden
egg custard mix
1¼ cups milk
1 tablespoon sherry wine
(optional)

1 cup thawed Cool Whip non-dairy whipped topping

½ cup confectioners sugar

2½ teaspoons milk

1 square Baker's semi-sweet chocolate 2 teaspoons butter or margarine

• Bake patty shells as directed on package. Remove soft pastry from centers, reserving crisp-baked tops. Cool.

Blend custard mix with milk in saucepan. Bring quickly to a boil, stirring constantly.

(Mixture will be thin.) Add sherry. Chill until thickened, about 1 hour.

• Stir chilled custard mixture until smooth. Blend in whipped topping. Spoon into patty shells and replace tops. Combine confectioners sugar and milk. Spread over tops and outer rims of shells. Melt chocolate with butter over low heat and drizzle over icing. Chill at least 1 hour. Refrigerate any leftover pastries. Makes 6 servings.



#### ITALIAN RICOTTA PIE

Creamy and rich with cheese, and you can make it in minutes

# Less than 15 minutes to prepare

1 package (8 oz.) cream cheese, softened

1 cup milk

1 tablespoon sherry wine

1 cup ricotta cheese

1 package (4-serving) ☆ Jell-O instant pudding – lemon or vanilla flavor 1/3 cup chopped
toasted almonds
2 tablespoons chopped
mixed candied fruits
1 baked 9-inch
graham cracker crumb
crust or pie shell,

cooled\*

° Or use 8-inch springform pan with graham cracker crumb crust, cooled
• Beat cream cheese until very soft. Gradually blend in ½ cup of the milk, beating until smooth. Add remaining milk, the sherry, ricotta cheese and pudding mix. Beat for 1 minute or until well blended. Fold in almonds and fruits. Spoon into pie shell. Chill until firm, at least 2 hours. Garnish with additional chopped candied fruit, if desired.

#### **SWISS MOCHA PIE**

Rich and fluffy, with that Swiss blend of coffee and chocolate

Less than 15 minutes to prepare

1¾ cups cold milk
⅓ cup coffee liqueur\*
1 envelope Dream Whip
whipped topping mix

1 package (6-serving) ☆ Jell-O instant pudding – chocolate or chocolate fudge flavor 1 baked 9-inch pie shell, cooled

\*Or use 1/3 cup strong coffee

 Combine milk, liqueur, whipped topping mix and pudding mix in deep narrowbottom bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended. Gradually increase beating speed and beat until mixture will form soft peaks, about 3 to 6 minutes. Spoon into pie shell. Chill about 3 hours, or freeze until firm.

#### FRENCH CHERRY PIE

A piquant mix of flavors in a quick-to-make homemade dessert

Less than 15 minutes to prepare

1 cup cold milk
1 cup (½pt.) sour cream
¼ teaspoon almond extract
1 package (4-serving) ☆ Jell-O
instant pudding — vanilla
or French vanilla flavor

1 baked 8-inch pie shell, cooled 1 can (21 oz.) cherry pie filling

 Combine milk, sour cream and almond extract in bowl. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 1 minute. Pour immediately into pie shell. Chill 2 hours. Spoon cherry pie filling over each serving.

#### CARIBBEAN PINEAPPLE PIE

A coconut crust, a splash of rum...a memorable island treat

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor 3 to 4 tablespoons rum 1½ cups sour cream 1 tablespoon sugar 1 teaspoon lime juice 1 can (8¼ oz.) crushed pineapple in syrup, drained 1 baked 9-inch quick coconut crust, cooled (p. 29)

 Combine pudding mix, rum, sour cream, sugar and lime juice in bowl. Beat just until well blended, about 1 minute. Fold in drained pineapple. Spoon mixture into crust. Chill until set, at least 3 hours. Garnish with whipped topping and maraschino cherries, if desired.



# **MEXICAN CHOCOLATE PIE**

Chocolate gets the spark of cinnamon, in the South of the Border way

Less than 15 minutes to prepare

2¼ cups cold milk
1 envelope Dream Whip
whipped topping mix
1 package (6-serving) ☆ Jell-O
instant pudding – chocolate
or chocolate fudge flavor

½ teaspoon cinnamon 1 baked 9-inch pie shell or graham cracker crumb crust, cooled

 Combine milk, whipped topping mix, pudding mix and cinnamon in deep narrowbottom bowl. Beat slowly until well blended. Gradually increase beating speed and beat until mixture will form soft peaks, about 3 to 6 minutes. Spoon into pie shell. Chill about 3 hours, or freeze until firm. Garnish with whipped topping and sprinkle with additional cinnamon, if desired.

#### MEDITERRANEAN PISTACHIO FASIFR PIF

Easy version of the honey-and-shredded-wheat desserts of the Near East

From 15 to 30 minutes to prepare

1 cup finely crushed whole wheat wafers 2 tablespoons butter or margarine, melted

2 tablespoons honey 1 package (4-serving) ☆ Jell-O instant pudding - pistachio flavor

5

1 3/4 cups cold milk 1 cup thawed Cool Whip non-dairy whipped topping 1 tablespoon honey

• Mix wafer crumbs with butter and 2 tablespoons honey. Press firmly onto bottom and sides of 8-inch pie pan. Chill about 15 minutes.

 Combine pudding mix and milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour into crumb-lined 8-inch pie pan. Chill 1 hour. Gamish chilled pie with dollops of whipped topping and drizzle with 1 tablespoon honev.

#### STRAWBERRY ROMANOFF PIE

Fit for a czar, creamy strawberry with a dash of orange

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding - vanilla flavor 1 package (3 oz.) Jell-O brand gelatin - strawberry flavor 2 cups water

3 tablespoons orange liqueur\*

1 container (4½ oz.) Cool Whip non-dairy whipped topping, 1 pint strawberries, sliced 1 baked 9-inch pie shell, cooled

\*Or use 3 tablespoons orange juice

- Combine pudding mix, gelatin and water in saucepan. Cook and stir over medium heat until mixture comes to a boil. Add liqueur and chill until thickened. (To hasten chilling time, place bowl of pudding mixture in larger bowl of ice and water; stir until thickened.)
- Fold whipped topping into chilled mixture. Add strawberries, reserving a few for garnish, if desired. Pour into pie shell and chill about 2 hours. Garnish with additional whipped topping and reserved strawberries, if desired.

#### IRISH COFFEE PIE

Coffee laced with whisky, a creamy topping...all in an easy pie

Less than 15 minutes to prepare

2½ cups cold milk 2 tablespoons Irish whisky or blended whisky 1 package (6-serving) ☆ Jell-O instant pudding - vanilla flavor 2 teaspoons instant Maxwell House coffee 1 baked 9-inch pie shell, cooled

 Pour milk and whisky into deep narrow-bottom bowl. Add pudding mix and instant coffee. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Pour at once into pie shell. Chill 3 hours. Garnish with whipped topping and sprinkle with cinnamon, if desired.

# Fabulous Company Desserts



キ エ エ エ エ

II II II

**4** 

5

They look beautiful, and that's the first "must" in a company dessert. And, they taste delicious, and that's the second—and most important—requirement. And for all their great good looks and their great taste, all are a lot easier to make than they look, thanks to pudding. Pudding is the foundation you build your desserts—and your reputation—on.

There's a spectacular Baked Alaska that could well put you on a "best cook" pedestal; no one need know it's a snap to make. There's an elegant—and simple—Fruit-and-Pudding Compote that could be the highlight of a summer patio party. There's a heavenly Almond Fudge Pie that could easily become "your" pie, the one everyone wants the recipe for. The rich German Sweet Chocolate Cake that will probably become a tradition at every family gathering. And this Double Almond Torte: you make two at once, then give your guests a choice of two flavorful toppings.

Want to earn a reputation as a great hostess? Build your party around great desserts like these.

#### **DOUBLE ALMOND TORTES**

One cake turns into two company tortes, with a choice of flavors

1 package (2-layer) vellow

cake mix

1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor

4 eggs

1 cup water

1/4 cup oil

1 teaspoon almond extract
½ cup chopped toasted almonds
1 cup red raspberry or
strawberry preserves
1 cup apricot or peach
preserves
1 cup sliced almonds

Confectioners sugar

Combine cake mix, pudding mix, eggs, water, oil and extract in large mixer bowl.
 Blend, then beat at medium speed of electric mixer for 4 minutes. Stir in chopped
 almonds. Pour into 2 greased and floured 9-inch layer pans. Bake at 350° for 30
 to 35 minutes or until cake tester inserted in center comes out clean and cake
 begins to pull away from sides of pan. <u>Do not underbake</u>. Cool in pans 15 minutes.
 Remove from pans and finish cooling on racks.

Split each layer horizontally, making 4 layers. On each bottom layer spread <sup>2</sup>/<sub>3</sub> cup
of the preserves, raspberry on one, apricot on the other. Sprinkle each with ½ cup
of sliced almonds. If desired, cut 3-inch circles from centers of top layers. Place
over bottom layers. Spread each with ½ cup of preserves and sprinkle generously

with confectioners sugar. Makes 2 tortes.

#### GLAZED MOCHA CAKE

Liqueurs added to the cake and glaze give a rich mocha flavor

Over 30 minutes to prepare

1 package (2-layer) chocolate cake mix 1 package (4-serving) ☆ Jell-O instant pudding chocolate flavor

4 eggs
<sup>3</sup>/<sub>4</sub> cup strong brewed
Maxwell House coffee

8 tablespoons coffee liqueur 8 tablespoons crème de cacao liqueur 1/4 cup oil 2 tablespoons strong brewed Maxwell House coffee 1 cup sifted confectioners sugar

• Combine cake mix, pudding mix, eggs, ¾cup coffee, 6 tablespoons each of the liqueurs and the oil in mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube or fluted tube pan. Bake at 350° for 45 to 50 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes.

Make glaze by combining 2 tablespoons coffee, remaining liqueurs and the confectioners sugar. Blend well. Remove cake from pan onto rack and poke with cake tester or wooden pick. Gradually spoon glaze over warm cake until completely

absorbed. Cool.

#### **BOURBON PRUNE CAKE**

Moist and special with its glossy bourbon glaze. Our tasters loved it!

Over 30 minutes to prepare

1 package (2-layer) yellow
cake mix
1 package (4-serving) ☆ Jell-O
instant pudding – butter
pecan or vanilla flavor

4 eggs
<sup>1</sup>/<sub>4</sub> cup oil

1 package (12 oz.) pitted prunes, chopped 1 cup water ½ cup chopped nuts (optional)

1 teaspoon cinnamon Bourbon glaze

• Combine cake mix, pudding mix, eggs, oil, prunes, water, nuts and cinnamon in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch tube pan. Bake at 325° for about 1 hour and 25 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes.

• Invert cake onto serving plate and prick with cake tester or wooden pick. Carefully spoon Bourbon Glaze over warm cake. Garnish with wnipped topping, if desired. BOURBON GLAZE: Combine 1 cup sugar, ½ cup butter or margarine and ¼ cup water in saucepan. Cook and stir until mixture comes to a boil. Boil 5 minutes,

stirring constantly. Remove from heat. Stir in \( \frac{1}{4} \) cup bourbon.



#### BACARDI RUM CAKE

A winner everywhere, with its nutty topping, mellow flavor

Over 30 minutes to prepare

1 cup chopped pecans or walnuts 1 package (2-layer) yellow cake mix 1 package (4-serving) ☆ Jell-O instant pudding - vanilla flavor

4 eggs

½ cup water

1/4 cup oil

½ cup Bacardi®dark rum (80 proof)

1 cup sugar

½ cup butter or margarine

1/4 cup water

½ cup Bacardi®dark rum (80 proof)

• Sprinkle nuts evenly in bottom of greased and floured 10-inch tube or fluted tube pan.

• Combine cake mix, pudding mix, eggs, ½ cup water, oil and ½ cup rum in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into pan. Bake at 325° for about 1 hour or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes.

 Meanwhile, make syrup by combining sugar, butter and ¼ cup water in saucepan. Cook and stir until mixture comes to a boil. Boil 5 minutes, stirring constantly. Stir in  $\frac{1}{2}$  cup rum and bring just to a boil. Invert cake onto serving plate and prick with cake tester or wooden pick. Carefully spoon warm syrup over warm cake.

#### GERMAN SWEET CHOCOLATE CAKE

A special-occasion cake layered with nutty coconut filling

Over 30 minutes to prepare

1 package (2-layer) yellow cake mix
 1 package (4-serving) ☆ Jell-O instant pudding – vanilla flavor
 1 package (4 oz.)

 Baker's German's sweet chocolate, melted

4 eggs
1¼ cups buttermilk
or milk
¼ cup oil
Easy coconut-pecan
filling

• Combine cake mix, pudding mix, chocolate, eggs, buttermilk and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into 3 greased and floured 8-or 9-inch layer pans. Bake at 350° for 30 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pans. Do not underbake. Cool in pans about 15 minutes. Remove from pans and finish cooling on racks. Fill and frost with Coconut-Pecan Filling. EASY COCONUT-PECAN FILLING: Combine ¾ cup light corn syrup and 1 package (6-serving) ☆ Jell-O instant pudding—butter pecan or vanilla flavor—in bowl, blending well. Gradually stir in 1 cup evaporated milk. Add about 2 cups Baker's Angel Flake coconut and ½ cup chopped pecans. Chill 10 minutes. Makes 2½ cups or enough to fill and top three 8- or 9-inch layers.

#### CHOCOLATE-COCONUT CAKE

Inside this luscious chocolate tube cake is a nice surprise— a crunchy coconut layer

Over 30 minutes to prepare

2 egg whites
Dash of salt

3 cup sugar
2 tablespoons
all-purpose flour
13 cups (about) Baker's
Angel Flake or
cookie coconut

 1 package (2-layer) chocolate cake mix or pudding-included cake mix
 1 package (4-serving) ☆ Jell-O instant pudding - chocolate flavor
 2 eggs

2 eggs 2 egg yolks 1<sup>1</sup>/<sub>4</sub> cups water <sup>1</sup>/<sub>3</sub> cup oil

- Beat egg whites with salt until foamy throughout. Gradually add <sup>1</sup>/<sub>3</sub> cup sugar and continue beating until mixture will form stiff shiny peaks. Blend in flour and coconut. Set aside.
- Combine remaining ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour one-third of batter into greased and floured 10-inch fluted tube pan. Spoon in coconut mixture and top with remaining batter. Bake at 350° for 50 to 55 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

#### PARTY NAPOLEON

Saltine crackers are the easy "pastry" secret to this delicious giant Napoleon

From 15 to 30 minutes to prepare

32 square saltine crackers
¼ cup butter or margarine, melted
1 package (4-serving) ☆ Jell-O
instant pudding — vanilla flavor

1 envelope Dream Whip whipped topping mix 1¼ cups cold milk Confectioners sugar

- Break crackers into small pieces in bowl. Add butter and toss lightly. Place in shallow pan and bake at  $350^\circ$  for about 10 minutes stirring 2 or 3 times, until golden brown. Cool.
- Line bottom and sides of 8x4-inch loaf pan with wax paper, letting paper extend 2 inches over sides.
- Combine pudding mix, whipped topping mix and milk in deep narrow-bottom bowl. Beat slowly with electric mixer until well blended. Gradually increase beating speed and beat until mixture will form soft peaks, 4 to 6 minutes. Arrange one-fourth of the toasted cracker pieces in bottom of lined loaf pan. Top with 1½ cups pudding mixture. Repeat layers twice. Arrange remaining crackers over top. Chill 4 to 5 hours. Lift loaf from pan and remove paper. Sprinkle top with confectioners sugar. Makes 6 servings.

#### QUICK CHOCOLATE LOAF

Make it in just minutes, then chill and freeze and it's ready for guests

Less than 15 minutes to prepare

1½ cups cold milk
1 envelope
Dream Whip
whipped topping mix

1 package (4-serving) ☆ Jell-O instant pudding — chocolate or chocolate fudge flavor 12 ladyfingers, split\*

\*Or use an 8-ounce pound cake, thinly sliced and cut into strips

Combine milk, whipped topping mix and pudding mix in deep narrow-bottom bowl.
 Beat slowly until well blended. Gradually increase beating speed and beat until mixture will form soft peaks, about 4 to 6 minutes.

• Line an 8x4-inch loaf pan or 1½-quart loaf dish with wax paper. Line bottom and sides with split ladyfingers. Spoon in pudding mixture. Chill or freeze until firm. Invert onto serving platter, remove wax paper and cut in slices. Makes 6 servings.

#### CHOCOLATE WAFER LOG

Just chocolate wafers and a quick-to-make pudding filling...and delectable

From 15 to 30 minutes to prepare

1 cup cold milk 1 package (4-serving) ☆ Jell-O instant pudding - any flavor 1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed

1 package (about 38) thin chocolate wafers Grated chocolate or crushed peppermint candy

· Combine milk and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended. 1 or 2 minutes. Let stand 5 minutes. Blend in 1 cup whipped topping.

• Spread cookies with filling and stack in groups of 6 or 8. Place stacks carefully on square of wax paper to form one long roll. Wrap in the paper and chill 2 to 3 hours.

· Just before serving, remove wax paper and place roll on serving plate. Spread remaining whipped topping over entire roll. Sprinkle with grated chocolate. Cut diagonally into slices. Store any leftover cake in refrigerator. Makes 6 to 8 servings.

#### **BAVARIAN CREAM**

A classic...light and fluffy, but amazingly rich

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding - chocolate, milk chocolate or vanilla flavor

1/4 cup sugar

1 envelope unflavored gelatin Dash of salt

1 egg, slightly beaten 2 cups milk

1 teaspoon vanilla

1/4 cup ground nuts (optional)

1 envelope Dream Whip whipped topping mix

· Combine pudding mix, sugar, gelatin and salt in saucepan. Blend egg with milk and add to pudding mixture, blending well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and add vanilla. Cover surface with plastic wrap and chill at least 2 hours.

 Generously butter 4-cup mold and sprinkle with ground nuts. Prepare whipped topping mix as directed on package. Beat chilled pudding until creamy and blend in prepared whipped topping. Spoon into mold. Chill until firm, at least 2 hours. Unmold and garnish with additional prepared whipped topping, if desired. Makes 8 servings.



#### **BAKED ALASKA**

A party classic you can make ahead and freeze

Over 30 minutes to prepare

1 package (6-serving) ★ Jell-O pudding — any flavor ¼ cup sugar 3 cups milk

5

1

5

5

5

3

1

1

1

3

-1

3 cups thawed Cool Whip non-dairy whipped topping 6 egg whites ¾ cup sugar

- Combine pudding mix, ¼ cup sugar and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Cover surface with plastic wrap and chill.
- Beat chilled pudding until creamy. Blend in whipped topping. Pour into 1½-quart metal bowl and freeze for 1 hour. Beat with rotary beater or electric mixer until smooth but not completely melted. Freeze until firm, about 4 hours or overnight.
- Beat egg whites until foamy throughout. Gradually beat in ¾cup sugar and continue beating until mixture will form stiff shiny peaks.
- Unmold frozen pudding mixture and place on wooden board which has been covered with brown paper or aluminum foil. Cover pudding completely with meringue. Bake at 500° for 2 to 5 minutes or until meringue is lightly browned. Immediately slip dessert off board onto serving platter and serve, or store in freezer until ready to serve. Makes 10 to 12 servings.

# FLUFFY CHOCOLATE SOUFFLÉ

Soufflé shy? Now pudding takes out the work and the risk!

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding — chocolate or chocolate fudge flavor Dash of salt 3 egg yolks, well beaten 1¼ cups milk 1 teaspoon vanilla 3 egg whites

 Combine pudding mix, salt, egg yolks and milk in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat. Stir vigorously until smooth. Cool about 5 minutes, stirring once or twice. Add vanilla.

Beat egg whites until soft peaks form. Fold in pudding mixture gently but thoroughly. Pour into greased 1-quart soufflé or baking dish. Place dish in pan of hot water and bake at 350° about 1 hour. Serve hot or cold, with light cream or custard sauce, if desired. (Warm soufflé will be light and fluffy; chilled soufflé settles as it cools and has a fudgy texture.) Makes 8 servings.

#### FRUIT-AND-PUDDING COMPOTE

Luscious fresh fruit layered with liqueur-sparked pudding...beautiful to serve

From 15 to 30 minutes to prepare

1 ¾ cups cold milk
1 tablespoon orange liqueur
or orange juice
1 package (4-serving) ☆ Jell-O
instant pudding —
vanilla flavor

1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed

6 cups fresh fruits (blueberries, melon balls, raspberries, sliced strawberries, bananas, peaches)

 Combine milk, liqueur and pudding mix in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer for 1 minute. Add 1 cup of the whipped topping and beat 1 minute longer, just until blended. Arrange half the fruit in large serving bowl. Add pudding mixture and top with remaining fruit. Garnish with remaining whipped topping. Makes 16 servings.

#### **BOSTON CREAM PARFAIT**

Those favorite Boston Cream Pie flavors now in an easy parfait version

Less than 15 minutes to prepare

1 package (4-serving) ☆ Jell-O instant pudding vanilla flavor\* 2 cups cold milk 2 tablespoons chocolate syrup 1 cup thawed Cool Whip non-dairy whipped topping

\*Or use ★ Jell-O pudding—vanilla flavor

 Prepare pudding mix with milk as directed on package for pudding. (If using cooked pudding, chill.) Pour half the pudding into 6 parfait glasses. Top with chocolate syrup, whipped topping and remaining pudding mixture. Chill. Garnish with additional whipped topping and chocolate syrup, if desired. Makes 6 servings.

#### ALMOND FUDGE PIE

One of the richest, most chocolatey pies you've tasted!

From 15 to 30 minutes to prepare

1 nackage (6-serving) \* Jell-O pudding-chocolate fudge flavor 3 tablespoons brown sugar

21/2 cups milk

2 eggs, slightly beaten

2 tablespoons butter or margarine 1/4 teaspoon almond extract ½ cup chopped toasted almonds

1 baked 9-inch pie shell. cooled

• Combine pudding mix, sugar and ½ cup of the milk in saucepan. Blend in eggs, then stir in remaining milk. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Blend in butter and extract. Stir in almonds. Cool 5 minutes, stirring twice. Pour into pie shell. Cover surface with plastic wrap. Chill 3 hours. Garnish with whipped topping and togsted slivered almonds, if desired.

#### **DAIQUIRI PIE**

That refreshing tropical treat transformed into a cool and luscious pie

Over 30 minutes to prepare

1 package (4-serving) ★ Jell-O pudding - lemon flavor 1 package (3 oz.) Jell-O brand gelatinlime flavor

1/3 cup sugar 2½ cups water

2 eggs, slightly beaten ½ cup light rum 1 container (4½ oz.) Cool Whip non-dairy whipped topping, thawed 1 baked 9-inch graham cracker crumb crust, cooled

• Combine pudding mix, gelatin and sugar in saucepan. Stir in ½ cup of the water and eggs. Blend well. Add remaining water and cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Stir in rum. Chill. (To hasten chilling, place bowl of pudding mixture in larger bowl of ice and water. Stir until cold, about 10 to 15 minutes.)

· Blend whipped topping into chilled pudding mixture. Spoon into pie crust and chill until firm, about 2 hours.

#### BRANDY ALEXANDER PIE

Highlight of any party, this elegant cordial pie

Less than 15 minutes to prepare

2 cups cold milk 2 tablespoons brandy 2 tablespoons crème de cacao liqueur 1 envelope Dream Whip whipped topping mix

1 package (6-serving) ☆ Jell-O instant puddingvanilla flavor 1 baked 9-inch pie shell, cooled

 Combine milk, brandy, liqueur, whipped topping mix and pudding mix in deep narrow-bottom mixer bowl. Beat at low speed of electric mixer until well blended. Gradually increase beating speed and beat until mixture will form soft peaks, about 3 to 6 minutes. Spoon into pie shell. Chill about 3 hours or freeze until firm. Garnish with prepared whipped topping and chocolate curls, if desired.



# PRALINE ICE CREAM PIE

Rich, creamy and crunchy...a delicious homemade pie

Over 30 minutes to prepare

2 tablespoons light brown sugar 2 tablespoons butter or margarine 1/3 cup chopped nuts 1 lightly baked 9-inch pie shell 1½ cups cold milk
1 cup (½ pt.) vanilla ice
cream, softened
1 package (6-serving) ☆ Jell-O
instant pudding —
butter pecan flavor

• Combine brown sugar, butter and nuts in saucepan. Heat until butter is melted. Pour into pie shell and bake at 450° for 5 minutes. Cool.

 Thoroughly blend milk and ice cream in bowl. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until blended, about 1 minute.
 Pour immediately into pie shell. Chill until set, about 3 hours. Garnish with whipped topping and additional chopped nuts, if desired.

#### TRIPLE LAYER PIE

A layer of chocolate, then vanilla, then chocolate-sparked topping

# From 15 to 30 minutes to prepare

1 package (4-serving) ☆ Jell-O
instant pudding — chocolate flavor\*
1¾ cups cold milk
1 baked 9-inch pie shell, cooled
1 package (4-serving) ☆ Jell-O
instant pudding — vanilla or
coconut cream flavor\*

1¾ cups milk
1 tablespoon chocolate
syrup or cocoa
1 cup thawed Cool Whip
non-dairy whipped
topping

° Or use ★ Jell-O pudding—chocolate or chocolate fudge and vanilla or coconut cream flavors

- $\bullet$  Prepare chocolate pudding mix as directed on package for pie, reducing milk to  $1^{3}\!\!/\!_{4}$  cups. Pour into pie shell.
- $\bullet$  Prepare vanilla pudding mix as directed on package for pie, reducing milk to 1% cups. Carefully pour over chocolate layer. (If using cooked pudding, chill about 3 hours.)
- Fold syrup into whipped topping. Spread over vanilla layer. Chill 3 hours.

#### CHOCOLATE CRUNCH PIE

Sweet chocolate flavors the pudding filling; nuts and coconut make a crunchy crust

# From 15 to 30 minutes to prepare

1/3 cup butter or margarine

1/3 cup firmly packed brown sugar

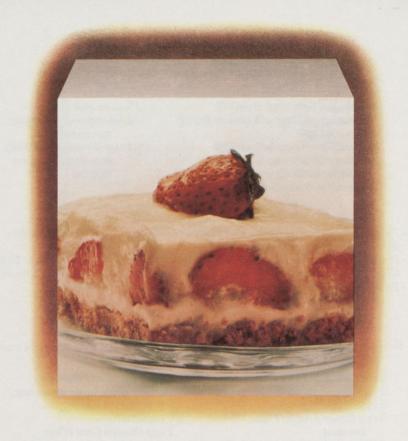
1/3 cup chopped pecans

1/3 cup Baker's Angel Flake coconut

1 lightly baked 9-inch pie shell 1 package (6-serving) ★ Jell-O pudding – vanilla flavor 1 package (4 oz.) Baker's
German's sweet chocolate,
broken in pieces
2½ cups milk
1 cup thawed Cool Whip

1 cup thawed Cool Whip non-dairy whipped topping or prepared Dream Whip whipped topping

- Combine butter, brown sugar, pecans and coconut in saucepan. Heat until butter and sugar are melted. Spread in bottom of pie shell. Bake at 450° for 5 minutes or until bubbly. Cool.
- Combine pudding mix, chocolate and milk in saucepan. Cook and stir over medium
  heat until mixture comes to a <u>full bubbling boil</u>. Remove from heat and beat with
  wire whip or rotary beater to blend, if necessary. Cool 5 minutes, stirring occasionally. Pour into pie shell. Cover surface with plastic wrap. Chill at least 4 hours.
  Remove plastic wrap and garnish with whipped topping and additional
  coconut, if desired.



#### STRAWBERRY-CHEESE EASIER PIE

Easy and elegant...cracker crust, piquant cheese layer, strawberries and a pudding top

# Over 30 minutes to prepare

14 cups crushed round buttery crackers 4 cup butter or margarine, melted 1 package (8 oz.) cream cheese, softened 2 tablespoons sugar 2 tablespoons milk 1 cup halved strawberries 1 package (4-serving) ☆ Jell-O
instant pudding —
vanilla or lemon flavor
1½ cups cold milk
1 container (4½ oz.)
Cool Whip non-dairy
whipped topping,
thawed

- $\bullet$  Combine crackers and butter and press into bottom of 8-inch square pan. Bake at  $375^\circ$  for 8 minutes. Cool.
- Beat cream cheese with sugar and 2 tablespoons milk in bowl until smooth. Spread evenly in crumb-lined pan. Arrange strawberries on cream cheese mixture.
- Combine pudding mix and 1½ cups milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Fold in 1 cup of the whipped topping. Spoon over strawberries and chill until set, about 2 hours. Garnish with remaining whipped topping and additional strawberries, if desired. Cut into squares. Makes 9 servings.

#### LEMON-GRAHAM EASIER PIE

Over 30 minutes to prepare

1 cup graham cracker crumbs 3 tablespoons sugar ½ cup softened butter or margarine 1 envelope Dream Whip whipped topping mix

5

5

5

5

3

-1

2½ cups cold milk

¼ cup lemon juice
1 teaspoon grated lemon rind
1 package (6-serving) ☆ Jell-O
instant pudding — lemon flavor

Combine crumbs and sugar. Mix in butter. Press crumb mixture firmly on bottom
of 9-inch square pan, reserving two tablespoons for garnish, if desired. Bake at
375° for 8 minutes. Cool thoroughly.

• Meanwhile, prepare whipped topping mix as directed on package. Set aside.

Combine milk, lemon juice, lemon rind and pudding mix in bowl. Beat slowly with
rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes.
Blend into prepared whipped topping. Pour immediately into crumb-lined pan.
Sprinkle with reserved crumbs. Freeze until firm, at least 4 hours. Remove
pan from freezer about 30 minutes before serving. Makes 8 or 9 servings.

#### ORANGE-CHOCOLATE EASIER PIE

Here chocolate wafers make the crust...so simple!

Less than 15 minutes to prepare

18 chocolate wafers
1 package (4-serving) ☆ Jell-O
instant pudding – vanilla flavor
1 cup milk
1 cup thawed Cool Whip nondairy whipped topping

2 medium oranges, peeled and thinly sliced 3 tablespoons apricot preserves or orange marmalade 1 teaspoon water

• Arrange half the cookies in bottom of 8-inch square pan. Combine pudding mix with milk in bowl. Beat slowly with rotary beater or at lowest speed of electric mixer until well blended, about 2 minutes. Fold in whipped topping. Pour half the pudding mixture over cookies in pan. Layer remaining cookies and remaining pudding mixture. Top with orange slices. Thin apricot preserves with water and spoon over oranges. Chill about 2 hours. Cut into squares. Makes 9 servings.

#### PINEAPPLE-CHEESE EASIER PIE

From 15 to 30 minutes to prepare

 4 cup graham cracker crumbs
 2 tablespoons sugar
 5 cup chopped toasted walnuts
 3 tablespoons butter or margarine, melted
 1 cup milk
 1 cup canned pineapple juice 1 package (4-serving) ★ Jell-O pudding — vanilla, coconut cream or banana cream flavor ¼ cup sugar 1 package (8 oz.) cream cheese, cut into cubes

• Combine graham cracker crumbs, 2 tablespoons sugar, nuts and butter. Press twothirds of mixture into 8-inch square pan. Combine milk, pineapple juice, pudding mix, ¼ cup sugar and cream cheese in saucepan. Cook and stir over medium heat until mixture comes to a <u>full</u> boil. Remove from heat and beat with rotary beater until smooth. Pour into crumb-lined pan. Sprinkle with remaining crumb mixture. Chill until firm. Cut into squares. Makes 9 servings.

# Index

★ Jell-O pudding and pie filling
☆ Jell-O instant pudding and pie filling
★ Jell-O Americana rice pudding, tapioca pudding or golden egg custard

| Almond Cream, Oriental67        | Cake Toppings:                   |
|---------------------------------|----------------------------------|
| Almond Fudge Pie87              | Bourbon Glaze80                  |
| Almond Tortes, Double           | Confectioners Sugar Glaze 25     |
| Ambrosia Pudding                | ★ Cranberry Cake Sauce17         |
| Apple Cake, French72            | ☆ Creamy Topping                 |
| Apple Crisp                     | ☆ Easy Coconut-Pecan Filling82   |
| Apple Pie, Deep-Dish            |                                  |
| Applesauce Pudding              | Tart Lemon Glaze72               |
| Applesauce-Spice Cake54         | Cakes:                           |
| Apricot Pie, Creamy31           | ☆ Applesauce-Spice Cake 54       |
|                                 | ☆ Bacardi Rum Cake 81            |
| Bacardi Rum Cake81              | ☆ Banana Butter-Pecan Cake25     |
| Baked Alaska85                  | ☆ Banana Loaf Cakes27            |
| Banana Butter-Pecan Cake        | ☆ Bourbon Prune Cake 80          |
| Banana Cream Pie, Fluffy57      | ☆ Butter Pecan Cake 21           |
| Banana Loaf Cakes               | ☆ Butter Pecan Crumb Cake 46     |
| Banana Pudding, Southern        | ★ Butterscotch-Top Coffee Cake46 |
| Banana Sundae7                  | ☆ Cake-and-Sauce Bake            |
| Banana-Wafer Dessert            | ☆ Carrot-Pineapple Cake 26       |
| Banana Yogurt Freeze            | ☆ Chocolate Chip Cake21          |
| Basic Custard Sauce             | ☆ Chocolate-Coconut Cake 82      |
| Bavarian Cream                  | ☆ Chocolate Mayonnaise Cake25    |
| Berry-Topped Cream Pie32        | ☆ Coconut Cake21                 |
| Beverages:                      | ★☆ Cranberry Loaf Cake17         |
| ☆ Easy Pudding Milk Shake 47    |                                  |
| Bing Cherry Sauce               | ☆ Double Pistachio Cake 21       |
| Bittersweet Chocolate Pudding8  | ★ Easy Boston Cream Pie56        |
| Black-Bottom Crunch             | ☆ French Apple Cake72            |
| Black-Bottom Pie, Easy          | ☆ Fruited Coconut Cake27         |
| Blintzes, Creamy Cheese70       | ☆ German Sweet Chocolate Cake82  |
| Blueberry Cream Pie             | ☆ Glazed Mocha Cake80            |
| Boston Cream Parfait86          | ★☆ Glazed Pineapple Upside-Down  |
| Boston Cream Pie, Easy          | Cake56                           |
| Bourbon Glaze                   | ☆ Lemon Cheesecake53             |
| Bourbon Prune Cake80            | ★ Lemon Sour Cream Pound         |
| Brandy Alexander Pie87          | Cake24                           |
| Brandy Sauce, Apple             | ☆ Marble Cake54                  |
| Bread Pudding                   | ☆ Mocha Cake                     |
| Bread Pudding, Instant          | ☆ Orange Cake                    |
| Brownie Pie, Easier41           | ☆ Peach Upside-Down Cake55       |
| Brownies, Chewy                 | ☆ Peanut Butter Cake21           |
| Butter Pecan Cake               | ☆ Pineapple Sour Cream Cake 24   |
| Butter Pecan Crumb Cake46       | ☆ Pistachio-Mint Cake23          |
| Butterscotch Bonbons51          | ☆ Pistachio Ripple Cake          |
| Butterscotch Crisps, Coconut 49 | ☆★ Poppy Seed Cake               |
| Butterscotch Crunch             | ☆ Pumpkin Cake21                 |
| Butterscotch-Top Coffee Cake 46 |                                  |
|                                 | ☆ Rainbow Cake24                 |
| Cake-and-Sauce Bake22           | ☆ Rum Baba Cake                  |
| Cake Pointers                   | ☆ Spice Swirl Cake21             |

| ☆ Triple Chocolate-Marshmallow          | Coconut Pudding, Pistachio11        |
|---|-------------------------------------|
| Cake22                                  | Coffee Pie, Irish                   |
| ☆ Triple Lemon Cake21                   | Coffee Pudding, Creamy8             |
| ☆ Viennese Mocha Torte71                | Coffee Pudding, Toffee              |
|   |                                     |
| ☆ Zucchini Cake                         | Compote, Fruit-and-Pudding 86       |
| Candied Fruit Parfait7                  | Cones, Pudding44                    |
| Candies:                                | Confectioners Sugar Glaze           |
| ★☆ Butterscotch Bonbons51               | Cookie Surprise                     |
| ★ Easy Fudge51                          | Cookies:                            |
| ★ Pudding Pralines                      | ☆ ★ Chewy Brownies                  |
| Caribbean Pineapple Pie                 | ★ Chewy Macaroons 50                |
| Carrot-Pineapple Cake26                 | ★ Coconut Butterscotch Crisps49     |
| Charlotte                               | ☆ Peanut Butter Cookies48           |
| Cheese Custard, Lemon                   | ☆ Pistachio-Coconut Cookies50       |
| Cheese Easier Pie, Pineapple 91         | ★☆ Quick Chip Cookies49             |
| Cheese Easier Pie, Strawberry90         | ☆ Quick Lemon Crisps50              |
|   |                                     |
| Cheese Pie, Creamy                      | Cranberry Loaf Cake                 |
| Cheese Pie, Lemon                       | Creamy Apricot Pie                  |
| Cheese Pie, Quick35                     | Creamy Cheese Blintzes70            |
| Cheese Pudding, Creamy14                | Creamy Cheese Pie                   |
| Cheesecake, Lemon53                     | Creamy Cheese Pudding               |
| Cherry Pie, French                      | Creamy Coffee Pudding8              |
| Cherry Pie, Quick                       | Creamy Lemon Sauce                  |
| Cherry Sauce, Bing                      | Creamy Sweet Potato Pie60           |
| Cherry-Topped Easier Pie40              | Creamy Topping                      |
| Chewy Brownies49                        | Crème Brûlée                        |
| Chewy Macaroons50                       | Crèpes:                             |
| Chip Cookies, Quick                     | ★ Creamy Cheese Blintzes70          |
| Chocolate Cake, German Sweet82          | Crumb Crust                         |
| Chocolate Cake, Quick-Fixing19          | Crunchy Pudding7                    |
|   | Cup of Trifle                       |
| Chocolate Chip Cake                     |                                     |
| Chocolate-Coconut Cake82                | Custard, Lemon Cheese               |
| Chocolate-Coconut Pie                   | Custard Pie, Coconut59              |
| Chocolate Crunch Pie89                  | Custard Sauce, Basic                |
| Chocolate Dessert, Orange7              | Daiguiri Pie                        |
| Chocolate Easier Pie, Orange 93         | Danish Rice Dessert                 |
| Chocolate Ice Cream Sauce47             | Deep-Dish Apple Pie                 |
| Chocolate Loaf, Quick83                 | Deluxe Cream Pie                    |
| Chocolate-Marshmallow Cake, Triple . 22 | Double Almond Tortes                |
| Chocolate Mayonnaise Cake25             | Double Pistachio Cake               |
| Chocolate Mint Pudding7                 |                                     |
| Chocolate Pie, Mexican                  | Easier Brownie Pie41                |
| Chocolate Pot de Crème 67               | Easier Peach Pie39                  |
| Chocolate Pudding, Bittersweet8         | Easier Pudding Tarts41              |
| Chocolate Soufflé, Fluffy               | Easy Black-Bottom Pie57             |
| Chocolate Sour Cream Pudding8           | Easy Boston Cream Pie56             |
|   | Easy Coconut-Pecan Filling 82       |
| Chocolate Wafer Log                     | Easy Fruit Tarts33                  |
| Coconut Butterscotch Crisps49           | Easy Fudge51                        |
| Coconut Cake                            | Easy Pear Helene7                   |
| Coconut Cake, Chocolate82               | Easy Pudding Milk Shake 47          |
| Coconut Cake, Fruited27                 | Easy Tortoni                        |
| Coconut Cookies, Pistachio50            |                                     |
| Coconut Cream, Honey7                   | Eggnog Pie                          |
| Coconut Crunch Pie38                    | Eggnog Pudding, Lemon               |
| Coconut Crust, Quick29                  | English Trifle65                    |
| Coconut Custard Pie59                   | Fast and Fabulous Fruit             |
| Coconut-Fruit Pudding11                 | Favorite Flavor Ice Cream8          |
| Coconut-Pecan Filling, Easy 82          | Fillings (see Cake Toppings)        |
| Coconut Pie, Chocolate29                | Flan, Spanish, with Spiced Fruit 69 |
|   |                                     |

| Floating Island                   | Lime Pie, Key59                  |
|-----------------------------------|----------------------------------|
| Fluffy Banana Cream Pie57         | Macaroons, Chewy50               |
| Fluffy Chocolate Soufflé86        | Marble Cake                      |
| French Apple Cake72               | Marble Cream Pie                 |
| French Cherry Pie                 | Marbled Orange Pops44            |
| Frostings (see Cake Toppings)     | Marshmallow Cake,                |
| Frozen Black-Bottom Pie 57        | Triple Chocolate                 |
| Frozen Pistachio Meringue Pie37   | Marshmallow-Nut Ice Cream Pie37  |
| Frozen Treats:                    | Marshmallow-Nut Pudding          |
| ☆ Banana Yogurt Freeze44          | Mediterranean Pistachio          |
| ☆ Easy Tortoni67                  | Easier Pie                       |
| ☆ Favorite Flavor Ice Cream 8     | Mexican Chocolate Pie            |
| ☆ Frozen Pudding Sandwiches 45    | Milk Shake, Easy Pudding 47      |
| ☆ Frozen Pudding Treats43         | Mincemeat Parfait                |
| ☆ Marbled Orange Pops 44          | Mocha Cake                       |
| ★☆ Pudding Cones                  | Mocha Cake, Glazed80             |
| ★ Pudding Freeze9                 | Mocha Pie, Swiss                 |
| Fruit-and-Pudding Compote86       | Mocha Pudding11                  |
| Fruit, Fast and Fabulous          | Mocha Torte, Viennese71          |
| Fruit Parfait                     | Molded and Loaf Puddings:        |
| Fruit Parfait, Candied7           | ★ Baked Alaska85                 |
| Fruit Tarts, Easy                 | ★ Bavarian Cream84               |
| Fruited Coconut Cake27            | ☆ Chocolate Wafer Log 84         |
| Fruited Tapioca Pudding14         | ☆ Quick Chocolate Loaf83         |
| Fruity Whip                       | ★ Russian Cream69                |
| Fudge, Easy51                     | Napoleon, Party83                |
| Fudge Pie, Almond87               | Napoleons in the Round           |
| German Sweet Chocolate Cake 82    | <i>Orange Cake</i>               |
| Glazed Mocha Cake80               | Orange-Chocolate Dessert7        |
| Glazed Pineapple Upside-Down      | Orange-Chocolate Easier Pie 91   |
| Cake                              | Orange Pops, Marbled             |
| Glazes (see Cake Toppings)        | Orange-Wafer Dessert             |
| Graham Cracker Crumb Crust 31     | Oriental Almond Cream67          |
| Honey-Coconut Cream               | Parfaits:                        |
| Ice Cream (see Frozen Treats)     | ★☆ Boston Cream Parfait86        |
| Ice Cream Pie, Marshmallow-Nut 37 | ★ Candied Fruit Parfait          |
| Ice Cream Pie, Praline88          | ★ Fruit Parfait                  |
| Ice Cream Pudding Pie             | ☆ Mincemeat Parfait              |
| Ice Cream Sauces (see Sauces)     | ☆ Peppermint Parfait             |
| Instant Bread Pudding63           | Party Napoleon                   |
| Instant Zabaglione70              | Pastries:                        |
| Irish Coffee Pie                  | ★ Napoleons in the Round73       |
| Italian Ricotta Pie74             | ☆ Party Napoleon83               |
|                                   | Peach Melba, Quick7              |
| Key Lime Pie59                    | Peach Pie, Easier                |
| Lemon Cake, Triple 21             | Peach Upside-Down Cake55         |
| Lemon Cheese Custard              | Peanut Butter and Jelly Dessert5 |
| Lemon Cheese Pie35                | Peanut Butter Cake               |
| Lemon Cheesecake53                | Peanut Butter Cookies            |
| Lemon Crisps, Quick50             | Pear Helene, Easy                |
| Lemon Crumb Easier Pie39          | Pecan Pie                        |
| Lemon Eggnog Pudding11            | Peppermint Parfait               |
| Lemon Glaze, Tart                 | Pie Crusts:                      |
| Lemon-Graham Easier Pie91         | Crumb Crust                      |
| Lemon Meringue Pie, Special58     | Graham Cracker Crumb Crust 31    |
| Lemon Sauce, Creamy               | Pie Shell30                      |
| Lemon Sour Cream Pound Cake24     | Quick Coconut Crust29            |
| Lemon Vogurt Pie 34               | Tart Shells 30                   |

N. Contraction

|    | Pie Delight38                     | Pineapple Cake, Carrot26               |
|----|-----------------------------------|--|
| 5  | Pie Pointers                      | Pineapple-Cheese Easier Pie 91         |
| 1  | Pies:                             | Pineapple Pie, Caribbean75             |
|    | ★ Almond Fudge Pie87              | Pineapple Sour Cream Cake24            |
| 1  | ☆★ Berry-Topped Cream Pie32       | Pineapple Sour Cream Pie34             |
|    | ★ Blueberry Cream Pie32           | Pineapple Tropical Pudding 11          |
| -  | ☆ Brandy Alexander Pie87          | Pineapple Upside-Down Cake.            |
| 5  | ☆ Caribbean Pineapple Pie75       | Glazed                                 |
| -  | ☆ Cherry-Topped Easier Pie 40     | Pistachio Cake, Double21               |
| -  | ☆ Chocolate-Coconut Pie29         | Pistachio-Coconut Cookies50            |
| 1  | ★ Chocolate Crunch Pie89          | Pistachio-Coconut Pudding              |
|    | ★ Coconut Crunch Pie38            | Pistachio Easier Pie, Mediterranean 77 |
| -  | ■ Coconut Custard Pie59           | Pistachio Meringue Pie, Frozen37       |
| 9  |                                   | Pistachio-Mint Cake                    |
|    | ★ Creamy Apricot Pie31            | Pistachio Ripple Cake                  |
| 5  | ★ Creamy Cheese Pie35             |  |
| 2  | ★ Creamy Sweet Potato Pie 60      | Poppy Seed Cake72                      |
|    | ★ Daiquiri Pie87                  | Pops (see Frozen Treats)               |
| 5  | ★ Deep-Dish Apple Pie59           | Pot de Crème, Chocolate67              |
| -  | ★ Deluxe Cream Pie37              | Praline Ice Cream Pie88                |
|    | ★ Easier Brownie Pie 41           | Pralines, Pudding51                    |
| -  | ★ Easier Peach Pie                | Prune Cake, Bourbon80                  |
|    | ☆ Easier Pudding Tarts41          | Prune Pudding11                        |
| -  | ☆ ★ Easy Black-Bottom Pie57       | Pudding à la Mode7                     |
|    | ★☆ Easy Fruit Tarts33             | Pudding Cones44                        |
|    | ☆ Eggnog Pie                      | Pudding Delight                        |
| -  | ☆ Fluffy Banana Cream Pie57       | Pudding Freeze9                        |
| 8. | ☆ French Cherry Pie               | Pudding Pralines51                     |
|    | ★ Frozen Black-Bottom Pie57       | Pudding Swirl                          |
| -  | ☆ Frozen Pistachio Meringue Pie37 | Puddings (see also Molded and          |
| 3  | ☆ Ice Cream Pudding Pie36         | Loaf Puddings, Parfaits):              |
|    | ☆ Irish Coffee Pie                | ☆★ Ambrosia Pudding61                  |
| 5  | ☆ Italian Ricotta Pie74           | ★ Apple Crisp                          |
|    | ★ Key Lime Pie                    | ☆ Applesauce Pudding                   |
|    | ★ Lemon Cheese Pie35              | ★ Banana Sundae                        |
|    | ★ Lemon Crumb Easier Pie39        | ☆ Banana-Wafer Dessert11               |
|    | ★ Lemon-Graham Easier Pie91       | ★ Bittersweet Chocolate Pudding 8      |
| -  |                                   | ★ Black-Bottom Crunch11                |
|    | ★ Lemon Yogurt Pie                |  |
|    | ★ Marble Cream Pie38              | ★ Bread Pudding                        |
| -  | ☆ Marshmallow-Nut Ice Cream       | ☆ Butterscotch Crunch                  |
|    | Pie                               | ☆★ Charlotte                           |
|    | ☆ Mediterranean Pistachio Easier  | ★ Chocolate Mint Pudding7              |
| 20 | Pie                               | ☆ Chocolate Pot de Crème67             |
|    | ☆ Mexican Chocolate Pie76         | ★ Chocolate Sour Cream Pudding 8       |
|    | ☆ Orange-Chocolate Easier Pie91   | ☆ Coconut-Fruit Pudding                |
|    | ☆ Pecan Pie                       | ★ Cookie Surprise                      |
| -  | ☆ ★ Pie Delight                   | ☆ Creamy Cheese Pudding14              |
| _  | ★ Pineapple-Cheese Easier Pie91   | ★ Creamy Coffee Pudding8               |
|    | ☆ Pineapple Sour Cream Pie 34     | ★ Crème Brûlée66                       |
| -  | ☆ Praline Ice Cream Pie88         | ★ Crunchy Pudding7                     |
| -  | ☆★ Pumpkin Pie60                  | ☆ Cup of Trifle                        |
|    | ☆ Quick Cheese Pie35              | ★ Danish Rice Dessert                  |
|    | ★ Quick Cherry Pie34              | ★ Easy Pear Helene7                    |
| -  | ★ Special Lemon Meringue Pie58    | ☆ English Trifle65                     |
|    | ☆ Strawberry-Cheese Easier Pie 90 | ☆ Fast and Fabulous Fruit13            |
|    | ☆ Strawberry Cream Pie32          | ★ Floating Island                      |
| 20 | ☆ Strawberry Layered Easier Pie41 | ★ Fluffy Chocolate Soufflé86           |
|    | ★ Strawberry Romanoff Pie77       | ☆ Fruit-and-Pudding Compote86          |
|    | ☆ Swiss Mocha Pie                 | Fruited Tapioca Pudding14              |
| 3  | ☆★ Triple Layer Pie               | ☆ Fruity Whip                          |
|    |                                   | A 1 raity vviiip                       |

| ★ Honey-Coconut Cream7             | Bing Cherry Sauce                 |
|------------------------------------|-----------------------------------|
| ☆ Instant Bread Pudding63          | ★ Chocolate Ice Cream Sauce 47    |
| ☆ Instant Zabaglione70             | * Cranberry Cake Sauce17          |
| ★ Lemon Cheese Custard15           | ★ Creamy Lemon Sauce15            |
| ☆ Lemon Eggnog Pudding11           | ☆ Instant Zabaglione 70           |
| ☆ Marshmallow-Nut Pudding 11       | ☆ Quick Ice Cream Sauce46         |
| ☆ Mocha Pudding11                  | Soufflé, Fluffy Chocolate86       |
| ★ Orange-Chocolate Dessert7        | Sour Cream Cake, Pineapple24      |
| ☆ Orange-Wafer Dessert11           | Sour Cream Pie, Pineapple         |
| * Oriental Almond Cream 67         | Sour Cream Pound Cake, Lemon24    |
| ☆ Peanut Butter and Jelly Dessert5 | Sour Cream Pudding, Chocolate8    |
| ☆ Pistachio-Coconut Pudding11      | Southern Banana Pudding63         |
| ☆ Prune Pudding11                  | Spanish Flan with Spiced Fruit 69 |
| ★ Pudding à la Mode7               | Special Lemon Meringue Pie58      |
| ★☆ Pudding Delight                 | Spice Swirl Cake                  |
| ★☆ Pudding Swirl                   | Strawberry-Cheese Easier Pie90    |
|                                    |                                   |
| ★ Quick Peach Melba                | Strawberry Cream Pie              |
| ☆ Quick Yogurt and Pudding 14      | Strawberry Layered Easier Pie 41  |
| Rote Grütze                        | Strawberry Romanoff Pie           |
| ★ Southern Banana Pudding63        | Sundae Pudding                    |
| Spanish Flan with Spiced Fruit69   | Sweet Potato Pie, Creamy 60       |
| ☆ Sundae Pudding                   | Swiss Mocha Pie                   |
| ★ Toffee Coffee Pudding            | Tapioca Pudding, Fruited 14       |
| ☆ Tropical Pudding                 | Tapioca Pudding, Raspberry68      |
| ★ Zuppa Inglese70                  | Tart Lemon Glaze72                |
| Pumpkin Cake                       | Tart Shells                       |
| Pumpkin Pie                        | Tarts, Easier Pudding41           |
| Quick Cheese Pie                   | Tarts, Easy Fruit                 |
| Quick Cherry Pie                   | Toffee Coffee Pudding             |
| Quick Chip Cookies                 | Toppings (see Cake Toppings)      |
| Quick Chocolate Loaf83             | Torte, Viennese Mocha71           |
| Quick Coconut Crust                | Tortes, Double Almond             |
| Quick-Fixing Chocolate Cake 19     | Tortoni, Easy                     |
| Quick Fluffy Frosting              | Trifle, Cup of                    |
| Quick Ice Cream Sauce              | Trifle, English                   |
| Quick Lemon Crisps50               | Triple Chocolate-Marshmallow      |
| Quick Peach Melba7                 | Cake22                            |
| Quick Yogurt and Pudding           |                                   |
|                                    | Triple Layer Pie                  |
| Rainbow Cake                       | Triple Lemon Cake                 |
| Raisin-Nut Pound Cake 54           | Tropical Pudding11                |
| Raspberry Tapioca Pudding 69       | Viennese Mocha Torte71            |
| Rice Dessert, Danish               | Yogurt Freeze, Banana44           |
| Ricotta Pie, Italian74             |                                   |
| Rote Grütze69                      | Yogurt Dia Lamon                  |
| Rum Baba Cake73                    | Yogurt Pie, Lemon34               |
| Rum Cake, Bacardi 81               | Zabaglione, Instant               |
| Russian Cream69                    | Zucchini Cake                     |
| Sauces:                            | Zuppa Inglese70                   |
| ★ Basic Custard Sauce              |                                   |

ISBN 0-671-24972-4