

# HERE'S A NEW QUICK DESSERT



## CHOCOLATE PUDDING

*Made with Arrowroot*

Made by the makers of ROYAL BAKING  
POWDER. A product of Standard Brands Inc.

# ROYAL CHOCOLATE PUDDING

*Tastes homemade  
... and so easy to make!*

ARROWROOT—a starch long recognized as unusually nutritious and easily digested—is the secret of the rich, homemade flavor, and the smooth, velvety texture you notice in this delicious pudding. Royal Chocolate Pudding is quick cooking, too—takes only 6 *minutes* from package to mould! You just add cold milk and bring to a boil. It's an ideal dessert for children. And it's delicious as a filling for pies, cakes and éclairs.

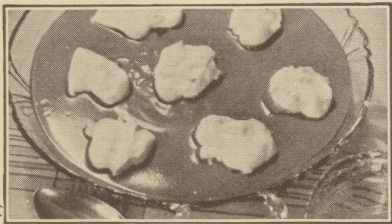
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*Try these*  
*Quick . . . Easy Recipes*

## ROYAL CHOCOLATE PUDDING

Put contents of package into a saucepan. Add 2 cups cold milk (or 1 cup evaporated milk and 1 cup cold water) a little at a time. Bring to boil over low fire—stirring constantly. Remove from fire. Pour into mould or cups which have been dipped in cold water. Cool. Serve cold either plain or with whipped cream. Serves 4-6. (If a thinner pudding is desired, use more milk. For thicker pudding, use less milk.)



## **CHOCOLATE FLOATING ISLAND**

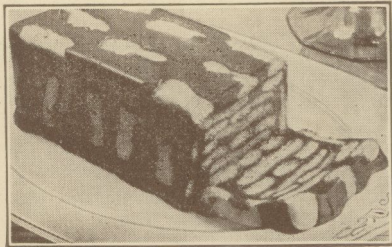
Make up as directed for Royal Chocolate Pudding using 1 package and 3 cups milk. Pour into dish or sherbet glasses and chill. Before serving top with a large spoonful of whipped cream or meringue.

## **CHOCOLATE BREAD PUDDING**

Mix 1 package Royal Chocolate Pudding with 3 cups milk. Bring to boil, stirring constantly. Place 3 cups cubes of buttered bread in greased baking dish and pour on Chocolate Pudding. Bake in moderate oven at 400° F. about 25 minutes. Serve warm with whipped cream or a pudding sauce. Serves 8.

## **FUDGE SAUCE FOR ICE CREAM**

Mix 1 package Royal Chocolate Pudding with 1 cup milk and 1 $\frac{3}{4}$  cups sugar. Bring to boil, stirring constantly. Remove from fire and add 4 tablespoons butter. Serve warm or cold on ice cream.



## **CHOCOLATE PLANTATION PUDDING**

**(An Ice Box Cake)**

Mix 1 package Royal Chocolate Pudding with 3 cups milk. Bring to boil, stirring constantly. Remove pan from fire. Arrange layer of lady fingers in loaf pan lined with heavy waxed paper, or glass dish. Spread over them a thin layer of chocolate pudding. Place another layer of lady fingers on top—then more pudding. Continue until pan is filled. Place in refrigerator over night. Garnish with whipped cream. Serves 12.

## CHOCOLATE CREAM TARTS

Mix 1 package of Royal Chocolate Pudding with 2 cups of milk. Cook over a very low fire, stirring constantly until mixture thickens and boils up *once*. Remove from fire; cool slightly. Pour into small baked tart shells and chill. Before serving garnish tops with whipped cream. Makes 4 tarts. This recipe may also be used to make a delicious Chocolate Cream Pie.

