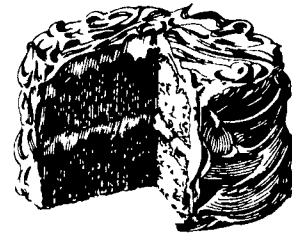


Home On The Range



Puddings and Custards: Happy Endings to Meals

No matter how wonderful rich cakes and pies taste there are some meals that are just too filling to permit such a dessert. When your family says they don't have room for dessert, why not surprise them with a light and airy treat, perfect for full tummies?

Try some of these mouth-watering recipes.

OLD TIME RICE PUDDING

- 1/2 cup uncooked rice, unwashed
- 1 quart milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg, if desired
- 1/2 cup raisins, if desired

Pour into buttered 1 1/2 quart casserole. Bake at 350 degrees for 1 1/4 hours. Stir occasionally. Let cool at room temperature. Serve warm or cold.

The following two recipes come from Betty Biehl, Mertzwon.

BREAD PUDDING WITH PEACH

- 8 peaches, sliced
- 1/4 cup sugar
- 2 cups milk
- 3 eggs
- little salt
- 1/2 teaspoon vanilla
- 2 cups stale bread

Add sugar, salt, vanilla to milk. Stir in well beaten eggs. Arrange

bread in bottom of well buttered baking dish. Add a layer of peaches and alternate layers of bread, ending with peaches on top. Pour milk mixture over all. Bake at 350 degrees until firm.

PUDDING

- 1 large egg, beaten
- 3 tablespoons tapioca
- 2 3/4 cup milk
- 1/3 cup sugar
- 3/4 teaspoon vanilla

Mix milk, sugar and tapioca in top of a double broiler. Heat until tapioca is clear. Add beaten egg and vanilla. Chill.

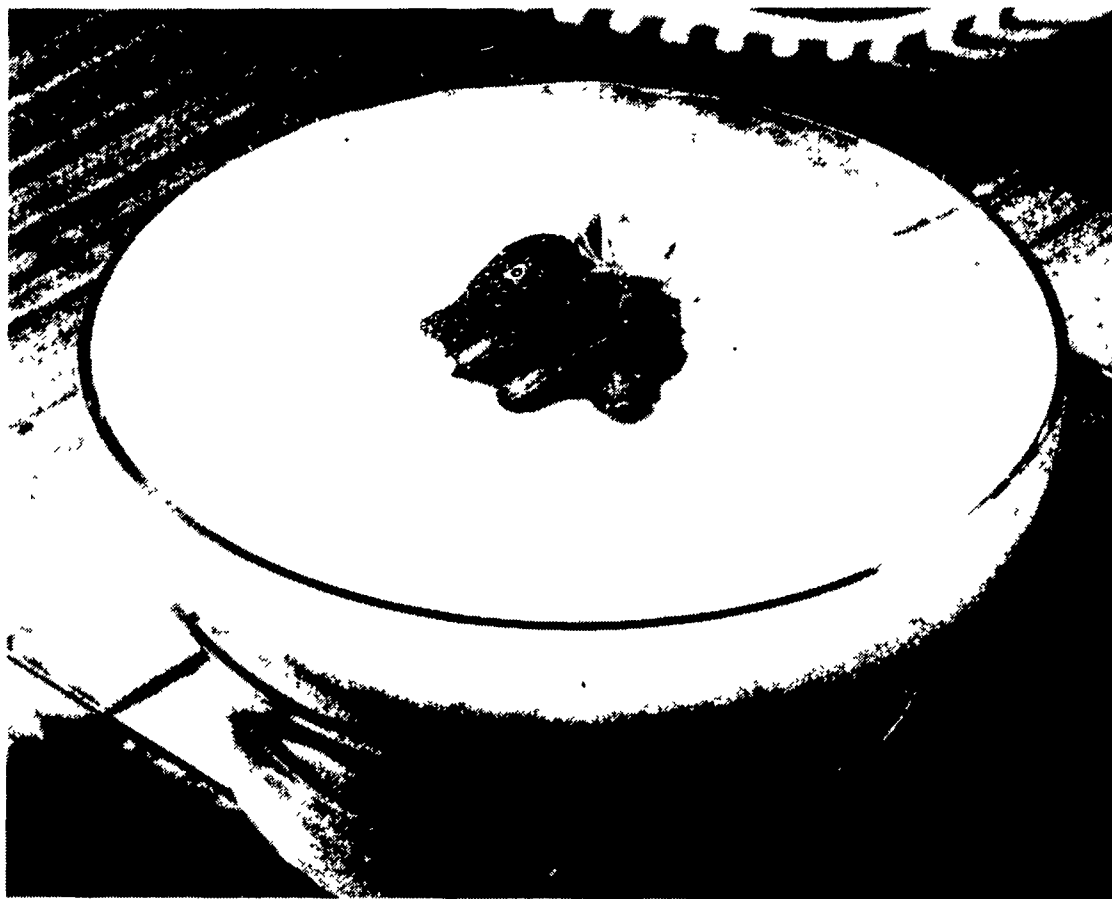
CHERRY PUDDING

- 2 cups sugar
- 1 cup milk
- 2 tablespoons baking powder
- butter (size on an egg)
- 3 cups flour

Cherry Mixture:

- 1 cup sugar
- 2 cups boiling water
- 1 pint sour cherries

Mix together the first five ingredients. Pour half of the batter in pan. Combine ingredients for cherry mixture. Pour half of cherry mixture over batter in pan. Add rest of batter and rest of cherry mixture on top. Bake at 350 degrees or until toothpick comes out clean.



LEMON SPONGE PUDDING

- 1 cup sugar
- 1 tablespoon flour
- pinch of salt
- 2 egg yolks
- 1 cup milk
- rind and juice of 1 lemon
- 2 tablespoons butter
- 2 egg whites, stiffly beaten

Sift the sugar, flour, salt and blend with the egg yolks. Add the milk, lemon juice and rind, beating thoroughly. Melt butter and add. Fold in the stiffly beaten egg whites and bake in pudding dish set in a pan of hot water for 3/4 hour in 350-degree oven. Serve cold.

GRAHAM CRACKER CUSTARD

- Mix 1 1/4 cup graham crackers
- 1/4 cup sugar
- 1 1/4 cup margarine

Mix well and put in pie pan. Bake about 8 to 10 minutes at 375 degrees.

Custard Filling

- 1 quart milk
- 2 eggs
- 2 tablespoons flour
- 2 tablespoons cornstarch
- 1/2 cup sugar
- 1 teaspoon vanilla

Mix eggs, flour, cornstarch and sugar. Add to milk and cook until thick. Add vanilla and pour into graham cracker crust. Can put coconut on top, if desired.

PERFECT CHOCOLATE PUDDING

- 1 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 6 tablespoons cocoa
- 2 tablespoons oil
- 2 cups milk
- 2 slightly beaten egg yolks or 1 well beaten egg
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla

In saucepan, blend sugar, salt, cornstarch and cocoa; add oil and milk. Cook and stir over medium heat until thickened and bubbly. Cook and stir two minutes more. Remove from heat. Stir small amount of hot mixture into yolks or beaten egg; return to hot mixture. Cook and stir two minutes more. Remove from heat; add butter and

vanilla. Pour into individual serving dishes; chill. To prevent skin from forming on top, place plastic wrap directly on pudding while cooling.

BUTTERSCOTCH PUDDING

- 1 package butterscotch pudding
- 1 package vanilla pudding
- 1/2 pint whipping cream
- 5 bananas
- 7 graham crackers

Cook pudding and cool. Whip cream and blend pudding and cream. Cut bananas and break up crackers, add to pudding mixture. Chill before serving.

RHUBARB PUDDING

- 1 tablespoon butter
- 3/4 cup sugar
- 1 egg
- 1/2 cup milk
- 2 teaspoons baking powder
- 1 1/4 cup flour

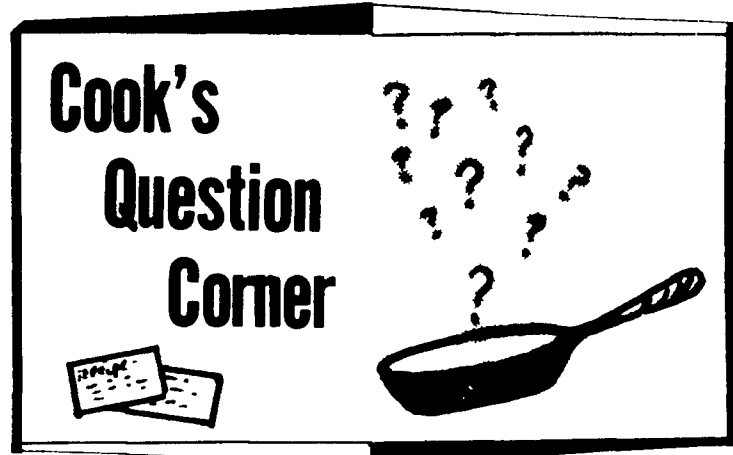
- 3 cups rhubarb
- 1 cup sugar

Combine the first six ingredients and pour in 9X13X2-inch pan. Sprinkle the rhubarb and sugar over batter and pour one cup of boiling water over mixture. Bake at 375 degrees for 40 minutes.

CHEESE-FRUIT PUDDING DESSERT

- 2 cups milk
- 1 8 oz. package cream cheese
- 1 package instant vanilla pudding
- 1 1/2 cups drained fruit cocktail
- 1 cup miniature marshmallows

Gradually add 1/2 cup milk to soften cream cheese, mixing until well blended. Add instant pudding mix, then add the remaining milk. Beat slowly for one minute. Stir in the drained fruit and marshmallows. Decorate with coconut and maraschino cherries. Chopped nuts may be added to the pudding mixture, if desired.



Cook's Question Corner

EDITOR'S NOTE - Thanks to all of our readers who have sent in recipes for bagels and granola bars. We received more than we could print, but they will be filed and kept for later reference. Thanks, again.

ANSWER - As a result of a recent request for Long Johns, we got two different types of recipes, one for doughnuts and one that resembles a hot hoagie sandwich. Thanks go to Lavina Stoltzfus, Leola, for the following recipe

Long Johns

- 1 1/2 teaspoons dry yeast
- 1/2 cup boiling water
- 1/4 cup warm water
- 1/3 cup sugar
- 1/2 cup shortening
- 1/2 cup milk
- 1 teaspoon salt
- 5 or 6 cups sifted flour
- 2 beaten eggs

Dissolve yeast in warm water, combine boiling water and shortening. Add sugar and salt. Stir until lukewarm. Blend in yeast, milk, and eggs. Gradually stir in enough flour for easy handling. Knead until smooth. Place in greased bowl. Turn over to grease top. Cover. Let rise in a warm place until double thickness. Cut in strips any size. cover. Let rise to double, about 30 minutes. Deep Fry like doughnuts

(Turn to Page B8)

Recipe Topics

February

25

Favorite Vegetable Dishes

March

3

Let's Bake Some Cakes

10

Chicken Delights

Featured Recipe

This week's featured recipe comes from Dolores Harnish, who claimed that she was not a custard and pudding person. And instead, gave us this delicious sounding sour cream chocolate cake recipe. It even has its own frosting!

But before trying this recipe that Dolores said was "fattening, but delicious," read about Dolores' work as a seamstress for bridal fashions on the Family Living page.

Sour Cream Chocolate Cake

- 2 cups all purpose flour
- 2 cups granulated sugar
- 1 cup water
- 3/4 cup dairy sour cream
- 1/4 cup shortening
- 1 1/4 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 2 eggs
- 4 oz. melted unsweetened chocolate

Mix ingredients into large mixer bowl. Mix 1/2 minute on low speed, scraping bowl constantly. Beat two more minutes on high speed, scraping bowl occasionally. Bake 30-35 minutes for round pan or 40-45 minutes for oblong pan at 350 degrees

Sour Cream Chocolate Frosting

- 1/3 cup butter or margarine
- 3 oz. unsweetened chocolate
- 1/2 cup dairy sour cream
- 2 teaspoons vanilla
- 3 cups confectioner's sugar

Cream butter, sour cream and chocolate and vanilla together. Add to confectioner's sugar.