

CONVERSATION PIECES



CHOCOLATE ANGEL PUFF RICE PUDDING

PUDDING:

1½ cups cooked rice
½ cup milk
¼ cup sugar
¼ teaspoon salt
¼ teaspoon cinnamon

¼ teaspoon nutmeg
1 6-ounce package (1 cup)
semi-sweet chocolate morsels
(reserve 1 tablespoon)
2 egg yolks
1 cup milk

Preheat oven to 325°F. Combine rice, milk, sugar, salt and spices, and bring just to boil over moderate heat, stirring constantly. Remove from heat. Stir in semi-sweet chocolate morsels till melted. Beat in egg yolks, one at a time. Stir in milk. Pour into 1½ quart casserole. Bake at 325°F. 40 minutes. Remove from oven, stir pudding to distribute rice. Prepare meringue.

MERINGUE:

2 egg whites 1 teaspoon vanilla ¼ cup sugar

Combine egg whites and vanilla, and beat till stiff but not dry. Gradually beat in sugar till stiff and glossy. Drop by teaspoonfuls around edge of pudding. Sprinkle reserved chocolate morsels over meringue. Bake at 325°F. 15 minutes. YIELD: 6 servings.

BROWNIE-DATE PUDDING

3 squares chocolate
2 tablespoons shortening
1 cup sifted flour
2 teaspoons double-acting
baking powder
1 teaspoon salt
¾ cup sugar
½ cup milk
1 teaspoon vanilla
½ cup chopped dates
½ cup chopped nuts
2 cups water
1½ cups sugar
1 square chocolate

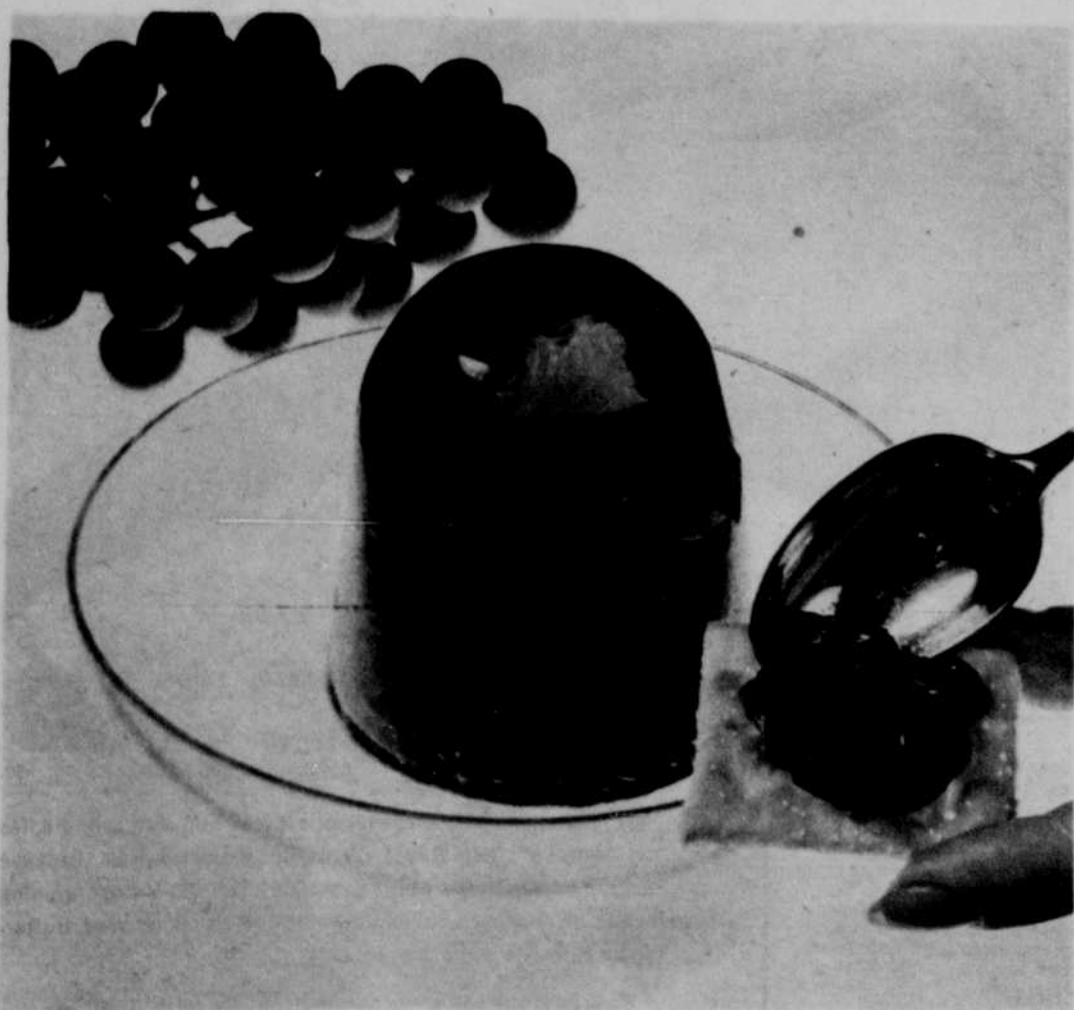


Melt 3 squares of chocolate and the shortening together. Cool. Sift flour, measure, add baking powder, salt, and ¾ cup sugar and sift again. Add milk and vanilla. Mix until smooth. Stir in cooled chocolate mixture, dates and nuts. Pour into greased 8x8x2-inch pan.

Combine water, 1½ cups sugar, and 1 square chocolate in a saucepan. Place over medium heat and stir until sugar is dissolved and chocolate is melted. Bring to a boil. Pour over top of batter. (This makes a chocolate sauce in bottom of pan after pudding is baked.) Bake in moderate oven (350°F.) 40 to 45 minutes. Makes 8 to 10 servings.

No jelly tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin . . . the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade grape jelly. Crush 3½ lbs. ripe Concord grapes. Cover; simmer 10 min. with 1½ cups water. Place in jelly bag; squeeze out juice. Mix 5 cups juice with 1 box Sure-Jell in large saucepan. (Or use liquid Certo—recipe on bottle.)



Bring to boil over high heat, stirring constantly. At once, stir in 7 cups sugar; bring to boil again. Boil hard 1 min. only, stirring constantly. This short boiling time gives you fresher flavor. And less juice boils away, so you get up to 50% higher yield!



Remove from heat; skim and pour into glasses. Paraffin at once. Yield: 12 medium glasses for pennies a glass! And you're sure of perfect results with powdered Sure-Jell or liquid Certo!

