

### CHERRY PUDDING

No. 2½ can red pitted cher- ries	2 tablespoons butter
1 cup sugar	½ teaspoon cinnamon
	pinch of salt

Add the ingredients in order given and place in the bottom of a greased baking dish. Cover with a batter made of the following:

1½ cups flour	1/3 cup melted butter
½ cup sugar	milk to fill cup
2 tablespoons baking powder	1 teaspoon vanilla
1 egg	

Sift the dry ingredients; add the egg well beaten and the cup of milk and butter. Beat about 2 minutes. Bake at 375 degrees for one (1) hour.

### CARROT PUDDING

4 tablespoons butter	1 tablespoon lemon juice
½ cup brown sugar	1¾ cups sifted cake flour
1 egg	1 teaspoon baking powder
1 cup grated raw carrot	½ teaspoon soda
1 teaspoon grated orange rind	½ teaspoon salt
½ teaspoon grated lemon rind	½ teaspoon cinnamon
	½ teaspoon cloves
	½ teaspoon seedless raisins

Cream butter and add sugar gradually. Add egg and beat. Add carrot, orange and lemon rind and juice. Stir until blended. Add sifted dry ingredients and raisins. Pour into greased pudding mold. Cover and steam in the oven about three hours.

## INDIAN PUDDING

3 tablespoons corn meals	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ tablespoon flour	$\frac{1}{2}$ cup shortening
1 quart milk	salt
$\frac{1}{2}$ cup molasses	

Heat one pint of milk to boiling point. Add meal and flour with one half cup of molasses and a little salt. When cool, add quarter cup of sugar and one half cup shortening. Put one pint cold milk into baking dish, then pour in the above mixture without stirring. Bake four hours in 300 degree oven.

## PRUNE WHIP

$\frac{2}{3}$ cup stewed prunes, pitted	$\frac{1}{2}$ cup sugar
5 egg whites	$\frac{1}{2}$ tbs. lemon juice

Rub prunes through a strainer. Add sugar and cook 5 minutes. Beat egg whites until stiff; add prune mixture gradually. When cool add lemon juice. Pile lightly in greased baking dish. Bake 30 minutes at 300 degrees. Serve with soft custard sauce.

## BAVARIAN CREAM PUDDING

3 tablespoons gelatine	$\frac{3}{4}$ cup sugar
4 tablespoons cold water	$\frac{1}{4}$ teaspoon salt
3 cups milk	1 teaspoon vanilla
3 eggs beaten separately	8 glazed cherries

Soak gelatine in water. Scald milk and turn to Low heat and add gelatine. Add egg yolks well beaten, salt and sugar. Cook until fairly thick; remove from unit and fold in the egg whites which have been well beaten and the vanilla. Turn into mold and when partly set add cherries. Chill and serve with whipped cream.



## RASPBERRY JAM PUDDING

2/3 cup bread crumbs	1/3 cup melted butter
2/3 cup flour	2/3 cup milk
2/3 cup sugar	2/3 cup jam
2 tsp. baking powder	1 tsp. lemon rind
2 eggs	

Place crumbs in the mixing bowl. Sift the dry ingredients and add to the crumbs. Beat the eggs slightly and add the milk, jam and melted butter and lemon rind. Add to dry ingredients and beat one minute. Turn into a buttered pudding dish and steam 1½ hours in the oven.

## BREAD AND BUTTER PUDDING

2 cups milk	¼ tsp. salt
4 eggs slightly beaten	4 medium slices bread well buttered
¼ cup sugar	½ cup white raisins
sugar and cinnamon	

Add eggs well beaten to the milk. Add salt and sugar. Break the bread into large pieces and place in a well greased casserole. Pour egg mixture over the bread; then sprinkle with cinnamon and sugar. Bake 30 minutes at 350 degrees.

## STEAMED ORANGE PUDDING

¼ cup butter	2 tbs. orange peel
1 cup stale bread crumbs	½ cup sugar
1 cup flour	2 eggs
3 tsp. baking powder	1¼ cups milk
⅛ tsp. salt	1 cup chopped figs

Beat the eggs and add to the milk. Sift the dry ingredients and add to the egg mixture. Add the melted butter and orange peel. Fold in the figs last. Pour into well greased molds and steam about one hour.

## SHREDDED WHEAT PUDDING

3 tbs. butter	$\frac{1}{2}$ tsp. cinnamon
$2\frac{1}{2}$ cups crushed shredded wheat	$\frac{1}{4}$ tsp. nutmeg
$\frac{1}{2}$ cup apple sauce	1 cup soft custard

Melt the butter and add shredded wheat; stir until shredded wheat is well mixed with the butter. Place half of the crumbs in the bottom of a greased baking dish. Add the applesauce seasoned with cinnamon and nutmeg. Pour 1 cup of the soft custard over the top and cover with the remaining crumbs. Bake in a preheated oven at 350 degrees 20 minutes.

## CORN FLAKE PUDDING

2 cups corn flakes	$\frac{1}{2}$ cup sugar
2 cups milk	$\frac{1}{3}$ tsp. ginger
2 eggs	$\frac{1}{4}$ tsp. cinnamon
$\frac{1}{2}$ tsp. salt	butter size of a walnut
$\frac{1}{2}$ cup molasses	

Brown the corn flakes in the oven. Beat the eggs well and add molasses, sugar, and spices. Heat the milk and pour over the egg mixture. Add the salt and butter. Bake as a custard at 250 degrees for about one hour and 20 minutes. Serve with Whipped Cream or Hard Sauce.

## UPSIDE DOWN PUDDING

$\frac{1}{3}$ cup soft butter	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ cup sugar	2 tsp. baking powder
2 eggs	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup milk	1 tsp. vanilla

Cream shortening and sugar gradually, and add one egg at a time beating after each addition. Sift flour, baking powder and salt, add alternately with the milk. Add the vanilla last. Cover the bottom of greased pudding dish with  $\frac{1}{2}$  cup brown sugar and drained fruit. Steam  $1\frac{1}{2}$  hours in the oven.



## GRAHAM CRACKER PUDDING

3 eggs	½ tsp. baking powder
¾ cups sugar	½ cup chopped nuts
1 cup graham cracker crumbs	1 tsp. vanilla

Separate the eggs. Beat the egg yolks very lightly and gradually add the sugar to which the baking powder has been added. Add cracker crumbs, nuts and vanilla. Fold in the well beaten egg whites. Bake in a greased pudding dish in a preheated oven 350 degrees 30 to 40 minutes.

## CREAM PUFFS

½ cup butter	1 cup bread flour
1 cup water	4 eggs, unbeaten

1. Bring butter and water to a boil on a high heat.
2. Add flour all at once, stir vigorously until ball forms in center of pan with flame off.
3. Remove from oven and add eggs one at a time, beating after each addition.
4. Shape in slightly greased cookie with spoon or tube.
5. Bake in a heated oven for 1 hour at 375 degrees.

*Filling*

2/3 cup sugar	1 teaspoon vanilla or
1/3 cup bread flour	½ teaspoon lemon extract
⅛ teaspoon salt	2 eggs or egg yolks
2 cups scalded milk	

1. Mix dry ingredients. Add scalding milk gradually. Cook 15 minutes on low heat stirring constantly until mixture thickens, and afterwards occasionally.
2. Add eggs, slightly beaten, and cook 2 or 3 minutes longer.
3. Cool and flavor. For a thicker filling, use ½ cup flour.

### FRESH STRAWBERRY ICE CREAM

1 pint strawberries	2/3 cup sugar
1 egg	1 cup thin cream
1 cup whipping cream	1/2 cup sugar

Wash strawberries and drain well; mash and add 2/3 cup sugar and let stand until sugar is dissolved. Beat egg until lemon colored, add 1/2 cup sugar and 1 cup of thin cream, add to mashed strawberries. Freeze. Whip cream to thin custard consistency and fold into frozen mixture which has been beaten. Complete freezing.

### *Red Devils Food Cake*

1/2 cup water	3/4 cup sour milk
1 1/2 tsp. soda	2/3 cup butter
1/2 cup cocoa	1 3/4 cup sugar
1/2 tsp. salt	2 eggs
1 tsp. vanilla	2 1/2 cup cake flour

Mix first three ingredients together and allow to stand while mixing other ingredients. Cream butter, add sugar, then one egg at a time. Mix, then add flour and salt, alternately with sour milk. Lastly, add cocoa mixture and vanilla. Spread with the following frosting. Bake in well greased pan along with the following baked frosting.

### *Baked Frosting*

2 egg whites	1/2 tsp. baking powder
1 cup brown sugar	1/2 cup chopped nuts

Beat egg whites with baking powder; add sugar. Spread over cake and then cover with chopped nuts. Time 1 1/4 hours. Temperature 375 degrees. Meringue Frosting may be used, if so add it the last 20 minutes.



## CHOCOLATE ICE CREAM

1½ sq. unsweetened chocolate    few grains salt  
2 cups rich milk    1½ tsp. vanilla  
1 tbl. cornstarch    1 cup cream  
2/3 cup sugar

Melt chocolate on low heat and add scalded milk slowly. Mix cornstarch with sugar and add to chocolate mixture. Cook ten minutes, stirring until thickened. Cool, add vanilla, turn into trays and freeze to mush. Fold in whipped cream and beat well. Return to freezing unit to freeze.

## ICE CREAMS

A basic ice cream may be made in advance and stored in the electric refrigerator. Use as directed in the recipe. This mixture will keep for a week or longer.

## BASIC ICE CREAM

1 quart milk    4 tbsp. cornstarch  
1 cup sugar    ½ tsp. salt

Scald the milk. Mix the salt, sugar and cornstarch. Add the scalded milk. Cook until thick and transparent. Stir constantly after mixture begins to thicken. Cool and store in a covered container.

## CHOCOLATE ICE CREAM

Use 2 cups of the basic recipe. Add 2 squares of melted chocolate and 1 teaspoon vanilla. Fold in 1 cup of cream, whipped. Turn into tray and freeze without stirring.

## VANILLA ICE CREAM

Use 2 cups of the basic recipe. Add 2 teaspoons vanilla, 1 cup of cream, whipped, and partially freeze. Remove to a chilled bowl and beat 1 minute. Continue to freeze until firm.

### FRUIT ICE CREAM

Select fruit as desired. Crush and run through a sieve. Measure 2 cups fruit and add  $\frac{1}{2}$  cup sugar. Use 1 cup of the basic recipe. Add the crushed fruit and freeze to a mush. Remove to a chilled bowl and add 1 cup cream whipped. Beat until well mixed and return to trays. Continue to freeze.

### SOFT MOLASSES — OLD FASHIONED

1 cup molasses	1 teaspoon salt
$1\frac{3}{4}$ tsp. soda	2 teaspoons ginger
1 cup sour milk	$3\frac{1}{2}$ cups flour
$\frac{1}{2}$ c. shortening (melted)	

Add soda to the molasses and beat thoroughly. Add milk, shortening, ginger, salt and enough flour to make mixture of right consistency to drop easily from a spoon, or chill and roll and cut out. Bake in a moderate oven 350 F. for 20 minutes.

### MERINGUES OR KISSES

4 egg whites	$1\frac{1}{4}$ cups powdered sugar or
$\frac{1}{2}$ teaspoon vanilla	1 cup fine granulated sugar

Beat whites until stiff. Add very carefully  $\frac{2}{3}$  cup of sugar and continue beating until mixture will hold its shape. Add flavoring then fold in remaining sugar. Shape with spoon or pastry bag and tube on cookie sheet covered with letter paper. Bake 50 minutes at 250 F.

### NUTTY NUGGETS

$\frac{7}{8}$ cup flour	1 teaspoon vanilla
$\frac{1}{2}$ cup butter	powdered sugar
2 tbsp. sugar	1 cup chopped pecans
$\frac{1}{8}$ tsp. salt	

Cream butter and add sugar gradually. Form into small balls and place on lightly oiled cookie sheet. Bake at 350 F. for 20 minutes. Cool slightly and roll in powdered sugar. When cold, roll again in sugar.



# NESTLE'S

## Semi-Sweet Chocolate

Manufactured by  
**Peter Cailler Kohler Swiss Chocolates Co., Inc.**  
Fulton, N. Y.

### *Original Toll House Cookie Recipe*

*from the Famous Toll House at Whitman, Mass.*

Cream  $\frac{1}{2}$  cup butter or shortening with 6 tablespoons granulated sugar and 6 tablespoons brown sugar. Add one egg beaten whole. Add  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{4}$  cups sifted flour and  $\frac{1}{2}$  teaspoon salt which have been mixed together. Add a few drops of hot water. Mix together until well blended.

Lastly add  $\frac{1}{2}$  cup chopped nuts and contents of a bag of Nestle's Semi-sweet Chocolate. Flavor with  $\frac{1}{2}$  teaspoon vanilla and drop by half teaspoons on a greased cookie sheet. Bake 10 to 12 minutes in 375° oven. Makes 50 cookies.

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