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Long famous as quick-and-easy desserts, JELL-O® Pudding and Pie Filling (the cooked version) and JELL-O® Instant Pudding and Pie Filling provide natural starting points for a variety of kitchen flights of fancy. Just a package from the pantry shelf, a glance in the refrigerator and a little preparation turn a basic pudding into a sensational dessert, every bit as original as your kitchen sampler. The kind of happy ending to a meal that brings on the smiles.

Both types of Jell-O puddings have a kind of built-in easy convenience. They save time and their foolproof preparation is welcome. By adding individual touches—a garnish, fresh fruit, a decorative pie crust, or a swirl of topping—just plain pudding becomes an extra-special dessert.

These pages feature Jell-O puddings in cup desserts, in pies, and in cakes. In trying these recipes you'll find meal planning easier, more interesting, and much more rewarding. Sample them all and share the smiles.

For additional copies of this booklet, send 50¢ in coin along with name, address, and ZIP code to:

THE PUDDING SAMPLER
Box 3167
Kankakee, Illinois 60902
Sample A Pudding For Smiles

Whether you prefer pudding in a dish, a plate, a bowl or a cup, these are for you! Enhance them with little tricks and garnishes in much the same way that a framed sampler is enhanced with French knots and extra cross-stitches.

CHERRY VANILLA PARFAITS

1 cup cold milk
1 cup (1/2 pt.) sour cream
1/4 teaspoon almond extract
1 package (4-serving size) Jell-O vanilla or French vanilla instant pudding and pie filling
1 cup cherry pie filling

Combine milk, sour cream, and almond extract in a bowl. Add pudding mix. Beat slowly with rotary beater or at low speed of electric mixer until well blended—1 minute. Layer pudding and cherry pie filling in parfait glasses. Chill 1 hour. Top with prepared whipped topping, if desired. Makes 6 servings.
LEMON FRUITED PUDDING

1 can (16 oz.) fruit cocktail, or sliced peaches
1 package (4-serving size) Jell-O lemon pudding and pie filling
1/2 cup sugar
1/4 cup water
2 egg yolks
1 tablespoon butter or margarine

Drain fruit, measuring syrup. Add water to syrup to make 3 cups. Combine pudding mix, sugar, and 1/4 cup water in saucepan. Blend in egg yolks and measured liquid. Cook and stir over medium heat until mixture just comes to a boil. Remove from heat and stir in butter. Add fruit; chill. Spoon into individual dessert dishes. Makes about 4-1/2 cups or 8 or 9 servings.
CHOCOLATE-SOUR CREAM PUDDING

1 package (6-serving size) Jell-O chocolate pudding and pie filling

1/4 cup sugar
1/4 teaspoon salt
1-1/2 cups water
1 cup (1/2 pt.) sour cream

Combine pudding mix, sugar, salt, and water in a saucepan; blend well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring once or twice. Stir in sour cream, blending well. Pour into a bowl or individual serving dishes. Garnish with prepared whipped topping and chocolate curls, if desired, Chill. Makes about 2-1/2 cups or 5 servings.
SOUTHERN BANANA PUDDING (1)

1 package (6-serving size) Jell-O vanilla or banana cream pudding and pie filling
3 egg yolks, slightly beaten
3-3/4 cups milk
2 dozen vanilla wafers
1 large banana, sliced
3 egg whites
Dash of salt
6 tablespoons sugar

Combine pudding mix, egg yolks, and milk in saucepan. Cook and stir over medium heat until mixture just comes to a boil. Remove from heat. Cover surface of hot pudding with wax paper or plastic wrap and cool. Beat cooled pudding until smooth.
Arrange layer of vanilla wafers in bottom of a 2-quart baking dish. Add a layer of banana slices and of pudding. Continue layering wafers, banana, and pudding, ending with pudding. Beat egg whites with salt until foamy throughout. Gradually add sugar, beating thoroughly after each addition. Continue beating until mixture will form stiff shiny peaks. Pile lightly on pudding. Bake at 425° for 5 to 10 minutes, or until meringue is lightly browned. Serve warm or chilled. Makes 12 servings.

FRUIT CRISP (2)

5 slices white bread
1/4 cup butter or margarine
1/4 cup sugar
1 package (4-serving size) Jell-O lemon instant pudding and pie filling
1/8 teaspoon cinnamon
1/8 teaspoon nutmeg
1 cup water
1 can (16 or 17 oz.) sliced peaches or fruit cocktail*

* Or use 2 cans (8-1/4 oz. each) pineapple tidbits,
  or 1 can (8-3/4 oz.) fruit cocktail and 1 can (8-1/4 oz.)
  pineapple tidbits,
  or 1 can (20 oz.) crushed pineapple.

Toast bread and cut into 1/2-inch cubes. Melt butter in large skillet. Add bread cubes and sugar; cook and stir over medium heat until bread is evenly browned and butter mixture is absorbed. Remove from heat. Blend pudding mix with spices in a bowl. Add water and fruit. Stir until mixture is well blended and starts to thicken—about 1 minute. Pour into a shallow 1-1/2- quart serving dish. Top with bread cubes. Sprinkle with confectioners sugar, if desired. Let stand 15 minutes before serving. Makes about 3-1/4 cups or 6 servings.
OLD-FASHIONED BREAD PUDDING (3)

1 package (4-serving size) Jell-O vanilla pudding and pie filling
2 tablespoons sugar
3 cups milk
1/4 cup raisins
1 tablespoon butter or margarine
1/2 teaspoon vanilla
6 slices dry white bread, cut in 3/4-inch cubes
2 tablespoons sugar
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg

Combine pudding mix and 2 tablespoons sugar in a saucepan. Blend in 2 cups of the milk. Add raisins. Cook and stir over medium heat, until mixture comes to a full boil. Remove from heat; stir in butter and vanilla. Pour remaining milk over bread cubes in a bowl to moisten; then stir into pudding mixture. Pour into a 1-quart baking dish. Combine 2 tablespoons sugar with spices. Sprinkle over pudding. Broil until sugar is lightly browned and bubbly, about 4 or 5 minutes. Garnish with lemon wedge, if desired. Serve warm or chilled. Makes about 4 cups or 6 servings.

FROSTY PUDDING DESSERT

1-1/2 cups cold milk
1 package (4-serving size) Jell-O instant pudding and pie filling, any flavor
1 container (4-1/2 oz.) Birds Eye Cool Whip non-dairy whipped topping, thawed*

* Or use 2 cups prepared Dream Whip whipped topping.

Pour milk into a bowl. Add pudding mix. Slowly beat with rotary beater or at lowest speed of electric mixer until blended—about 2 minutes. Blend in whipped topping. Pour into shallow pan. Freeze until firm, about 4 hours or overnight. Makes 3-1/2 cups or 6 or 7 servings.
CUP OF TRIFLE

1-1/2 cups 1/2-inch pound cake cubes
2 tablespoons orange juice (optional)
3 tablespoons raspberry preserves
1 tablespoon water
1 package (4-serving size) Jell-O French
  vanilla or vanilla instant pudding and pie filling
1-1/2 cups cold milk
1-1/2 cups thawed Birds Eye Cool Whip non-dairy
  whipped topping
1 tablespoon sherry wine (optional)

Arrange cake cubes in the bottom of each glass; sprinkle with orange juice. Combine raspberry preserves and water. Spoon over cake cubes. Prepare pudding mix as directed on package for pudding, reducing milk to 1-1/2 cups. 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 about 3-1/2 cups or 6 servings.
PUDDING TART-IN-A-DISH (1)

1 package (4-serving size) Jell-O pudding and pie filling, any flavor except lemon*
2 cups milk
1/2 cup cookie or cracker crumbs
2 to 3 teaspoons butter or margarine, melted

* Or use 1 package (4-serving size) Jell-O instant pudding and pie filling, any flavor; prepare as directed on package, and spoon into crumb-lined glasses.

Prepare pudding mix with milk as directed on package for pudding; chill. Combine crumbs and butter. Press mixture on bottom and sides of individual dessert dishes. Spoon pudding into crumb-lined glasses. Chill. Garnish with prepared whipped topping and additional crumbs, if desired. Makes about 2-1/2 cups or 4 servings.

Suggested Puddings and Crumbs:
Vanilla or chocolate pudding and graham cracker crumbs.
Vanilla pudding and chocolate wafer or chocolate sugar cookie crumbs.
Chocolate or vanilla pudding and vanilla wafers.
Vanilla pudding and gingersnaps.

PUDDING ON A CLOUD (2)

1 package (4-serving size) Jell-O vanilla or chocolate pudding and pie filling*
2 cups milk
1 container (4-1/2 oz.) Birds Eye Cool Whip non-dairy whipped topping, thawed**

* Or use 1 package (4-serving size) Jell-O instant vanilla or chocolate pudding and pie filling; prepare as directed on package.

** Or use 1 envelope Dream Whip whipped topping mix; prepare as directed on package.

Prepare pudding mix with milk as directed on package for pudding; chill. Spoon 1/3 cup of the whipped topping into each dessert glass. Using the back of a spoon, make a depression in the center and spread topping up the sides of each glass. Spoon pudding into glasses. Chill. Garnish with chocolate curls, if desired. Makes about 3-1/2 cups or 6 servings.
QUICK COFFEE FLUFF (3)

1-1/2 tablespoons instant Maxwell House or Yuban coffee or Sanka brand decaffeinated coffee

2-1/4 cups cold milk

1 envelope Dream Whip whipped topping mix

1 package (6-serving size) Jell-O vanilla instant pudding and pie filling

Dissolve instant coffee in milk in a deep narrow-bottom bowl. Add whipped topping mix, and pudding mix. Beat slowly until well blended. Gradually increase beating speed and beat until mixture will form soft peaks—about 3 to 6 minutes. Spoon into individual dessert dishes and chill. Garnish with prepared whipped topping and pecans, if desired. Makes about 4-1/2 cups or 8 servings.
Just a sampling of pudding dessert ideas that kids will love. It’s a snap to create nifty kids’ desserts with Jell-O pudding and a few imaginative tips. The kids will want to help, too. It’s fun, especially when it’s time for wholesome treats.

PUDDING SUNDAES

1 package (4-serving size) Jell-O vanilla instant pudding and pie filling
2 cups cold milk
Fudge or chocolate sauce
Prepared Dream Whip whipped topping
Chopped nuts
Stemmed maraschino cherries

Prepare pudding mix with milk as directed on package for creamier pudding. Scoop or spoon into shallow dessert dishes; top with sauce and garnish with whipped topping, nuts, and cherries. Makes 4 servings.
PEANUT BUTTER AND JELLY PARFAIT

2 cups cold milk
2 to 3 tablespoons creamy or chunky peanut butter
1 package (4-serving size) Jell-O vanilla instant pudding and pie filling
1/2 teaspoon water
1/4 cup raspberry or strawberry preserves

Gradually blend milk into peanut butter in a small bowl. Add pudding mix, and beat at low speed for about 2 minutes. Stir water into preserves, and layer with pudding mixture in glasses. Chill. Makes about 2 cups or 4 servings.

PUDDING-WICHES

1-1/2 cups cold milk
1/2 cup creamy or chunky peanut butter
1 package (4-serving size) Jell-O vanilla or chocolate instant pudding and pie filling
24 graham crackers, sugar honey graham crackers or chocolate wafers

Gradually blend milk into peanut butter in a small bowl. Add pudding mix, and prepare as directed on package for pudding. Spread filling about 1/2-inch thick on 12 of the crackers. Top with remaining crackers, pressing lightly and smoothing edges with spatula. Freeze until firm, about 3 hours. Makes 12 sandwiches.
Georgie Porgie knew the answer! Pudding and pie are natural go-togethers. When you focus attention on a luscious, creamy pudding pie, little else is needed to round out any meal—be it ever so humble.

**SPICY BUTTERSCOTCH PIE**

1 package (4-serving size) Jell-O butterscotch instant pudding and pie filling  
1 envelope Dream Whip whipped topping mix  
2 tablespoons sugar  
1/4 teaspoon pumpkin pie spice  
1-3/4 cups milk  
1 unbaked 9-inch gingersnap crumb crust

Combine pie filling mix, whipped topping mix, sugar, spice, and milk in deep narrow-bottom bowl. Beat slowly at low speed of electric mixer until blended. Then beat at high speed until mixture thickens, about 4 minutes. Spoon into crust. Chill 3 hours. Garnish with prepared whipped topping and nuts, if desired.

**Gingersnap Crumb Crust.** Combine 1-1/4 cups gingersnap crumbs and 1/4 cup sugar. Mix in 1/4 cup melted butter or margarine. Press firmly on bottom and sides of a 9-inch pie pan. Chill 1 hour.
BANANA CREAM PIE
1 envelope Dream Whip whipped topping mix
1 package (6-serving size) Jell-O banana cream instant pudding and pie filling
2 cups cold milk
1 banana, sliced
1 baked 9-inch pie shell, cooled

Prepare whipped topping mix as directed on package. Prepare pie filling mix as directed on package, reducing milk to 2 cups. Blend in half of the prepared whipped topping. Arrange banana slices in pie shell; spoon pudding mixture over bananas. Garnish with remaining whipped topping. Chill at least 1 hour.

Frozen Black Bottom Pie. Prepare Banana Cream Pie as directed, omitting the banana, and using any flavor instant pudding and pie filling; measure 1/2 cup prepared pie filling before adding whipped topping. Add 1-1/2 to 2 tablespoons chocolate syrup to the measured filling; pour into pie shell. Blend half the whipped topping into remaining filling; spoon into pie shell and chill or freeze until firm—about 4 hours. Garnish with remaining whipped topping.

Butterscotch Nut Layered Pie. Prepare Banana Cream Pie as directed, omitting the banana, and using butterscotch instant pudding and pie filling. Measure 1 cup filling-whipped topping mixture; pour remaining mixture into pie shell. Blend remaining whipped topping and 3 tablespoons chopped nuts into measured mixture. Spread over filling in pie. Chill at least 2 hours.

SPICY PEACH PIE
1 package (6-serving size) Jell-O vanilla pudding and pie filling
2 cups milk
1/4 teaspoon cinnamon
Dash of cloves
1 can (8 oz.) sliced peaches, drained and diced
1 baked 9-inch pie shell, cooled

Combine pie filling mix, milk, and spices in a saucepan; prepare as directed on package for pie. Chill about 10 minutes. Fold in peaches, and pour into pie shell. Chill at least 3 hours.
PINEAPPLE-SOUR CREAM PIE

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

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

ORANGE CREAM PIE

1 envelope Dream Whip whipped topping mix
2 tablespoons orange juice
1 teaspoon grated orange rind
1 package (6-serving size) Jell-O vanilla pudding and pie filling*
1-1/2 cups milk
1 baked 9-inch pie shell, cooled

* Or use 1 package (6-serving size) Jell-O vanilla instant pudding and pie filling; prepare as directed on package.

Prepare whipped topping as directed on package, adding orange juice and orange rind to the milk and vanilla before beating. Prepare pie filling mix as directed on package, reducing milk to 1-1/2 cups. Chill. Blend 1 cup of the prepared whipped topping mixture into the pudding. Spoon into pie shell. Garnish with remaining whipped topping. Chill at least 3 hours, Sprinkle with additional grated orange rind, if desired.

Tips—When using Jell-O instant pudding & pie filling, be sure to beat pudding mixtures only for the specified time listed in the recipe or in package directions; then pour immediately into pie shells. Instant puddings tend to look thin at first but thicken and set up rapidly—within five minutes of pouring. Any delay in pouring disturbs the “setting” process.
CHOCOLATE PARTY MERINGUE PIE

1 package (4-serving size) Jell-O chocolate pudding and pie filling
2 tablespoons brown sugar
1/2 square Baker's unsweetened chocolate
2 cups milk
2 egg yolks
2 tablespoons butter or margarine
1 baked 8- or 9-inch pie shell, cooled
2 egg whites
2 tablespoons granulated sugar

Combine pie filling mix, brown sugar, and chocolate in a saucepan. Stir in milk and egg yolks. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat; blend in butter. Cool about 5 minutes, stirring once or twice. Pour into pie shell.
Beat egg whites until foamy throughout. Gradually add granulated sugar, beating thoroughly after each addition. Continue beating until meringue will form stiff shiny peaks. Pile lightly onto pie filling, sealing edges well. Bake at 425° for 5 to 10 minutes or until meringue is lightly browned.

Note: For a higher meringue, use 3 egg whites and 6 tablespoons granulated sugar.

**LEMON DELIGHT PIE (2)**

1 package (4-serving size) Jell-O lemon pudding and pie filling
1/2 cup sugar
2-1/4 cups water
1 egg
1 baked 8- or 9-inch pie shell or crumb crust, cooled
1 envelope Dream Whip whipped topping mix
2 tablespoons sugar (optional)

Combine pie filling mix, 1/2 cup sugar, and 1/4 cup of the water in saucepan. Add egg and blend well; add remaining water. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool about 5 minutes, stirring once or twice. Measure 1 cup filling, place wax paper directly on surface of filling and cool thoroughly. Pour remaining filling into pie shell; chill. Prepare whipped topping mix as directed on package, adding 2 tablespoons sugar before beating. Stir cooled filling until smooth; blend in 1-1/3 cups of the prepared whipped topping. Spoon over filling in pie shell. Chill 3 hours. Garnish with remaining whipped topping and lemon slices, if desired.

**Tips**—For meringue-topped pies, spread meringue on slightly cooled filling, making sure the meringue touches the crust around the edge. For ease in serving crumb crust pie, dip pie pan in warm water for a few seconds just before cutting and serving.

Remember too, Jell-O puddings cook most satisfactorily in aluminum or stainless steel pans, which heat evenly without hot spots that might cause scorching.
PUDDING PECAN PIE

1 package (4-serving size) Jell-O vanilla or butterscotch instant pudding and pie filling
1 cup corn syrup
3/4 cup evaporated milk
1 egg, slightly beaten
1 cup chopped pecans*
1 unbaked 8-inch pie shell

* Or use 1/2 cup chopped pecans and 1/2 cup Baker’s Angel Flake coconut.

Blend pie filling mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and just begins to crack—about 40 minutes. Cool at least 3 hours.

LEMON CHEESECAKE

1-1/4 cups graham cracker crumbs
3 tablespoons sugar
1/3 cup butter or margarine
2 packages (8 oz. each) cream cheese, softened
4 cups milk
2 packages (4-serving size) Jell-O lemon instant pudding and pie filling

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

Beat cream cheese in a large bowl until smooth. Gradually add 1 cup of the milk, blending until mixture is very smooth. Add remaining milk and the pudding mix. Beat with rotary beater just until well blended, about 1 minute. Pour carefully into crumb-lined pan. Chill until firm, about 3 hours. Makes 12 to 16 servings.
GLAZED BANANA PIE

1 package (4-serving size) Jell-O banana cream pudding and pie filling
1-1/2 cups milk
1 baked 9-inch pie shell, cooled
1 package (3 oz.) Jell-O strawberry gelatin
1 cup boiling water
1/2 cup cold water
1 banana, sliced

Prepare pie filling mix as directed on package for pie, reducing milk to 1-1/2 cups. Pour into pie shell. Cover surface with wax paper. Chill about 1 hour.

Meanwhile, dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Arrange banana slices on pie filling. Spoon gelatin over bananas. Chill until firm, about 2 hours.
Sample Pudding Cake For Smiles

You'll have a really moist cake with great flavor when you bake a Jell-O pudding cake. You can't get all that moistness from a regular cake mix alone. What's more, it's easy to create a variety of pudding cakes with Jell-O pudding and some staples from the pantry shelf.

POUND CAKE

1 package (2-layer size) yellow cake mix
1 package (4-serving size) Jell-O vanilla pudding and pie filling
1 cup (1/2 pt.) sour cream*
1/3 cup oil
4 eggs
1/8 to 1/4 teaspoon mace (optional)

* Or use 1 cup light cream combined with 2 teaspoons vinegar or lemon juice; let stand in warm place until curdled before using.

Combine all ingredients in large mixer bowl. Blend at low speed of electric mixer just to moisten; scrape sides of bowl. Then beat 3 minutes at medium speed. Pour batter into a 10-inch tube pan which has been lined on bottom with paper. Bake at 350° for 55 minutes or until cake tester inserted into center comes out clean. Cool in pan on wire rack for 15 minutes. Loosen from sides and remove from pan. Cool thoroughly on rack.

Alternate baking pans: This cake may also be baked in two 9x5-inch loaf pans for about 60 minutes.

For high altitude areas, use large eggs, reduce sour cream to 1/3 cup and oil to 1 tablespoon, and add 1-1/3 cups water and 1/3 cup all-purpose flour; bake in 10-inch tube at 375° for 50 minutes.
TRIPLE CHOCOLATE CAKE

1 package (2-layer size) chocolate cake mix
1 package (4-serving size) Jell-O chocolate instant pudding and pie filling
1-3/4 cups milk
2 eggs
1 package (12 oz.) Baker's chocolate flavor baking chips

Combine cake mix, pudding mix, milk, eggs, and chips in a large bowl. Mix by hand until well blended, about 2 minutes. Pour into a greased and floured 10-inch tube or Bundt pan. Bake at 350° for 50 to 55 minutes, or until cake springs back when lightly pressed with finger. Do not overbake. Cool 15 minutes in pan; remove from pan, and continue cooling on rack.

In high altitude areas, use devil's food cake mix, substitute 1-1/2 cups water and 1/2 cup milk for the 1-3/4 cups milk and add 1/3 cup all-purpose flour.
YELLOW LEMON PUDDING CAKE

1 package (2-layer size) yellow cake mix
1 package (4-serving size) Jell-O lemon instant pudding and pie filling
4 eggs
1 cup water
1/4 cup oil

Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into a greased and floured 10-inch tube or Bundt pan. Bake at 350° for 55 to 60 minutes, or until cake springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, use large eggs, increase water to 1-1/2 cups, and add 1/4 cup all-purpose flour; bake 55 minutes.

Try these variations of Yellow Lemon Pudding Cake:

Applesauce-Spice Pudding Cake. Prepare Yellow Lemon Pudding Cake as directed, substituting vanilla instant pudding and pie filling for the lemon, reducing water to 1/2 cup and adding 1 cup applesauce and 1/4 teaspoon each ground cinnamon and nutmeg before beating.

In high altitude areas, use large eggs, increase water to 2/3 cup, and add 1/4 cup all-purpose flour; bake 50 minutes.

Banana-Nut Pudding Cake. Prepare Yellow Lemon Pudding Cake as directed, substituting banana cream or vanilla instant pudding and pie filling for the lemon and adding 1/2 cup mashed banana and 1/2 cup finely chopped nuts before beating.

In high altitude areas, increase water to 1-1/3 cups, reduce oil to 2 tablespoons, and add 1/4 cup all-purpose flour; bake at 375° for 50 minutes.

Raisin-Sour Cream Pudding Cake. Prepare Yellow Lemon Pudding Cake as directed, adding 1/3 cup sour cream, increasing oil to 1/3 cup, and stirring 1 cup chopped raisins into batter after beating.

In high altitude areas, increase water to 1-1/3 cups, reduce oil to 1 tablespoon, and add 1/3 cup all-purpose flour; bake at 375° for 50 minutes.

Baking Tips for Using Bundt Pans: If the non-stick lining is white, reduce oven temperature to 325° and bake 5 to 10 minutes longer.
BOSTON CREAM TORTE

1 package (6-serving size) Jell-O banana cream or vanilla pudding and pie filling
2-1/2 cups milk
2 cooled baked 8-inch sponge cake layers*
1 square Baker’s unsweetened chocolate
1 tablespoon butter or margarine
3/4 cup sifted confectioners sugar
1-1/2 tablespoons hot milk
Dash of salt

* Or use 2 cooled baked 8-inch yellow cake layers.


Melt chocolate and butter together in a saucepan over very low heat. Combine sugar, milk, and salt in a bowl; add chocolate and beat until smooth. Spread over top of cake.
PISTACHIO MARBLE PUDDING CAKE

1 package (2-layer size) yellow cake mix
1 package (4-serving size) Jell-O pistachio instant pudding and pie filling
4 eggs
1 cup water
1/4 cup oil
1/2 teaspoon almond extract
1/4 cup chocolate syrup
5 drops green food coloring

Combine cake mix, pudding mix, eggs, water, oil, and extract in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes. Measure 1 cup of the batter into separate bowl; blend in chocolate syrup. Blend coloring into remaining batter. Spoon batters alternately into greased and floured 10-inch Bundt or tube pan. Zigzag spatula through batter to marble. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, add 1/4 cup all-purpose flour, increase water to 1-1/3 cups, and decrease oil to 1/3 cup.
DOUBLE PISTACHIO CAKE

1 package (2-layer size) white or yellow cake mix
1 package (4-serving size) Jell-O pistachio instant pudding and pie filling
3 eggs
1 cup club soda or water
1/2 cup oil
1/2 cup chopped nuts

Combine all ingredients in large bowl of electric mixer. Blend: then beat at medium speed for 2 minutes. Pour into a 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 15 minutes. Remove from pan and finish cooling on rack. Frost with Fluffy Pistachio Frosting.
In high altitude areas, add 1/4 cup all-purpose flour, increase club soda or water to 1-1/3 cups, and reduce oil to 1/3 cup; bake at 350° for 35 to 40 minutes.

**FLUFFY PISTACHIO FROSTING**

1-1/2 cups cold milk  
1 envelope Dream Whip whipped topping mix  
1 package (4-serving size) Jell-O pistachio instant pudding and pie filling

Pour milk into a deep narrow-bottom mixer bowl; add whipped topping mix and pudding mix. Beat slowly 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. Store frosted cake in refrigerator. For high altitude areas, reduce beating time to 2 to 4 minutes.

**RUM-NUT PUDDING CAKE**

1 cup chopped pecans or walnuts  
1 package (2-layer size) yellow cake mix  
1 package (4-serving size) Jell-O vanilla instant pudding and pie filling  
4 eggs  
1/2 cup water  
1/2 cup oil  
1/2 cup dark rum (80 proof)  
1 cup sugar  
1/2 cup butter or margarine  
1/4 cup water  
1/2 cup dark rum (80 proof)

Sprinkle nuts evenly in bottom of greased and floured 10-inch tube or Bundt pan. Combine cake mix, pudding mix, eggs, 1/2 cup water, the oil, and 1/2 cup rum in large mixer bowl. Blend; then beat at medium speed for 2 minutes. Pour into pan. Bake at 325° for about 1 hour or until cake springs back when lightly touched. Cool in pan 15 minutes.

Meanwhile, combine sugar, butter, and 1/4 cup water in a saucepan. Cook and stir until mixture comes to a boil; boil 5 minutes, stirring constantly. Stir in 1/2 cup rum and bring just to a boil. Remove cake from pan onto serving plate and prick with cake tester or wooden pick. Carefully spoon warm syrup over warm cake.

In high altitude areas, use large eggs, increase water to 1-1/4 cups, and add 1/4 cup all-purpose flour; bake at 350° for 50 minutes.
CHOCAROOON PUDDING CAKE
2 egg whites
Dash of salt
1/3 cup sugar
2 tablespoons all-purpose flour
1-3/4 cups (about) Baker’s Angel Flake or cookie coconut
1 package (2-layer size) chocolate cake mix
1 package (4-serving size) Jell-O chocolate instant pudding and pie filling
2 eggs
2 egg yolks
1-1/4 cups water
1/3 cup oil

Beat egg whites with salt until foamy throughout. Gradually add 1/3 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 2 minutes. Pour one-third of the batter into a greased and floured
10-inch Bundt pan. Spoon in coconut mixture and top with remaining batter. Bake at 350° for 50 to 55 minutes. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, add 1/4 cup all-purpose flour, use large eggs, and increase water to 1-1/2 cups.

**ORANGE PUDDING CAKE**

1. package (2-layer size) yellow cake mix
2. package (4-serving size) Jell-O vanilla instant pudding and pie filling
3. eggs
4. cup orange juice*
5. cup oil
6. tablespoon grated orange rind

* Do not use reconstituted frozen concentrated orange juice.

Combine all ingredients in large mixer bowl. Blend well; then beat at medium speed of electric mixer for 2 minutes. Pour into a greased and floured 10-inch Bundt or tube pan. Bake at 350° for 55 to 60 minutes or until cake springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, add 1/4 cup all-purpose flour and 1/2 cup water; bake 55 minutes.

**POPPY SEED PUDDING CAKE**

1. package (2-layer size) yellow cake mix
2. package (4-serving size) Jell-O vanilla instant pudding and pie filling
3. eggs
4. cup (1/2 pt.) sour cream
5. cup oil
6. cup cream sherry
7. cup poppy seed

Combine all ingredients in large mixer bowl. Blend well; then beat at medium speed for 2 minutes. Pour into a greased and floured 10-inch Bundt pan. Bake at 350° for 50 minutes, or until cake springs back when lightly touched. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, reduce sour cream to 1/3 cup and oil to 1 tablespoon, and add 1/3 cup all-purpose flour and 3/4 cup water; bake at 375° for 45 minutes.
PINEAPPLE-SOUR CREAM PUDDING CAKE

1 can (8 oz.) crushed pineapple in juice
1/2 teaspoon baking soda
1 package (2-layer size) yellow cake mix
1 package (4-serving size) Jell-O pineapple cream, pistachio, or vanilla instant pudding and pie filling
4 eggs
1 cup (1/2 pt.) sour cream
1/4 cup oil

Combine pineapple with juice and the soda, mixing well. Combine remaining ingredients in large mixer bowl; stir in pineapple. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into a greased and floured 10-inch Bundt or tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack.

In high altitude areas, add 1/4 cup all-purpose flour and 1 cup water; reduce sour cream to 1/3 cup and oil to 1 tablespoon; bake at 375° for 50 minutes.

SAUCY BAKE

1 package (2-layer size)
yellow or devil’s food cake mix
2 cups water
1-1/2 cups milk
1 package (6-serving size) Jell-O chocolate instant pudding and pie filling
1/3 cup sugar
1/4 to 1/2 teaspoon ground cinnamon

Prepare cake mix as directed on package, pouring batter into greased 13x9-inch pan; set aside. Pour water and milk into a mixing bowl. Add pudding mix, sugar, and cinnamon. Slowly beat with hand beater until well blended, 1 to 2 minutes. Pour over cake batter. Bake at 350° for 1 hour, or until cake springs back when lightly touched. Cut into squares or spoon onto serving dishes and serve warm. Makes 12 servings.
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SAMPLE YOUR FAVORITE JELL-O® PUDDING