Sweet Moment Desserts
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Sweet Moment Desserts

Here they are. Page after page of lively, luscious desserts that come in all shapes and sizes, all colors and flavors. Each recipe has been tested to make sure those sweet moments come true. And, we have made your job more simple by using Jell-O Pudding & Pie Filling, Jell-O Tapioca Pudding, and Dream Whip Whipped Topping Mix individually and collectively as starting points to create truly new and exciting desserts. Years of research in perfecting these products have resulted in two very important ingredients—convenience and dependability—assuring you that your desserts will be quicker and easier to make, prettier and tastier to serve.

P.S. We know many of you keep your recipes in ring binders, so we’ve punched holes in our booklet to make it easier to insert these recipes along with your other favorites.
Make them good...make them better...make them best!

Here are some important things to remember about Jell-O Puddings and Pie Fillings, Jell-O Tapioca Puddings, and Dream Whip Whipped Topping Mix. Keep them in mind and your “Sweet Moment Desserts” will be easier to make.

For perfect pudding and pie filling, prepare carefully as directed on package. Cooking time will vary with temperature of milk and amount of heat, but is usually about 5 minutes. The pudding will thicken as it cools.

When preparing lemon pudding and pie filling, bring mixture to a full boil quickly. If the mixture is brought to a boil too slowly or is allowed to overcook, it will not thicken properly. This is true of all lemon puddings and pie fillings.

When preparing tapioca puddings, cook over medium heat and, stirring constantly, bring to a full over-all boil. Do not prolong cooking; pudding will continue to thicken as it cools.

To avoid forming a film on top, place wax paper directly on surface of hot mixture.

For pies, cook filling as directed on package and cool 5 minutes, stirring twice. Then pour filling into prepared and cooled crust. Let pie cool undisturbed.

For meringue topped pies, spread meringue onto slightly cooled filling. Start at outer edge and make sure the meringue touches the crust. Lightly brown in a hot oven (425°F) 5 to 10 minutes. Cool to room temperature before cutting.

For extra creamy puddings, beat chilled pudding with a rotary beater before serving.

To mold puddings, cool the hot, cooked pudding 5 minutes, stirring twice. Pour into custard cups or plain molds that have been rinsed in cold water. Chill until firm.

Keep packages of DREAM WHIP on hand. They will stay fresh indefinitely ... no need to refrigerate before mixing.

To whip DREAM WHIP easily, follow package directions carefully. One envelope makes about 2 cups.

In a very warm kitchen during summer months, chill empty bowl and beaters for 10 minutes or more in the refrigerator before preparing DREAM WHIP.

If you prefer sweeter DREAM WHIP, add sugar to your taste. If you prefer more vanilla flavor, increase the amount as desired.

To keep prepared DREAM WHIP, cover and store in refrigerator. If desired, beat before serving, adding a little milk if topping is too thick. And remember, DREAM WHIP doesn’t wilt or separate.

A variety of flavorings (cocoa, coffee, peppermint, orange, etc.) may be added to DREAM WHIP to make deliciously different toppings for desserts (see pages 41 and 42).
Perfect Pies...

are America's all time favorite dessert. They can be rich and creamy or light and luscious but they’re always the right answer for dessert time or any time people get together for “coffee and dessert.” The recipes you’ve asked for in your letters are included plus many brand new and exciting ones that will soon become favorites.
Butterscotch Pecan Pie

A streamlined version of an old Southern favorite.

1 package (4 oz.) Jell-O
Butterscotch Pudding and Pie Filling
2 cups milk
1/2 cup chopped pecans
1 baked 8-inch pie shell
(see page 12)
1 cup prepared Dream Whip
Whipped Topping

Combine JELL-O Pie Filling and milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Add chopped pecans. Pour into pie shell. Chill about 3 hours. Before serving top with prepared DREAM WHIP. Garnish with chopped pecans, if desired.

Orange Coconut Pie

Tangy orange flavor is in the crust, filling, and topping.

1 package (3 1/4 oz.) Jell-O
Coconut Cream Pudding and Pie Filling
2 cups milk
1/2 teaspoon grated orange rind
1 baked 8-inch Orange Crumb Crust (see page 12)
1 envelope Dream Whip
Whipped Topping Mix
1/2 cup cold milk
2 tablespoons sugar
2 tablespoons orange juice
1 teaspoon grated orange rind

Combine JELL-O Pie Filling and 2 cups milk in saucepan. Cook as directed on package. Remove from heat and add 1/2 teaspoon orange rind. Blend thoroughly. Cool 5 minutes and pour into crumb crust. Chill at least 2 hours.

Combine DREAM WHIP, 1/2 cup milk, sugar, orange juice, and 1 teaspoon orange rind. Prepare as directed on package. Top pie with orange-flavored DREAM WHIP before serving.

Chocolate Velvet Pie

Wonderful blend of chocolate pie filling and whipped topping.

1 package (6 oz.) Jell-O
Chocolate or Chocolate Fudge Pudding and Pie Filling
2 1/4 cups milk
1 envelope Dream Whip
Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla
1 baked 9-inch graham cracker crust (see page 12)
Grated chocolate (optional)

Combine JELL-O Pie Filling and 2 1/4 cups milk and cook as directed on package. Remove from heat. Cover surface with wax paper and chill in refrigerator at least 2 hours. Prepare DREAM WHIP with 1/2 cup milk and vanilla as directed on package. Stir pie filling until smooth. Blend in 1 1/2 cups prepared DREAM WHIP. Spoon into crust. Chill about 3 hours. Garnish with remaining prepared DREAM WHIP and sprinkle with grated chocolate, if desired.

For 8-inch pie. Follow above directions, using 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling and 1 cup prepared DREAM WHIP.
Strawberry Glaze Pie

The sparkling strawberry glaze tops a creamy smooth filling.

1 package (3½ oz.) Jell-O
Vanilla or Coconut Cream Pudding and Pie Filling
2 cups milk
1 baked 9-inch pie shell
(see page 12)
1 package (3 oz.) Jell-O
Strawberry Gelatin
1 cup boiling water
1 package (10 oz.) Birds Eye Strawberry Halves*
*If desired, substitute ¾ cup cold water and 2 cups sweetened sliced fresh strawberries.

Combine JELL-O Pie Filling and milk in saucepan. Cook according to package directions. Remove from heat. Cool 5 minutes, stirring twice. Pour into pie shell. Chill at least 1 hour.

Dissolve JELL-O Gelatin in boiling water. Add frozen strawberry halves and stir until berries are separated and mixture is slightly thickened. Gently spoon strawberry mixture on top of pie. Chill until firm, about 1 hour.

Miracle Raisin Pie

Spicy sour cream tops an unusual no-bake raisin pie.

1 package (3½ oz.) Jell-O
Vanilla Pudding and Pie Filling
2 tablespoons sugar
¼ teaspoon salt
1¾ cups water
1 cup dark raisins
1 tablespoon butter
2 teaspoons lemon juice
1 teaspoon grated lemon rind
1 baked 8-inch pie shell
(see page 12)
1 cup sour cream
¼ cup confectioners' sugar
¼ teaspoon nutmeg

Combine JELL-O Pie Filling, sugar, salt, water, and raisins in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and add butter, lemon juice, and rind. Cool 5 minutes, stirring once or twice. Pour into pie shell. Cover surface with wax paper and chill at least 3 hours. Combine sour cream, confectioners' sugar, and nutmeg; blend thoroughly. Spread over pie before serving.

Alternate Topping. In place of the sour cream topping, blend 1 cup prepared Dream Whip Whipped Topping with ½ teaspoon nutmeg and spread over chilled pie just before serving.
Triple Treat Pie
(Pictured on inside front cover.)

Three different layers, three different flavors all in one pie.

1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
4 cups milk
1 baked 9-inch pie shell (see page 12)

Combine JELL-O Chocolate Pie Filling and 2 cups milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Pour into baked pie shell.

Then combine JELL-O Vanilla Pie Filling and remaining 2 cups milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Spoon carefully over chocolate filling. Chill at least 2 hours. Spread with Cocoa Fluff Topping and chill an additional 3 hours before serving.

Almond Chiffon Pie

"Versatile" could be its other name, try all the flavor variations.

1 envelope unflavored gelatin
1/4 cup sugar
1 1/2 cups milk
2 eggs, separated
1/4 teaspoon almond extract
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla
1/4 teaspoon salt
3 tablespoons sugar
1 baked 9-inch pie shell (see page 12)
Slivered almonds

Combine gelatin and 1/4 cup sugar in saucepan. Stir in 1 1/2 cups milk. Cook until just beginning to boil. Quickly stir part of hot mixture into slightly beaten egg yolks. Return egg-milk mixture to saucepan. Cook and stir over low heat for about 1 minute. Do not boil. Remove from heat; stir in almond extract. Chill until slightly thickened, about 1/2 hour. Combine DREAM WHIP with 1/2 cup milk and vanilla and prepare as directed on package. Then blend 1 cup prepared DREAM WHIP into gelatin mixture. Beat egg whites with salt until foamy. Add 3 tablespoons sugar, a tablespoon at a time, beating after each addition until sugar is dissolved. Continue to beat until meringue will stand in soft peaks. Fold into gelatin mixture. Spoon into pie shell. Chill at least 2 hours. Garnish with remaining DREAM WHIP and slivered almonds.

Vanilla-Strawberry Chiffon Pie. Follow recipe for Almond Chiffon Pie. Substitute 1/4 teaspoon vanilla for almond extract. Garnish pie with remaining DREAM WHIP around the edges and fill center with sweetened whole fresh strawberries.

Butterscotch Chiffon Pie. Prepare Almond Chiffon Pie. Substitute 2/3 cup firmly packed brown sugar for 3 tablespoons sugar used in meringue.

Peppermint Chiffon Pie. Follow recipe for Almond Chiffon Pie. Substitute 1/8 teaspoon peppermint extract for almond and 1/4 cup crushed peppermint candy for 3 tablespoons sugar in meringue. Tint filling with a few drops red food coloring. Garnish pie with remaining DREAM WHIP sprinkled with crushed peppermint candy.
Coconut Crunch Pie

The crunch is the tempting broiled coconut topping.

- 1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
- 2 cups milk
- 1 baked 8-inch pie shell (see page 12)
- 1 tablespoon butter
- 1/2 cup Baker's Angel Flake Coconut
- 2 tablespoons firmly packed brown sugar

Combine JELL-O Pie Filling and milk in a saucepan. Cook as directed on package. Cool 5 minutes, stirring once or twice. Pour into pie shell. Chill about 1/2 hour. Melt butter in a skillet, stir in coconut and brown sugar; blend well. Top pie with this mixture. Broil, about 3 inches from heat, until coconut is golden brown and sugar is melted, about 2 minutes. (Protect rim of pie shell with strips of aluminum foil.) Chill 3 hours.

Heavenly Pumpkin Pie

A no-bake pie that's easy to make, delicious to eat.

- 1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling
- 1/4 cup firmly packed brown sugar
- 3/4 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon salt
- 1 1/4 cups milk
- 1 tablespoon butter
- 1 3/4 cups mashed cooked or canned pumpkin
- 1 unbaked 9-inch crumb crust (see page 12)

Combine JELL-O Pie Filling, sugar, spices, salt, milk, and butter in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool about 5 minutes, stirring once or twice. Add pumpkin; mix until well blended. Pour into crumb crust. Chill at least 3 hours. Celestial Pumpkin Pie. Prepare Heavenly Pumpkin Pie as directed. Chill pumpkin mixture 2 hours. Blend 1/2 cup prepared Dream Whip Whipped Topping into pumpkin mixture; spoon into crumb crust. Chill until firm, at least 1 hour.

Butterscotch Mincemeat Pie

With a hint of rum flavor this pie is sure to please.

- 1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
- 2 cups milk
- 3/4 cup mincemeat
- 1/4 teaspoon rum extract
- 1 baked 8-inch pie shell (see page 12)
- Prepared Dream Whip Whipped Topping (optional)

Cook JELL-O Pie Filling with milk according to package directions. Cool 5 minutes, stirring once or twice. Fold in mincemeat and rum extract. Pour into pie shell. Chill at least 2 hours. Before serving, top with prepared DREAM WHIP, if desired. Vanilla Mincemeat Pie. Follow recipe above, using 1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling.
Praline Pie

A butterscotch filling conceals a layer of brown sugar and pecans.

- 1/2 cup butter or margarine
- 1/2 cup firmly packed brown sugar
- 1/2 cup chopped pecans
- 1 lightly baked 8-inch pie shell (see page 12)
- 1 package (4 oz.) Jell-O Butterscotch or (3 1/4 oz.) Vanilla Pudding and Pie Filling
- 2 cups milk
- 1 cup prepared Dream Whip Whipped Topping
- Pecan halves

Combine butter and sugar in a saucepan. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat. Stir in nuts. Spread mixture over bottom of lightly baked (but not browned) pie shell. Bake in hot oven (425°F.) 5 minutes, or until bubbly. Remove from oven.

Meanwhile, combine JELL-O Pie Filling and milk in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring once or twice. Then spoon over nut layer. Cool; then chill in refrigerator. Garnish with prepared DREAM WHIP and pecan halves.

Strawberry Pie Chantilly

Use fresh or frozen strawberries to make this elegant dessert.

Pastry for a double-crust 8-inch pie (see page 12)
- 1 envelope Dream Whip Whipped Topping Mix
- 1/2 cup cold milk
- 1/2 teaspoon vanilla
- 1 package (10 oz.) Birds Eye Strawberry Halves, thawed

Roll half of pastry thin (less than 1/8-inch thick). Line an 8-inch pie pan. Roll remaining pastry thin (less than 1/8-inch thick) and cut a 7-inch round; place on baking sheet. Bake and cool.

Prepare DREAM WHIP with milk and vanilla as directed on the package. Fold berries and juice into prepared DREAM WHIP. Place half the mixture in pie shell.

Top with pastry round; then with remaining strawberry mixture. Chill for at least 2 hours in refrigerator before serving.
Fresh Strawberry Pie Chantilly. Place 1 pint fresh strawberries, hulled and sliced, in a bowl with 3 tablespoons sugar. Let stand until small amount of juice forms. Follow above recipe, substituting the fresh strawberries for frozen strawberries.

Pumpkin Chiffon Pie
So light and delicately spiced, it’s perfect even after a hearty meal.

1 envelope (1 tablespoon) unflavored gelatin
1 cup firmly packed brown sugar
1½ cups mashed cooked pumpkin
¾ cup evaporated milk
½ cup water
2 eggs, separated
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon ground ginger
1 envelope Dream Whip Whipped Topping Mix
⅔ cup cold milk
1½ teaspoons vanilla
1⅓ cups (about) Baker’s Angel Flake Coconut, toasted
1 baked 9-inch pie shell

Combine gelatin and ¾ cup sugar in saucepan. Add pumpkin, milk, water, egg yolks, salt, and spices; blend. Cook and stir over medium heat until mixture comes to a boil. Chill 2 hours. Prepare DREAM WHIP with milk and vanilla as directed on package. Beat egg whites until foamy. Gradually add remaining ⅔ cup sugar; continue beating until meringue stands in soft peaks. Add 1 cup coconut to chilled pumpkin mixture. Blend in 1 cup prepared DREAM WHIP. Then fold in meringue. Spoon into pie shell. Chill 2 hours. Garnish with remaining DREAM WHIP and coconut.

Miracle Cherry Pie
A one-crust cherry pie that needs no baking.

1 package (5 oz.) Jell-O Vanilla Pudding and Pie Filling
½ cup sugar
¼ teaspoon salt
1 tablespoon lemon juice
2 cans (1 lb. each) pitted unsweetened red cherries
1 tablespoon butter
Few drops red food coloring
1 baked 9-inch pie shell

Combine JELL-O Pie Filling, sugar, salt, lemon juice, and about 1/2 cup of liquid from the can of cherries in a saucepan. Blend into a smooth paste. Add cherries and remaining liquid; stir to blend. Then cook and stir until mixture comes to a full boil. Remove from heat. Add butter and food coloring. Cool 5 minutes. Pour into pie shell. Let stand until firm—about 3 hours.

For 8-inch pie. Blend 1 package (3⅓ oz.) Jell-O Vanilla Pudding and Pie Filling, ¼ cup sugar, ¼ teaspoon salt, 2 teaspoons lemon juice, and ½ cup water. Stir in 1 can (1 lb.) pitted unsweetened red cherries and proceed as directed above.
**Lemon Delight Pie**

Lemon pie filling and whipped topping combined in a two-layer pie.

1 package (3 3/4 oz.) Jell-O Lemon Pudding and Pie Filling
1/2 cup sugar
2 1/4 cups water
1 egg
1 baked 8-inch pie shell
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
2 tablespoons sugar
1/2 teaspoon vanilla

Combine JELL-O Pie Filling, sugar, 1/4 cup water, and egg in saucepan. Blend thoroughly. Add remaining water and cook as directed on package. Cool 5 minutes, stirring twice. Measure 1 cup filling, cover surface with wax paper; chill completely in refrigerator, about 2 hours. Pour remaining filling into pie shell.

Prepare DREAM WHIP with milk, sugar, and vanilla as directed on package. Stir cooled filling until smooth; blend in 1 1/3 cups prepared DREAM WHIP. Spoon over filling in pie shell. Chill thoroughly before serving—about 3 hours. Then garnish with the remaining DREAM WHIP.

**Chocolate Delight Pie.** Prepare 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling as directed on package; cool 5 minutes, stirring twice. Continue as directed for Lemon Delight Pie.

**Fluff Pie**

Any flavor pie filling can be used for this light and luscious pie.

1 package Jell-O Pudding and Pie Filling*
1 cup evaporated milk
1/3 cup water
2 egg yolks
1/2 teaspoon vanilla
2 egg whites
2 tablespoons sugar
1 baked 9-inch pie shell (see page 12)
1 cup prepared Dream Whip Whipped Topping (optional)

*Use any flavor, 1 package (4 oz.) butterscotch, chocolate, or chocolate fudge or (3 1/4 oz.) coconut cream or vanilla.

Combine JELL-O Pie Filling, milk, water, and egg yolks in saucepan; blend well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add vanilla. Cover surface with wax paper. Cool 5 minutes.

Meanwhile, beat egg whites until foamy. Add sugar, a tablespoon at a time, beating after each addition until sugar is blended. Continue to beat until meringue will stand in soft peaks. Beat pie filling until smooth and fluffy. Very slowly fold pie filling into meringue until well blended. Pour into pie shell. Chill until firm, at least 3 hours. Garnish with prepared DREAM WHIP, if desired.

**Chocolate-Glazed Fluff Pie.** Prepare Fluff Pie as directed. Cool pie 1/2 hour. Meanwhile, melt 3 tablespoons butter and 1 square Baker’s Unsweetened Chocolate over low heat. Remove from heat and stir in 1/4 cup confectioners’ sugar and 1 slightly beaten egg yolk. Gently pour over pie and spread to cover top. (Omit any other garnish.) Chill 3 hours.
**Lemon Party Meringue Pie**

(Pictured on front cover)

De luxe treatment of an American standard.

1 package (3½ oz.) Jell-O Lemon Pudding and Pie Filling

Combine JELL-O Pie Filling, ¾ cup sugar, and ¼ cup of the water in saucepan. Blend in egg yolks. Then add remaining 2 cups water. Cook and stir until mixture comes to a full boil and is thickened—about 5 minutes. Remove from heat. Cool 5 minutes, stirring twice. Add lemon juice and butter; blend well. Pour into baked pie shell.

Beat egg whites until foamy throughout. Gradually add remaining 6 tablespoons sugar, beating after each addition until sugar is blended. Then continue beating until meringue will stand in stiff peaks. Spread over pie filling. Bake in hot oven (425°F.) 5 to 10 minutes, or until meringue is delicately browned. Cool about 4 hours before serving.

**Chocolate Party Meringue Pie.** Combine 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling, 2 tablespoons brown sugar, ½ square Baker’s Unsweetened Chocolate, 2 cups milk, and 2 egg yolks. Cook as directed on package. Remove from heat; add 2 tablespoons butter. Cool 5 minutes, stirring twice. Pour into baked 9-inch pie shell. Prepare meringue as directed above, using 2 egg whites and 4 tablespoons sugar (or use 3 egg whites and 6 tablespoons sugar).

**Banana Delight Pie**

Two layers of bananas and filling make it doubly delectable.

1 package (5 oz.) Jell-O Vanilla Pudding and Pie Filling

Combine JELL-O Pie Filling and 3 cups milk in saucepan. Cook according to package directions. Cool 15 minutes, stirring twice. Measure 1 cup filling; cover surface with wax paper. Chill 1 hour. Meanwhile, slice one banana and arrange slices over bottom of pie shell. Pour remaining filling over banana.

Combine DREAM WHIP with ½ cup milk and vanilla and prepare as directed on package. Blend 1 cup DREAM WHIP into the 1 cup cooled filling. Slice remaining banana and arrange slices over filling in pie. Spoon DREAM WHIP-filling mixture over banana layer. Chill at least 3 hours. Garnish with remaining DREAM WHIP, if desired.

For an 8-inch pie. Prepare Banana Delight Pie, using 1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling, 2 cups milk, and 1 banana.
Crusts for Pies... are made of tender pastry, fine cooky or cracker crumbs, or delicate coconut flakes. The secret in making good pie crusts is following directions exactly.

**Flaky Pie Crust**
*(For one 8- or 9-inch pie crust)*

1 1/4 cups unsifted flour
1/2 teaspoon salt
1/4 cup shortening
3 tablespoons water (about)
*Or use 1 1/2 cups sifted flour

Combine flour and salt. Cut in shortening with a pastry blender or 2 knives until the mixture resembles coarse meal. Sprinkle in water, a small amount at a time, mixing lightly with a fork until all particles are moistened and cling together when pressed into a ball. (Amount of water varies with flour.) Cover and let stand a few minutes.

Roll out pastry very thin. Press into an 8- or 9-inch pie pan, trim pastry 1 inch larger than pan, fold edge to form a standing rim, and flute. Prick pastry with a fork, especially thoroughly around bottom curve of pan. Bake in hot oven (450°F.) 12 to 15 minutes, or until lightly browned. Cool thoroughly before pouring in filling.

Tart Shells. Roll pastry thin. Cut into 5- or 6-inch circles. Carefully fit on outside of inverted tart or muffin pans. Trim edges. Thoroughly prick with a fork. Place on baking sheet and bake in hot oven (450°F.) 12 to 15 minutes, or until pastry is lightly browned. Makes 4 or 5 tarts.

**Coconut Crust**
*(For 8- or 9-inch pie crust)*

1/4 cup butter
2 cups Baker’s Angel Flake Coconut
Melt the butter in a skillet. Add coconut and sauté, stirring constantly, until coconut is a golden brown color, 7 or 8 minutes. Sprinkle mixture into an 8- or 9-inch pie pan pressing firmly to cover bottom and sides. Cool to room temperature, about 30 minutes, before filling.

**Crumb Crust**
*(For 8-inch pie crust)*

1 cup fine crumbs
3 tablespoons sugar
1/4 cup softened butter
*Graham crackers, vanilla wafers, zwieback, chocolate wafers, cinnamon-flavored graham crackers, gingersnaps, or shortbread cookies.
Combine crumbs and sugar. Add softened butter and mix well. Press firmly over bottom and sides of an 8-inch pie pan. Chill 1 hour before filling.

**Baked Crumb Crust.** Bake in moderate oven (375°F.) 8 minutes. Cool thoroughly before filling.

Nine-inch pie crust. Use 1 1/2 cups crumbs, 1/4 cup sugar, and 1/4 cup softened butter or margarine and follow above directions.

**Orange Flavored Crumb Crust.** Combine 1 cup vanilla wafer crumbs, 3 tablespoons sugar, 1 teaspoon grated orange rind, and 1/4 cup softened butter or margarine. Continue as directed for Baked Crumb Crust.
Puddings Plus...

a pinch of spice, a cup of fruit, a few chopped nuts—cooked or baked, molded or layered, there are countless numbers of ways to make dessert time different every time. Although we eat desserts for enjoyment and good taste, it's important to remember, those made with milk, eggs, or fruit supply us with valuable nutrients.
**Peach Cream Dessert**

(Pictured on inside front cover.)

Vanilla pudding topped with a peach half and bright red berries.

1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding
2 cups milk
5 peach halves
1 package (10 oz.) Birds Eye Strawberry Halves or Red Raspberries, thawed


To serve, remove wax paper and beat pudding until creamy. Spoon into individual serving dishes. Top each with a peach half, cut side down. Spoon thawed fruit over peach. Makes 5 servings.

**Chocolate-Nut Pudding-Squares**

Cinnamon graham crackers provide the surprise in this dessert.

1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
2 cups milk
1/2 cup chopped walnuts
18 squares cinnamon graham crackers
9 walnut halves

Combine JELL-O Pudding and milk in saucepan. Cook as directed on package. Remove from heat. Cover surface with wax paper and cool to room temperature.

Remove wax paper and stir in the chopped walnuts. Arrange 9 graham crackers in the bottom of a 9-inch square baking dish. Add half of the pudding mixture, spreading evenly over the crackers. Add a layer of remaining crackers; then remaining pudding mixture. Chill until firm—about 3 hours. Garnish with walnut halves and cut into 3-inch squares. Makes 9 servings.

**Lemon Rice Pudding**

Tangy lemon pudding adds zest to this quick-cooking dessert.

1 cup Minute Rice
1/4 teaspoon salt
1 cup boiling water
1 package (3 3/4 oz.) Jell-O Lemon Pudding and Pie Filling
2 1/4 cups water
1 cup light cream
3/4 cup sugar
2 egg yolks, slightly beaten
2 egg whites
4 tablespoons sugar

Add Minute Rice and salt to boiling water in a 2-quart saucepan. Prepare as directed on package. Then add JELL-O Pudding, the 2 1/4 cups water, cream, 3/4 cup sugar, and egg yolks to rice in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes, stirring twice.

Beat egg whites until foamy throughout. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until meringue will stand in stiff peaks. Fold hot pudding mixture into meringue. Serve warm or cool. Makes 8 to 10 servings.
Rhubarb Pudding

Make it with fresh or frozen rhubarb for a year 'round treat.

1 package (1 lb.) Birds Eye Rhubarb Drop frozen rhubarb into water in saucepan. Bring quickly to a boil, separating block with fork to hasten thawing. When water boils, reduce heat and boil gently until just tender—3 to 4 minutes. Then add JELL-O Pudding. Cook and stir until mixture comes to a boil. Remove from heat. Serve warm or chilled. Makes 4 or 5 servings.

Fresh Rhubarb Pudding. Bring 1 cup water and ½ cup sugar to a boil. Add 4 cups cut-up fresh rhubarb and continue as directed above.

Chocolate Sour Cream Pudding

The ingredients are unusual, the method different, the taste superb!

1 package (6 oz.) Jell-O Chocolate Pudding and Pie Filling

Combine JELL-O Pudding, sugar, salt, and water. 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. Pour into a bowl or individual serving dishes. Sprinkle with nutmeg. Chill. Makes 5 servings.

Fruit Pudding

Combine your favorite fruit and pudding to make this dessert.


1 can (8 1/2 oz.) crushed pineapple

NOTE: If desired, use 2 cups drained canned fruit such as peaches, Bing cherries, sour red cherries, or plums instead of fruit cocktail and crushed pineapple.

Fruit Tapioca Pudding. (Pictured on the front cover.) Use 1 package (3 1/4 oz.) Jell-O Vanilla Tapioca Pudding. Prepare as directed above.

Large Family Fruit Pudding. Prepare as directed above, using 1 can (1 lb.) fruit cocktail, 1 can (8 1/2 oz.) crushed pineapple, 3 cups drained syrup and water, 1 package (5 oz.) Jell-O Vanilla Pudding and Pie Filling, and 1 tablespoon butter.
Parfaits that please...

are eye-appealing taste-treats. An iced tea, old fashioned or footed water glass can be the answer if you don’t happen to have parfait glasses in your cupboard. Try any of these suggestions for layers of delicious eating:

**Jewel Parfait**

Prepare 1 package (4 oz.) Jell-O Butterscotch or (3¼ oz.) Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Chill. Fill parfait glasses half-full. Top with thin layers of prepared Dream Whip Whipped Topping, tart red jelly, and DREAM WHIP, in that order. Fill glasses with remaining pudding. Garnish with jelly. Makes 4 or 5 servings.

**Ribbon Parfait**

(Pictured on front cover)

Prepare 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling or (3½ oz.) Jell-O Chocolate Tapioca Pudding as directed on package. Chill. Then fill glasses with alternate layers of pudding and prepared Dream Whip Whipped Topping, beginning and ending with pudding. Chill. Garnish with more DREAM WHIP, if desired. Makes about 4 or 5 servings.

**Berry Preserves Parfait**

Prepare 1 package (3¼ oz.) Jell-O Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla, Orange, or Lemon Tapioca Pudding as directed on package. Cool 5 minutes, stirring once or twice. Fill parfait glasses with alternate layers of pudding and strawberry or raspberry preserves. Makes 4 or 5 servings.

**Cranberry Sauce Parfait**

Prepare 1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Remove from heat and stir in ½ teaspoon grated orange or lemon rind. Chill. Break up ½ cup cranberry sauce with a fork. Fill parfait glasses with alternate layers of chilled pudding and cranberry sauce. Makes about 4 servings.

**Fruit Parfait**

Prepare 1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Chill. Then fold in ½ cup prepared Dream Whip Whipped Topping. Fill parfait glasses with alternate layers of pudding mixture and 2 cups well-drained canned cut-up fruit. Makes 6 to 8 servings.
Spice ‘n’ Swirl

Lightly spiced meringue is swirled through tapioca pudding.

- 1 package (3 1/4 oz.) Jell-O Lemon, Orange, Vanilla, or (3 1/4 oz.) Chocolate Tapioca Pudding
- 1 egg, separated
- 2 cups milk
- 3 tablespoons sugar
- 1/4 teaspoon cinnamon
- Dash of ground cloves
- Dash of nutmeg
- 1/2 teaspoon Baker’s Cocoa

Combine JELL-O Pudding, slightly beaten egg yolk, and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and cover surface with wax paper. Let stand 15 to 20 minutes; stir once or twice just to mix. Chill.

Beat egg white until foamy throughout. Combine sugar, spices, and cocoa. Add to egg white, a tablespoon at a time, beating after each addition until blended. Continue beating until meringue will stand in soft peaks. Alternately spoon meringue and chilled pudding into individual dishes. Using a knife, swirl through to marble. Serves 4 to 5.

Caramel Pudding

A brown sugar meringue accents a caramel-flavored pudding.

- 1/4 cup butter
- 1/4 cup firmly packed brown sugar
- 1 package (3 1/4 oz.) Jell-O Vanilla Tapioca Pudding
- 2 cups milk
- 1 egg white
- 2 tablespoons brown sugar
- 2 tablespoons chopped pecans

Melt butter in saucepan over low heat. Add 1/4 cup brown sugar and heat until sugar is dissolved.

Combine JELL-O Pudding and milk in another saucepan. Cook as directed on package. Remove from heat and add butter-sugar mixture; blend thoroughly. Pour into 1-quart baking dish.

Beat egg white until foamy. Add 2 tablespoons brown sugar, 1 tablespoon at a time, beating after each addition until sugar is blended. Continue beating until meringue will stand in stiff peaks. Drop by spoonfuls onto pudding mixture. Sprinkle with pecans. Bake in hot oven (425°F.) 5 to 10 minutes, or until meringue is golden brown. Serve warm. Serves 5.

Sour Cream Raisin Pudding

Delicious two ways, served as a pudding or spooned into a pie shell.

- 1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
- 1/4 cup sugar
- 1/8 teaspoon salt
- 1 1/2 cups water
- 1/2 cup raisins
- 3/8 cup sour cream
- Nutmeg (optional)


NOTE: If desired, spoon pudding mixture into a baked 8-inch pie shell (see page 12).
**Triple Treat Dessert**

A dessert featuring chocolate, vanilla, and cocoa flavors.

1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
4 cups milk
1 package (3⅓ oz.) Jell-O Vanilla Pudding and Pie Filling
Cocoa Fluff Topping (see page 40)

Combine JELL-O Chocolate Pudding and 2 cups milk in saucepan. Cook as directed on package. Cool 5 minutes, stirring once or twice. Cover surface with wax paper. Then combine JELL-O Vanilla Pudding and remaining 2 cups milk in saucepan. Cook as directed on package. Cool 5 minutes, stirring once or twice. Fill parfait glasses with alternate layers of prepared puddings. Top each serving with prepared Cocoa Fluff Topping. Makes 6 to 8 servings.

**Lemon Charlotte**

Flavorful layers of ladyfingers, jam, and fluffy lemon pudding.

1 package (3¾ oz.) Jell-O Lemon Pudding and Pie Filling
½ cup sugar
2¼ cups water
2 eggs, separated
4 tablespoons sugar
7 ladyfingers
½ cup strawberry jam

Combine JELL-O Pudding, ½ cup sugar, and ¼ cup of the water in a saucepan. Blend in egg yolks. Then add remaining 2 cups water. Cook as directed on package. Remove from heat.

Beat egg whites until foamy throughout. Gradually add 4 tablespoons sugar, a tablespoon at a time, beating after each addition until blended. Then continue beating until meringue will stand in stiff peaks. Very gradually fold hot pudding into meringue. Separate ladyfingers and line bottom of 10 x 6-inch or 8-inch square pan. Spread with strawberry jam. Pour prepared pudding on top. Chill at least 3 hours. To serve, cut into squares and garnish with prepared Dream Whip Whipped Topping, if desired. Makes 8 or 9 servings.
Cherry Pudding
Bright red cherries and orange rind are blended into vanilla pudding.

1 package (5 oz.) Jell-O
Vanilla Pudding and Pie Filling
2/3 cup sugar
3 cups milk
2 cups (1 lb. can) drained
pitted red sour cherries,
water packed
1 teaspoon grated orange rind

Combine JELL-O Pudding, sugar, and milk in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add cherries and orange rind; mix well. Pour into a bowl and cover surface with wax paper. Chill. Before serving, remove wax paper and stir through to mix. Serves 8.

Spicy Applesauce
Ladyfingers and sherry add a touch of glamour.

4 ladyfingers, split
1/4 cup sherry or orange juice
1 envelope Dream Whip
Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla
1/8 teaspoon cinnamon
1/6 teaspoon nutmeg
1 jar (1 lb.) plain or raspberry-flavored applesauce

Brush ladyfingers with sherry. Then place on the bottom of a 1-quart casserole. Combine DREAM WHIP, milk, and vanilla and prepare as directed on package. Blend in spices and applesauce. Then spoon mixture into casserole. Chill until set. Makes 6 to 8 servings.

Rice Pudding
A quick and easy version of an old favorite, good warm or chilled.

2/3 cup Minute Rice
1/4 teaspoon salt
1/4 cup raisins
1 package (3 1/4 oz.) Jell-O
Vanilla or Coconut Cream Pudding and Pie Filling
4 cups milk
1/2 cup sugar
1 egg, beaten
1/4 teaspoon vanilla
1/4 teaspoon cinnamon
1/6 teaspoon nutmeg

Combine all ingredients except vanilla, cinnamon, and nutmeg in a saucepan. Cook and stir over medium heat until mixture comes to a full boil—takes 8 to 10 minutes. Remove from heat. Cool 5 minutes, stirring once or twice. Add vanilla. Pour into bowl. Place wax paper directly on surface of hot pudding mixture. Serve warm; or cool to room temperature and then chill about 1 hour before serving. Sprinkle with cinnamon and nutmeg just before serving. Makes 8 to 10 servings.

Sauced Rice Pudding. Prepare Rice Pudding as directed; omit raisins and decrease milk to 3 1/4 cups. Serve warm or cold, topped with canned cherry pie filling or Satin Sauce (see page 39).
Southern Banana Pudding

A pudding layered with bananas and wafers and topped with meringue.

1 package (3 1/4 oz.) Jell-O Vanilla or Coconut Cream Pudding and Pie Filling
2 eggs, separated
2 1/2 cups milk
16 vanilla wafers
1 large ripe banana, sliced
Dash of salt
4 tablespoons sugar

Combine JELL-O Pudding, egg yolks, and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and cover surface with wax paper. Cool about 15 minutes. Beat with rotary beater until smooth. Arrange layer of vanilla wafers on the bottom of a 1 1/2-quart baking dish. Cover with layer of banana slices then pudding. Continue adding layers of wafers, banana slices, and pudding alternately, ending with pudding.

Beat egg whites with salt until foamy. Add sugar, a tablespoon at a time, beating after each addition until sugar is blended. Beat until meringue will stand in peaks. Spoon over pudding. Bake in hot oven (425°F) 5 to 10 minutes, or until golden brown. Serve warm or chilled. Serves 8.

Bread-and-Butter Pudding

It needs no baking because it’s made with prepared pudding.

4 slices buttered bread, quartered
1/2 cup sugar
1 package (5 oz.) Jell-O Vanilla Pudding and Pie Filling
4 cups milk
1/2 cup raisins
1/2 teaspoon nutmeg

Place buttered bread quarters in a baking dish. Sprinkle with 1/4 cup of the sugar. Combine remaining sugar, JELL-O Pudding, milk, and raisins in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Pour over bread slices. Sprinkle with nutmeg. Serve warm. Serves 6 to 8.
A Potpourri . . .
of easy-to-make desserts that will add variety to your mealtimes.

Candy Store Pudding
Prepare 1 package (3 1/4 oz.) Jell-O Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Cover surface with wax paper and cool 1 hour. Add 2 tablespoons broken or chopped candy, peanut brittle, peppermint, or fruit flavored drops, stir through pudding. Chill. Serves 4.

Praline Topped Pudding
Prepare 1 package (3 1/4 or 4 oz.) Jell-O Pudding and Pie Filling (any flavor) as directed on package. Pour hot cooked pudding into a 1-quart baking dish. Cool to set. Blend together 1/4 cup firmly packed brown sugar, 1 teaspoon flour, 1/4 cup finely chopped nuts, and 1 tablespoon butter, melted. Sprinkle over pudding; place under broiler until top is browned and bubbly. Cool. Serves 4.

Tutti-Frutti Pudding
Prepare 1 package (3 1/4 or 4 oz.) Jell-O Pudding and Pie Filling (any flavor) or Jell-O Tapioca Pudding (any flavor) as directed on package. Cover surface with wax paper. Cool. Beat with a few turns of a rotary beater. Then fold in 1/2 cup miniature marshmallows, 1/4 cup chopped nuts, and 1/4 cup cut, drained maraschino cherries. Makes 4 to 5 servings.

Marbled Pudding Mold
Prepare 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling and 1 package (4 oz.) Jell-O Butterscotch or (3 1/4 oz.) Coconut Cream or Vanilla Pudding and Pie Filling as directed on package. In each case, reduce liquid to 1 3/4 cups milk. Lightly butter a 1-quart ring mold or individual molds. Place large spoonfuls of each hot pudding in mold, alternating mixtures. Cut through puddings once to give marbled effect. Chill until firm. Unmold to serve. Makes 6 to 8 servings.

Heavenly Fruit Pudding
Prepare 1 package (4 oz.) Jell-O Butterscotch or (3 1/4 oz.) Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Cool 5 minutes, stirring once or twice. Add 1/2 cup well-drained canned crushed pineapple, or diced apricots, peaches, or cherries. Blend thoroughly. Cover surface with wax paper and chill. Before serving, fold in 1 cup prepared Dream Whip Whipped Topping. Makes 6 servings.
Jelly Surprises
Prepare 1 package (4 oz.) Jell-O Butterscotch or (3½ oz.) Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package. Place a teaspoon of any flavor tart jelly, jam, conserve, or marmalade in each of 4 custard cups, spreading evenly over bottom of cup. Pour hot cooked pudding into custard cups. Chill. Unmold onto serving dishes. Makes 4 servings.

Orange Cream Pudding
Prepare 1 package (3¼ oz.) Jell-O Coconut Cream or Vanilla Pudding and Pie Filling or Jell-O Vanilla Tapioca Pudding as directed on package, reducing milk to 1½ cups. Remove from heat and add ½ cup orange juice and ½ teaspoon orange rind. Cover surface with wax paper. Chill before serving. Makes 4 servings.

Peanut Butter Pudding

Coffee Flavored Pudding
(Pictured on inside front cover.)
Combine 1 package (4 oz.) Jell-O Butterscotch, Chocolate, Chocolate Fudge or (3½ oz.) Vanilla Pudding and Pie Filling, 2 cups milk, and 1 tablespoon Instant Maxwell House Coffee in a saucepan. Cook as directed on package. Remove from heat and stir in ½ cup broken pecans or walnuts, if desired. Garnish with prepared Dream Whip Whipped Topping and an orange slice. Serve warm or chilled. Makes 4 servings.

Lemon Coconut Pudding

Chocolate Marshmallow Dessert
Prepare 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling or (3½ oz.) Jell-O Chocolate Tapioca Pudding as directed on package. Place ¾ to 1 cup miniature or quartered marshmallows in a serving dish or individual dishes. Pour in hot pudding. Chill. Makes 5 servings.
When Company Comes... for coffee and dessert or special occasion dinners it's time to serve a really spectacular dessert. A cheesecake, a soufflé, or a Bavarian—each is a masterpiece of culinary skill. All of these plus many more equally magnificent are included. These desserts take a little extra time to prepare so be sure to plan ahead on the “party” day.
Coconut Pecan Torte

An elegant dessert, layers of ladyfingers and extra rich pudding.

1 package (3½ oz.) Jell-O
  Vanilla or Coconut Cream
  Pudding and Pie Filling
1½ cups milk
24 ladyfingers, split
¼ cup orange juice
½ cup softened butter
2½ cups confectioners' sugar
½ teaspoon almond extract
½ cup very finely chopped pecans
2 cups Baker's Fine-Grated Coconut, toasted
Prepared Dream Whip Whipped Topping (optional)

Prepare JELL-O Pudding as directed on package, using only 1½ cups milk. Remove from heat. Cover surface with wax paper and cool. Line an 8-inch square dish or pan with several layers of wax paper, allowing paper to extend as 2-inch tabs above edge of dish. Line bottom and sides of dish with some ladyfingers. Sprinkle with 2 tablespoons orange juice.

Cream butter until light and fluffy. Alternately add sugar and pudding; then add almond extract, pecans, and coconut. Spread about a third of mixture on ladyfingers. Arrange half of remaining ladyfingers on mixture. Sprinkle with 1 tablespoon orange juice. Top with another layer of pudding mixture. Add remaining ladyfingers, orange juice, and pudding mixture in that order. Chill thoroughly, at least 4 hours. Grasp paper tabs to remove from dish. Lift onto serving platter; slide wax paper from underneath. Garnish with prepared DREAM WHIP, if desired. Makes 12 large or 18 small servings.

Napoleons

Easy-to-make version of a delicate flaky French pastry.

1 package (3½ oz.) Jell-O
  Vanilla Pudding and Pie Filling
1 cup milk
Pastry for 9-inch pie shell
  (see page 12) or ½ package prepared pie crust mix
½ cup prepared Dream Whip Whipped Topping
¾ cup confectioners' sugar
1½ to 2 tablespoons water
1 square Baker's Semi-Sweet Chocolate
1 to 1½ teaspoons water

Combine JELL-O Pudding and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cover surface with wax paper and chill.

Meanwhile, roll pastry into 10 x 14-inch rectangle. Cut 3 equal lengthwise strips, about 3½ x 14 inches. Place strips on baking sheet; prick well with a fork. Bake in hot oven (425°F.) about 12 minutes or until golden brown. Beat chilled pudding until light and fluffy and blend in prepared DREAM WHIP. Spread two of the pastry strips with pudding mixture; stack one on top of the other. Then combine confectioners' sugar and 1½ to 2 tablespoons water and stir until smooth. Spread over remaining strip. Melt chocolate over hot water. Gradually blend in 1 to 1½ teaspoons water until mixture is thin enough to pour. Then immediately drizzle from a spoon in lengthwise lines over top, about ½ inch apart. To give a rippled effect, run edge of a knife across lines of chocolate. Place on top of stacked layers. Chill 2 hours. With quick strokes of a sharp knife cut into six 2-inch pieces. Makes 6 servings.
Coffee-Scotch Pot de Creme

A rich dessert to serve in small portions with thin wafers.

1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
1/4 cup sugar
1 tablespoon Instant Maxwell House Coffee
1 1/2 cups milk
2 egg yolks, slightly beaten
1 cup prepared Dream Whip Whipped Topping

Combine JELL-O Pudding, sugar, coffee, and milk in saucepan. Cook and stir over medium heat until mixture begins to thicken. Pour a little of hot mixture into egg yolks and stir quickly to blend. Add to mixture in saucepan and continue cooking until mixture comes to a full boil. Remove from heat and cover surface with wax paper. Chill, about 1 1/2 hours. Fold prepared DREAM WHIP into chilled pudding mixture. Spoon into souffle cups or a serving dish. Chill until set, about 2 hours. Garnish with additional DREAM WHIP, if desired. Makes 6 to 8 servings.

Chocolate Bavarian

Get out your fanciest mold for this creamy chocolate dessert.

1 envelope (1 tablespoon) unflavored gelatin
1/3 cup sugar
1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
1/2 square Baker's Unsweetened Chocolate
Dash of salt
1 1/4 cups milk
2 egg yolks, slightly beaten
2 egg whites
1 cup whipping cream

Combine gelatin and sugar in a saucepan. Add JELL-O Pudding, chocolate, salt, and milk. Cook and stir over medium heat until chocolate melts and pudding begins to thicken. Pour a little of the hot mixture into the egg yolks and stir quickly to blend. Add to mixture in saucepan. Continue cooking until mixture comes to a full boil. Remove from heat. Cover surface with wax paper and cool to room temperature.

Beat egg whites until soft peaks will form. Whip cream until stiff. Then fold egg whites and cream into cooled pudding mixture. Pour into a 1 1/2-quart mold. Chill until set, at least 2 hours. To serve, unmold and garnish with whipped cream, if desired. Makes about 10 servings.
Lemon Coconut Bars

A shortbread cooky with a flavorful lemon-coconut top.

1/2 cup butter or margarine
1/4 cup confectioners' sugar
1 cup flour
2 eggs
1/2 cup granulated sugar
1 package (3 3/4 oz.) Jell-O Lemon Pudding and Pie Filling
1/2 teaspoon Calumet Baking Powder
1 cup chopped dates
1 cup Baker's Fine-Grated Coconut or 1 1/3 cups (3 1/2 oz. can) Baker's Angel Flake Coconut

Cream butter and 1/4 cup confectioners' sugar until light and fluffy. Blend in flour. Press evenly into an 8- or 9-inch square pan. Bake in a moderate oven (350°F.) 18 to 20 minutes, or until lightly browned. Meanwhile, beat eggs until thick and lemon colored, gradually beat in granulated sugar. Add JELL-O Pudding and baking powder; then dates and coconut. Spread on hot crust. Return to oven; bake for 25 to 30 minutes—until puffed and browned. Cool; cut into bars. Makes about 18 bars.

NOTE: Store in tightly covered container.

Butterscotch Crisps

Serve this cooky with a dish of sherbet or ice cream.

1/2 cup butter or other shortening
1/2 cup firmly packed brown sugar
1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
1 egg
1 1/2 cups sifted flour
1 teaspoon baking soda
1 teaspoon cream of tartar


Peanut Butter Crisps. Use above recipe; add 1/3 cup peanut butter with butter.

Lemon Soufflé

Pudding mix gives this soufflé a perfect texture every time.

1 package (3 3/4 oz.) Jell-O Lemon Pudding and Pie Filling
1/2 cup sugar
1 3/4 cups milk
3 eggs, separated
Dash of salt
Prepared Dream Whip Whipped Topping

Combine JELL-O Pudding, 1/4 cup sugar, and milk. Cook and stir over medium heat until mixture comes to a full boil. (Mixture will look curdled.) Remove from heat. Beat egg yolks until thick and lemon colored. Add pudding mixture gradually, stirring constantly. Beat egg whites and salt until foamy. Add remaining sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Continue beating until meringue stands in stiff peaks. Carefully fold in pudding-egg yolk mixture. Pour into a greased 1 1/2-quart casserole. Bake in moderate oven (350°F.) 1 hour or until top is firm and cake tester inserted in the center comes out clean. Serve hot with prepared DREAM WHIP. (Soufflé may also be served cold.) Serves 8.
Milk Chocolate Cheesecake Magnifique

An exciting new cheesecake that's flavored with chocolate pudding.

3/4 cup finely crushed graham cracker or zwieback crumbs
1 tablespoon sugar
2 tablespoons butter, melted
1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
3/4 cup sugar
1 cup milk
1 square Baker's Unsweetened Chocolate
3 large packages (8 oz. each) cream cheese, softened
3 eggs, separated
2 teaspoons vanilla
3/4 teaspoon cinnamon (optional)
1/4 teaspoon salt
Sour Cream Topping (optional)

Combine crumbs, 1 tablespoon sugar, and butter; mix well. Grease sides of a 9-inch spring-form pan to 1 inch from the top. Sprinkle about 2 tablespoons crumb mixture on sides of pan. Press remaining crumb mixture firmly on bottom of spring-form pan.

Combine JELL-O Pudding, 3/4 cup sugar, and milk in a saucepan. Add chocolate. Cook and stir over medium heat until chocolate is melted and mixture comes to a full boil. Remove from heat. Cover surface with wax paper.

In large bowl beat cream cheese until soft and fluffy, using low speed of electric mixer, or beating by hand. Add egg yolks; beat well. Add vanilla, cinnamon, salt, and cooked pudding; blend well. Beat egg whites until they will form soft peaks. Fold egg whites into cream cheese mixture. Pour over the crumb mixture in spring-form pan. Bake in a hot oven (425°F.) 30 minutes, or until center is set when lightly touched. (Cake becomes firmer when cooled.) Cool to room temperature; then store in refrigerator. Makes 10 to 12 servings.

Sour Cream Topping. If desired, spread top of hot cheesecake with 1 cup sour cream blended with 1/4 cup confectioners' sugar. Return to hot oven (425°F.) and bake 1 minute. Topping should be shiny, but not brown. Cool to room temperature; then store in refrigerator.

NOTE: Milk Chocolate Cheesecake Magnifique may be chilled overnight and served the second day. Remove from refrigerator 1/2 hour before serving.
Basic Bavarian
A fluffy, fruit flavor dessert you’ll find very versatile.

1 package (3 oz.) Jell-O Gelatin (any flavor)
1/4 cup sugar
1 cup boiling water
3/4 cup cold water or fruit juice
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla

Dissolve JELL-O Gelatin and sugar in boiling water. Add cold water. Chill until slightly thickened. Prepare DREAM WHIP with milk and vanilla as directed on package. Stir 1 1/2 cups into gelatin until blended. Pour into a 1-quart mold or bowl. Chill until firm, or freeze until firm—about 4 hours. To serve, unmold and garnish with remaining prepared DREAM WHIP. Makes 6 to 8 servings.

NOTE: If desired, 1 cup sliced or diced fresh or drained canned or frozen fruit may be folded into Bavarian before molding. Use drained juice in gelatin.

De Luxe Cheesecake
(Made with prepared pudding, it’s assurance of success every time.)

3/4 cup finely crushed graham cracker or zweiback crumbs
1 tablespoon sugar
2 tablespoons butter, melted
1 package (3 1/4 oz.) Jell-O
Coconut Cream or Vanilla Pudding and Pie Filling
1/2 cup sugar
1 cup milk
3 large packages (8 oz. each) cream cheese, softened
3 eggs, separated
1 tablespoon lemon juice
1 teaspoon vanilla
1/4 teaspoon nutmeg (optional)
1/4 teaspoon salt
Canned cherry pie filling (optional)
Sour Cream Topping (see page 27), optional

Combine crumbs, 1 tablespoon sugar, and butter; mix well. Grease sides of a 9-inch spring-form pan to 1 inch from the top. Sprinkle about 2 tablespoons crumb mixture on sides of pan. Press remaining crumb mixture firmly on bottom.

Combine JELL-O Pudding, 1/2 cup sugar, and milk in a saucepan. Cook as directed on package. Remove from heat. Cover surface with wax paper.

In large bowl beat cream cheese until fluffy using low speed of electric mixer, or beating by hand. Add egg yolks; beat well. Add lemon juice, vanilla, nutmeg, salt, and cooked pudding; blend well. Beat egg whites until they will form soft peaks. Fold egg whites into cream cheese mixture. Pour over the crumb mixture in spring-form pan. Bake in hot oven (425°F.) 30 minutes, or until center is set when lightly touched and top is golden brown. (Cake becomes firmer when cooled.) Cool to room temperature; then store in refrigerator. Top with canned cherry pie filling or Sour Cream Topping, if desired. Makes 10 to 12 servings.

NOTE: De Luxe Cheesecakes may be chilled overnight and served the second day. Remove from refrigerator at least 1/2 hour before serving.

De Luxe Lemon Cheesecake. Prepare De Luxe Cheesecake, using 1 package (3 3/8 oz.) Jell-O Lemon Pudding and Pie Filling, 3/4 cup sugar, 1 1/2 cups milk and omit lemon juice and nutmeg. (Mixture may look curdled during cooking, but it becomes smooth after cooking.) Bake in a hot oven (425°F.) 30 minutes. Turn off oven and open door. Let cheesecake remain in oven 30 minutes to complete baking. Remove and cool.
Chocolate Soufflé

It bakes while you eat dinner; then serve it piping hot from the oven.

1 package (4 oz.) JELL-O Chocolate or Chocolate Fudge Pudding and Pie Filling
Dash of salt
2 eggs, separated
1 1/4 cups milk
1 teaspoon vanilla
Prepared Dream Whip Whipped Topping (optional)

Combine JELL-O Pudding, salt, beaten egg yolks, and milk in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Stir vigorously until smooth. Cool about 5 minutes, stirring once or twice. Blend in vanilla. Beat egg whites until they stand in soft peaks; fold in pudding mixture gently, but thoroughly. Pour into a greased 1-quart baking or soufflé dish. Place in a pan of hot water and bake in moderate oven (350°F.) about 1 hour. Serve immediately. If desired, garnish each serving with prepared DREAM WHIP. Makes about 8 servings.

NOTE: Served cooled, soufflé settles and is more like a pudding.

Boston Cream Pie

A shiny chocolate glaze tops a pudding filled cake layer.

1 package (3 1/4 oz.) JELL-O Vanilla or Coconut Cream Pudding and Pie Filling
1 1/4 cups milk
Cooled 9-inch yellow cake layer
1 square Baker's Unsweetened Chocolate
1 tablespoon butter
1 1/2 tablespoons hot milk
3/4 cup confectioners' sugar
Dash of salt

Pastel Dessert

It can be molded, served from a bowl, or made into a pie.

1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling
1 package (3 oz.) Jell-O Gelatin (any flavor)
2 1/2 cups water
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla

Combine JELL-O Pudding, JELL-O Gelatin, and water in a saucepan. Cook and stir over medium heat until mixture comes to a full boil, or is thick and clear. Remove from heat. Chill until mixture begins to set. Blend DREAM WHIP with milk and vanilla and prepare as directed on package. Thoroughly blend prepared DREAM WHIP into chilled pudding mixture. Spoon into a 1-quart mold, individual sherbet glasses, or a serving dish. Chill until firm, at least 4 hours. Makes 6 to 8 servings.

Pastel Pie. Prepare Pastel Dessert and spoon into a baked 9-inch pie shell or crumb crust (see page 12).

Chocolate Fudge

(Pictured on inside front cover.)

You don’t need a candy thermometer to make this never-fail fudge.

1 package (6 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
3/4 cup granulated sugar
3/4 cup firmly packed light brown sugar
1/2 cup milk
3 tablespoons butter

Combine JELL-O Pudding, sugars, and milk in saucepan. Blend well. Cook and stir over low heat until sugar is completely dissolved. Continue cooking, without stirring, until mixture comes to a full boil. Boil 3 minutes. Remove from heat; add butter. Immediately beat until mixture is thickened and loses its gloss, about 12 minutes. Pour into greased 9x5x3-inch pan. Chill. Cut into squares. Makes about 36 pieces.

Pecan Patties

A pecan filled confection made with any pudding flavor.

1 package (3 1/4 oz.) Jell-O Coconut Cream or Vanilla or (4 oz.) Butterscotch, Chocolate, or Chocolate Fudge Pudding and Pie Filling
1 cup granulated sugar
1/2 cup firmly packed brown sugar
3/4 cup evaporated milk
2 tablespoons butter
1 1/2 cups pecans (halves or broken pieces)

Combine JELL-O Pudding, sugars, milk, and butter in a saucepan. Cook and stir over low heat until sugar dissolves and mixture comes to a boil. Continue to boil gently, stirring often, until a small amount forms a soft ball in cold water (or to a temperature of 234°F.). Remove from heat. Add pecans. Beat just until mixture begins to thicken. (It will not be necessary to beat when using chocolate or chocolate fudge pudding.) Drop by tablespoonfuls onto wax paper, making each patty about 2 inches in diameter. Let stand until firm, about 1 1/2 hours. Makes 18 pecan patties.
From the Freezer...

come all the icy cold desserts that are especially good after a hearty meal. They’re so easy to make and store, prepare more than one at a time. An “extra” dessert in the freezer will be handy when unexpected guests drop in. It’s best to move these desserts from the freezer to the refrigerator about a half-hour before serving.

Frozen Lemon Fruit Pudding

Pudding Ice Cream

Coffee Tortoni

Frozen Strawberry Tarts
**Frozen Strawberry Tarts**

Kept well-wrapped, these tarts can be stored as long as 3 months.

1 package (10 oz.) Birds Eye Strawberry Halves, thawed
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla
1 can (15 oz.) sweetened condensed milk
1/2 cup lemon juice
1/2 teaspoon almond extract
10 tart shells (see page 12)

Drain strawberries and reserve juice. Meanwhile, prepare DREAM WHIP with milk and vanilla as directed on package. Mix condensed milk, lemon juice, almond extract, and strawberries plus 3 tablespoons of the reserved juice. Blend in prepared DREAM WHIP. Spoon into tart shells and freeze at least 4 hours, or overnight.

**NOTE:** If desired, you may use fresh strawberries. Combine 1 pint fresh strawberries, hulled and sliced, and 2 tablespoons sugar; set aside to allow juice to accumulate. Continue as directed for Frozen Strawberry Tarts. To brighten color, add 4 drops red food coloring.

**Frozen Strawberry Pie.** Prepare Frozen Strawberry Tarts as directed and spoon mixture into a 9-inch crumb crust (see page 12).

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**Pudding Ice Cream**

An ice cream that can be made with any one of five pudding flavors.

1 package (4 oz.) Jell-O Butterscotch, Chocolate, or Chocolate Fudge or (3 1/4 oz.) Coconut Cream or Vanilla Pudding and Pie Filling
1/4 cup sugar
2 cups milk
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk

Combine JELL-O Pudding, sugar, and 2 cups milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool; then chill. (To hasten chilling, pour into freezing tray. Freeze 1/2 hour. Then beat slightly with rotary beater.) Prepare DREAM WHIP with 1/2 cup milk as directed on package. When pudding mixture has chilled, blend in the DREAM WHIP. Pour mixture into freezing trays and freeze 1 hour. Pour into bowl and beat with rotary beater or electric mixer until smooth, but not completely melted. Return to freezing trays and freeze until firm—3 to 4 hours. Makes 1 quart.

**Butterscotch Nut Ice Cream.** Use recipe for Pudding Ice Cream with 1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling. Add 1/4 teaspoon salt with the sugar. If desired, use 1/4 cup firmly packed brown sugar in place of the granulated sugar. Fold in 1/2 cup chopped nuts, plain or toasted, before final freezing period.

**Maple Nut Ice Cream.** Use recipe for Pudding Ice Cream with 1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling. Omit sugar and add 1/2 cup Log Cabin Syrup to cooked pudding before freezing. Fold in 1/2 cup chopped walnuts before final freezing period.

**Banana Ice Cream.** Use recipe for Pudding Ice Cream with 1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling. After folding in DREAM WHIP, fold in 1/2 cup mashed ripe bananas.
Frozen Dessert Shells

Handy cases for your favorite fruit, pudding, or gelatin.

1 envelope Dream Whip
Whipped Topping Mix

½ cup cold milk
½ teaspoon vanilla

Combine DREAM WHIP, milk, and vanilla and prepare as directed on package. Drop mixture onto wax paper, about ¼ cup at a time. With a spoon make a depression in the top of each mound.

Freeze until firm—2 to 3 hours. Fill shells just before serving. Makes about 9 shells. To store, wrap individually in transparent saran.

Suggested Fillings for Dessert Shells
- Canned cherry pie filling flavored with ¼ teaspoon almond extract, ½ teaspoon lemon juice and rind, and ⅛ teaspoon ground cloves.
- Thawed frozen fruit or sweetened cut-up fresh fruit.
- Cubes of fruit gelatin garnished with chopped nuts or coconut.
- Spoon chilled pudding into shells; garnish with maraschino cherry.

Pineapple Sherbet

It's so easy to make with crushed pineapple and whipped topping.

1½ cups sugar
⅝ teaspoon salt
1 cup orange juice
3 tablespoons lemon juice
1 can (8½ oz.) crushed pineapple
2½ cups milk
1 envelope Dream Whip
Whipped Topping Mix

Combine sugar, salt, juices, and pineapple in a bowl. Let stand 10 minutes. Meanwhile, in another bowl, gradually add milk to DREAM WHIP, stirring until smooth. Slowly stir DREAM WHIP mixture into fruit mixture. Pour into two freezing trays; freeze until mushy, about 1 hour. Remove to a chilled bowl; beat well. Return to trays; freeze until firm, at least 4 hours. Makes about 1½ quarts, enough for 12 servings.
**Party Wafers**

For children’s party fare—chocolate wafers filled with tinted topping.

- 1 envelope Dream Whip Whipped Topping Mix
- \(\frac{1}{2}\) cup cold milk
- \(\frac{1}{2}\) teaspoon vanilla
- Food coloring
- Peppermint, almond, and lemon extract
- 26 large chocolate wafers
- Chocolate Sauce (optional)

Combine DREAM WHIP, milk, and vanilla; prepare as directed on package. Divide DREAM WHIP into three parts. Tint each part with a few drops red, yellow, or green food coloring and flavor each part with \(\frac{1}{8}\) teaspoon peppermint, almond, or lemon extract.

Generously frost half the wafers with DREAM WHIP. Top with remaining wafers to form individual “sandwiches.”

Place in freezer and freeze three hours or until ready to serve. Remove from freezer a few minutes before serving. Serve as sandwiches or as sundaes with chocolate sauce. Makes 13 “Party Wafers.”

**Fruit Freeze**

An easy-to-make dessert, blend fruit with prepared whipped topping.

- 1 envelope Dream Whip Whipped Topping Mix
- \(\frac{1}{2}\) cup cold milk
- \(\frac{1}{2}\) teaspoon vanilla
- 1 package (10 oz.) Birds Eye Strawberry Halves, thawed°F
- *Or use 1 package (10 oz.) Birds Eye Red Raspberries, thawed, or 1 package (12 oz.) Birds Eye Sliced Peaches, thawed and cut-up.

Combine DREAM WHIP, milk, and vanilla and prepare as directed on package. Fold fruit into DREAM WHIP. Spoon into freezing tray and freeze until firm, about 6 hours. Makes about 3 cups, or enough for 6 servings.

**Coffee Tortoni**

A well-known Italian dessert made different with coffee flavoring.

- \(\frac{3}{4}\) cup cold milk
- 4 teaspoons Instant Maxwell House Coffee
- 1 envelope Dream Whip Whipped Topping Mix
- 1 teaspoon vanilla
- \(\frac{1}{2}\) teaspoon almond extract
- 2 egg whites
- \(\frac{1}{2}\) teaspoon salt
- \(\frac{1}{2}\) cup sugar
- \(\frac{1}{2}\) cup chopped nuts

Combine cold milk, instant coffee, DREAM WHIP, vanilla, and almond extract. Beat until mixture holds soft peaks. Beat egg whites and salt until foamy. Gradually add sugar, a tablespoon at a time, beating after each addition until well blended. Continue beating until stiff peaks form. Fold meringue and chopped nuts into DREAM WHIP. Spoon into soufflé cups or (4-oz.) paper drinking cups. Sprinkle with additional chopped nuts, if desired. Freeze at least 4 hours. Makes 12 servings.

NOTE: Tortonis may be prepared a few days before serving. Prepare as directed above and wrap individual tortonis with transparent saran to store.
**Festive Pudding Freeze**

*If you like fruit cake, you’ll love this frozen look-alike.*

1 cup golden raisins
1 package (3½ oz.) Jell-O Vanilla Pudding and Pie Filling
2½ cups milk
1 teaspoon rum extract
1 teaspoon vanilla
½ teaspoon grated orange rind
½ cup chopped pecans
½ cup chopped dates
1 cup crumbled coconut
macaroons (about 8)
1 envelope Dream Whip Whipped Topping Mix

1/2 cup **cold** milk
Maraschino cherries, halved
Pecan halves
Coconut (optional)

Combine raisins, JELL-O Pudding, and 2½ cups milk in saucepan. Cook as directed on package. Remove from heat and add rum extract, vanilla, orange rind, chopped pecans, dates, and macaroon crumbs. Cover surface with wax paper and cool.

Combine DREAM WHIP and ½ cup milk and prepare as directed on package. Blend into cooled pudding mixture.

Lightly oil a 1½-quart mold or 8 x 4 x 2-inch loaf pan. Arrange maraschino cherry halves and pecan halves in a design on the bottom of mold. Spoon mixture over design in pan. Freeze 5 to 6 hours or overnight. To serve, unmold on serving platter and garnish with whole cherries, pecan halves, and coconut, if desired. Makes about 10 servings.

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**Frozen Topping**

*Handy garnishes to use on hot chocolate or coffee, or warm pudding.*

1 envelope Dream Whip Whipped Topping Mix
½ cup **cold** milk
½ teaspoon vanilla

Combine DREAM WHIP, milk, and vanilla and prepare as directed on package. Drop by rounded teaspoonfuls on a wax paper-lined baking sheet. Freeze about 3 hours. Makes about 18 garnishes.

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**Frozen Lemon Fruit Pudding**

*A frozen blend of fruit, nuts, lemon pudding, and whipped topping.*

1 can (13½ oz.) crushed pineapple
1 package (3¾ oz.) Jell-O Lemon Pudding and Pie Filling
¾ cup sugar
1 egg
1 envelope Dream Whip Whipped Topping Mix

½ cup **cold** milk
½ teaspoon vanilla
¼ cup quartered maraschino cherries
¼ cup chopped pecans
1 small banana, diced (optional)

Drain pineapple, measuring syrup. Add water to syrup to equal 2½ cups. Combine JELL-O Pudding, sugar, and ¼ cup measured liquid in a saucepan. Add egg and blend well. Stir in remaining liquid. Cook as directed on package. Cool 5 minutes, stirring once or twice. Place wax paper directly on surface of hot mixture; chill in refrigerator 1 hour.

Combine DREAM WHIP, milk, and vanilla and prepare as directed on package. Then blend into chilled mixture along with fruits and nuts. Spoon into freezing trays. Freeze until firm—at least 3 hours. Makes about 1½ quarts, enough for 10 to 12 servings.
Frozen Cheesecake

The classic cheesecake gains a new dimension in this frozen version.

Prepare crumb mixture for a 9-inch pie crust and press over bottom and sides of an 8-inch layer pan. Chill 1 hour.

Meanwhile, blend the cream cheese, ½ cup sugar, and the salt together until smooth. Add egg yolks and vanilla; beat until smooth. Combine DREAM WHIP and milk; prepare as directed on package. Blend into the cream cheese mixture. Beat egg whites until they will form stiff peaks. Fold into cream cheese mixture. Pour into chilled crumb crust. Freeze 3 to 4 hours. Makes 8 servings.

NOTE: If desired, the whole eggs may be added to the cream cheese one at a time, beating thoroughly after each.

Fruit Topped Frozen Cheesecake. Prepare Frozen Cheesecake as directed. Before serving, top with canned pie filling. Use any flavor desired—blueberry, cherry, peach, or pineapple.

Frozen Cheese Dessert. Prepare Frozen Cheesecake as directed, omitting crumb crust mixture. Pour prepared filling into 2 freezing trays or 8 individual paper soufflé dishes or a 1½-quart mold. Freeze until firm—3 to 4 hours. Serve plain or with Satin Sauce (see page 39).

Crumb Crust (see page 12)
2 packages (3 oz. each) cream cheese
½ cup sugar
Dash of salt
2 eggs, separated
1 teaspoon vanilla
1 envelope Dream Whip Whipped Topping Mix
1 cup minus 2 tablespoons cold milk

Frozen Fudge Bars

No trick to this treat; freeze chocolate pudding and cut into bars.

Combine JELL-O Pudding, sugar, and milk in saucepan. Cook as directed on package. Cool 5 minutes, stirring twice. Pour mixture into freezing tray. Freeze until crystals form around edges, about 30 minutes. Stir mixture; then return to freezer and freeze until firm. Cut frozen mixture into 1½ x 1-inch bars. Place a stick in one end of each bar. Makes 18 bars.

Prepare Frozen Fudge Bars, decreasing milk to 2 cups and adding 1 cup evaporated milk. After stirring partially frozen mixture, spoon mixture into (4 oz.) paper cups. Insert a wooden skewer in center of each cup, return to freezer, and freeze until firm, about 2½ hours. Then remove cups and roll pops in chopped nuts, crushed hard candy, Baker's Toasted Coconut, or candy sprinkles. Makes about 7 pops.

Prepare Frozen Fudge Bars, decreasing milk to 2 cups and adding 1 cup evaporated milk. When mixture is firm, cut into squares and place between 2 plain or chocolate-covered graham crackers. Makes about 8 sandwiches.

NOTE: To store bars, pops, or sandwiches, wrap in transparent saran.
Finishing Touches...

are made up of the little “extras” that turn a simple dessert into something special. Sauces made to pour smoothly over ice cream, pudding, and cake squares. Toppings that come in delectable flavors add their glamour to the most ordinary dish of fruit. And, creamy rich frostings and fillings make the plainest layer cake a Continental extravagance.
Butter Frosting

A rich butter frosting that can be made in many flavors.

1 envelope Dream Whip
Whipped Topping Mix

\( \frac{3}{4} \) cup cold milk
1 teaspoon vanilla
1 pound confectioners' sugar
2 tablespoons milk
3 tablespoons butter, softened

Combine DREAM WHIP, \( \frac{3}{4} \) cup milk, and vanilla in large bowl. Add about half the confectioners' sugar; blend well. Whip at high speed until mixture thickens—about 2 minutes. At medium speed, blend in remaining confectioners' sugar alternately with 2 tablespoons milk, beating after each addition. Add butter, 1 tablespoon at a time, beating after each addition. Makes about \( \frac{3}{4} \) cups frosting, enough to fill and frost an 8- or 9-inch layer cake.

Cocoa Butter Frosting. Prepare Butter Frosting as directed, blending \( \frac{1}{4} \) cup Baker's Cocoa into the frosting after butter is beaten in.

Lemon Butter Frosting. Prepare Butter Frosting as directed, but omit vanilla and substitute 2 tablespoons lemon juice for the 2 tablespoons milk. Blend 1 teaspoon grated lemon rind into frosting.

Strawberry Butter Frosting. Prepare Butter Frosting as directed. Omit vanilla. Drain 1 package (10 oz.) thawed Birds Eye Strawberry Halves; reserve 2 tablespoons of the juice. Substitute this strawberry juice for the 2 tablespoons of milk. Fold strawberries into prepared frosting.

Sundae Sauce

(Pictured on back cover)

Make it with pudding mix to serve warm or cold over ice cream.

1 package (4 oz.) Jell-O
Butterscotch, Chocolate, or Chocolate Fudge Pudding and Pie Filling

\( \frac{1}{2} \) cup sugar
1 cup water
1 to 2 tablespoons butter

Combine JELL-O Pudding, sugar, and water in a saucepan, blending well. Place over low heat and cook until all sugar is dissolved, stirring constantly. Continue cooking until mixture comes to a full boil. Remove from heat and add butter. Serve warm or cold on ice cream or pudding. Makes about 1 cup.

Chocolate Fluff Frosting

A soft chocolate frosting that's good on any cake, angel for instance.

1 package (4 oz.) Jell-O
Chocolate or Chocolate Fudge Pudding and Pie Filling

\( 1 \frac{1}{2} \) cups milk
1 tablespoon butter
1 teaspoon vanilla
1 envelope Dream Whip
Whipped Topping Mix

\( \frac{1}{2} \) cup cold milk

Combine JELL-O Pudding and \( 1 \frac{1}{2} \) cups milk in saucepan. Cook as directed on package. Remove from heat. Add butter and \( \frac{1}{2} \) teaspoon vanilla. Cover surface with wax paper and place in refrigerator until completely chilled—about 2 hours.

Prepare DREAM WHIP with \( \frac{1}{2} \) cup milk and remaining \( \frac{1}{2} \) teaspoon vanilla as directed on package. Blend into the chilled pudding mixture. Makes about 3 cups frosting; enough to fill and frost 9-inch layer or angel cake. Refrigerate cake until ready to serve. Store any remaining cake, covered, in the refrigerator.
Golden Dessert Sauce

A rich sauce that’s flavored with your favorite fruit juice.

1 teaspoon butter

\[ \frac{1}{2} \text{ cup fruit juice or}
\text{canned fruit syrup}\]^a

2 tablespoons lemon juice

\[ \frac{1}{4} \text{ cup sugar}\]

2 egg yolks or 1 whole egg, slightly beaten

1 cup prepared Dream Whip Whipped Topping

^aFor a thicker sauce, use bland fruit juices and canned fruit syrups such as peach, pear, or apricot. For thinner sauce, use tart juice such as pineapple or orange.

Place butter, fruit juice, lemon juice, and sugar in saucepan. Heat until sugar dissolves, stirring occasionally. Gradually add to egg yolks, stirring constantly until blended. Return to saucepan and cook until thickened—about 1 minute. Remove from heat and beat well. Chill thoroughly. Just before using, fold in prepared DREAM WHIP. Serve over fresh fruit, cake, or steamed pudding. Makes about 1\(\frac{1}{2}\) cups.

NOTE: Golden Dessert Sauce may be stored in a covered container for 1 or 2 days in the refrigerator. Stir before serving.

Mock Hard Sauce

Usually served with steamed pudding, try it with fruit turnovers.

1 envelope Dream Whip Whipped Topping Mix

\[ \frac{1}{2} \text{ cup cold milk}\]

1 teaspoon vanilla

\[ \frac{1}{2} \text{ teaspoon rum extract}\]

3 cups sifted confectioners’ sugar

2 tablespoons melted butter, cooled

Combine all ingredients in a deep bowl with narrow bottom. Whip at high speed of electric mixer or vigorously with a sturdy hand beater about 3 minutes, or until mixture is thick and well blended (mixture may look slightly curdled). Chill 30 minutes. Stir to blend and serve on mincemeat pie, plum pudding, or apple turnovers. Makes about 3 cups.

Satin Sauce

A full-flavored fruit sauce that can be ready in minutes.

1 package (3\(\frac{3}{4}\) oz.) Jell-O Vanilla Pudding and Pie Filling

\[ \frac{1}{4} \text{ teaspoon salt}\]

1\(\frac{1}{4}\) cups water

1 package (10 oz.) Birds Eye Strawberry Halves or Red Raspberries

2 teaspoons lemon juice

1 tablespoon butter

Combine JELL-O Pudding and salt in saucepan; blend in water. Add frozen berries, breaking apart with a fork. Cook and stir over medium heat until mixture comes to a full boil and is thickened. Remove from heat. Stir in lemon juice and butter. Serve hot or cool on cake squares, puddings, fruit, or ice cream. Makes about 2\(\frac{1}{2}\) cups.

NOTE: Sauce may be stored and reheated over hot water to serve hot. To serve cold, stir in 2 to 4 tablespoons hot water.

Peach Satin Sauce. Prepare as directed for Satin Sauce, using 1 package (12 oz.) Birds Eye Sliced Peaches in place of berries. Cut frozen peaches into 1-inch pieces before cooking sauce. Makes about 2\(\frac{1}{2}\) cups.
Easy Sauce

A sauce with dozens of uses—over cake, puddings, gelatins, or sherbets.

1 package (3 1/4 oz.) Jell-O Coconut Cream or Vanilla or (4 oz.) Butterscotch, Chocolate, or Chocolate Fudge Pudding and Pie Filling
3 cups milk

Combine JELL-O Pudding and milk in saucepan and cook as directed on package. Cover and cool, stirring often. Chill, if desired. Serve on cake squares, fruit, or sherbets. Makes about 2 3/4 cups.


Cocoa Fluff Topping

A perfect accent on puddings and pies; it's equally good on fruit.

1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla
2 tablespoons sugar
2 tablespoons Baker's Cocoa

Combine ingredients in a deep bowl with narrow bottom. Whip at high speed of electric mixer or vigorously with hand beater until DREAM WHIP will form peaks. Continue beating until topping is smooth and fluffy—about 2 minutes longer. Makes about 2 cups.

Vanilla Cream Filling

(Pictured on back cover)

No need to frost a cake, just spread layers with flavorful filling.

1 package (3 1/4 oz.) Jell-O Vanilla Pudding and Pie Filling
2 cups milk
* Or use coconut cream or (4 oz.) butterscotch, chocolate, or chocolate fudge.

Combine JELL-O Pudding and milk in a saucepan and cook as directed on package. Cover with wax paper and cool. Then remove wax paper and beat until smooth and creamy. Spread between cake layers. Makes about 2 cups cake filling or enough to spread between two 8- or 9-inch cake layers, split horizontally (see To Make a Torte, below).

Sherry Cream Filling. Use recipe for Vanilla Cream Filling, reducing milk to 1 3/4 cups. When mixture is cool, add 1/4 cup sherry wine then beat with rotary beater until smooth and creamy.

Pineapple Cream Filling. Use recipe for Vanilla Cream Filling. Cool, then beat with rotary beater until smooth and creamy. Fold in 1/2 cup drained canned crushed pineapple.

To Make A Torte. Prepare cake filling. Split two 8- or 9-inch cake layers horizontally in half, making 4 layers. Spread filling between layers. Decorate top with prepared Dream Whip Whipped Topping (see the many flavor variations on page 41), sprinkled with chopped nuts, chopped candied fruit, or coconut; a chocolate glaze; or confectioners’ sugar. This type of cake is best prepared and eaten on the same day. Store any remaining cake in the refrigerator.
Variations On A Theme...

and this theme is Dream Whip Whipped Topping. These flavorful toppings go well with any fruit, gelatin, pudding, or pie — or try them on a slice of plain cake, spice cake, or gingerbread.

**Peppermint Topping**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Fold in ¼ cup crushed peppermint candy or a few drops peppermint extract. Add a drop or two of red food coloring to brighten the color. A topping that’s especially good with chocolate pudding, pie, or cake.

**Spicy Topping**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Blend in ½ teaspoon nutmeg or other spice—cinnamon, cloves, or another of your favorites. Serve on pumpkin pie, or butterscotch or chocolate pudding, or strawberry shortcake.

**Chocolate Whip**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Substitute ½ cup cold chocolate milk for cold milk. Try this topping over vanilla pudding or slices of angel cake.

**Amber Topping**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package, adding 1 tablespoon Instant Maxwell House Coffee and 1 to 2 tablespoons brown sugar before whipping. A delicious topping on chocolate or chocolate fudge pudding.
**Orange Topping**

Combine 1 envelope Dream Whip Whipped Topping Mix and 6 tablespoons cold milk, 1/2 teaspoon vanilla, 2 tablespoons orange juice, and 1 teaspoon grated orange rind. Prepare as directed on package. Try this topping on fruit or fruit flavor gelatin.

**Coffee Whip**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Substitute 1/2 cup cold coffee for the cold milk. Sweeten with sugar to taste, if desired. Serve on puddings.

**Fruited Whip**

Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Fold in 1/4 cup drained, diced or crushed fruit such as pineapple or strawberries. Serve on vanilla pudding or custard.

**Lemon Filling**

Tangy lemon filling changes a plain layer cake into something special.

1 package (3 3/4 oz.) Jell-O Lemon Pudding and Pie Filling
1/2 cup sugar
2 1/4 cups water
1 whole egg or 2 egg yolks

Combine JELL-O Pudding, sugar, and 1/4 cup of the water in saucepan. Blend in egg. Then add remaining 2 cups water. Cook as directed on package. Remove from heat. Cover surface with wax paper and cool. Then remove wax paper and beat until smooth and creamy. Spread between cake layers. Makes about 2 1/2 cups filling, or enough to spread between two 8- or 9-inch cake layers, split horizontally (for directions see To Make a Torte, page 40).

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**WANT MORE COPIES OF “SWEET MOMENT DESSERTS”?**

Here’s all you have to do—just send your name and address plus 4 Jell-O Pudding and Pie Filling boxtops, or 2 Dream Whip Whipped Topping Mix boxtops, or 25¢ in coin to:

“Sweet Moment Desserts”
Box 4000
Kankakee, Illinois

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All “Sweet Moment Desserts” are superb—delicious to taste and easy to make with these heroic helpmates:

Jell-O Pudding and Pie Filling—vanilla, chocolate, chocolate fudge, butterscotch, coconut cream, and lemon flavors.

Jell-O Tapioca Pudding—vanilla, chocolate, lemon, and orange flavors.

Dream Whip Whipped Topping Mix—in two convenient sizes.