Chocolate Plum Pudding

Recipes on other side.

KNOX is the Real GELATINE

—more than a dessert or a salad—a basic food that combines with all kinds of other foods to make all kinds of dishes for all kinds of occasions.
Chocolate or Christmas Plum Pudding
(12 Servings—For 6 Servings use half of recipe)

2 level tablespoonfuls Knox Sparkling Gelatine
1 cup cold water
1 pint milk
1 1/2 squares chocolate
1/2 teaspoonful vanilla
1 cup seeded raisins

1/2 cup currants
3 egg whites
1 cup sugar
3/4 cup dates
1/2 cup nuts

Salt

Soak gelatine in cold water about five minutes. Put milk with fruit in double boiler. When hot, add chocolate which has been melted with part of the sugar and a little milk added to make a smooth paste. Add soaked gelatine, sugar and salt, remove from fire, and when mixture begins to thicken, add vanilla and nut meats, chopped, and lastly fold in whites of eggs, beaten very stiff. Turn into wet mold decorated with whole nut meats and raisins. Chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened and flavored with vanilla or with a currant jelly sauce or hard sauce.

Cranberry Salad
(6 Servings)

1 level tablespoonful Knox Sparkling Gelatine
1 1/2 cups water
1 cup sugar
1 pint cranberries

3/4 cup celery, diced
1/3 cup nut meats, chopped
1/2 teaspoonful salt

Cook the cranberries in one cup water twenty minutes. Stir in the sugar and cook for five minutes. Add the gelatine, which has been softened in one-half cup cold water ten minutes, and stir until dissolved. Strain, and when mixture begins to thicken, add celery, nuts and salt and turn into pan, which has been rinsed in cold water, and chill. When firm, cut in squares, place a whole nut meat on top of each square and serve on lettuce leaves with a garnish of salad dressing.

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