Recipe No. 1

**HOT FUDGE SAUCE**

Just melt NESTLÉ'S Morsels in double-rich PET

1. Put one 6-oz. pkg. (1 cup) NESTLÉ'S Semi-sweet Chocolate Morsels and \( \frac{1}{2} \) cup PET Evaporated Milk into a heavy 1-quart saucepan.


**FUDGE MALLOW SAUCE**—Add 1 cup Miniature Marshmallows in Step 1.

**FUDGE PEANUT SAUCE**—Add 2 Tablesp. Peanut Butter in Step 1.

**FUDGE MINT SAUCE**—Add few drops Peppermint Extract after chocolate melts.

**CHOCOLATE FROSTING**

Smooth, never grainy . . . begins with Hot Fudge Sauce

Make one of Fudge Sauces as described above. When chocolate melts, remove from heat and stir in until smooth 3 cups sifted Powdered (Confectioners') Sugar. Makes enough to frost two 8- or 9-inch layers of cake or 36 cupcakes. Frosting can be thinned with a little more PET Milk or thickened with powdered sugar.

Recipe No. 2

**NO-BAKE BROWNIES**

Easy sweets filled with nuts and marshmallows

1. Put two 6-oz. or one 12-oz. Jumbo pkg. (2 cups) NESTLÉ'S Semi-sweet Chocolate Morsels and 1 cup PET Evaporated Milk into a heavy 1-quart saucepan. Stir over low heat until chocolate melts and mixture is smooth. Remove from heat.

2. Mix well in a 3-quart bowl 3 cups fine Vanilla Wafer Crumbs, 2 cups Miniature Marshmallows, 1 cup broken Nuts, 1 cup sifted Powdered (Confectioners') Sugar and \( \frac{1}{2} \) teasp. Salt.

3. Reserve \( \frac{1}{2} \) cup of chocolate mixture for glaze. Stir the rest into crumb mixture until well blended. Press evenly into a well-greased, 9-inch square pan.

4. Stir 2 teasp. PET Evaporated Milk into the reserved \( \frac{1}{2} \) cup chocolate mixture until smooth. Spread evenly over mixture in pan. Chill until glaze is set. Cut into about 36 squares.
Recipe No. 3

PINEAPPLE BAVARIAN
Creamy, satin-smooth . . . an easy PET whipping recipe

1. Mix 1 cup fine Graham Cracker or Gingersnap Crumbs and 1/4 cup melted Butter or Margarine. Press on bottom of an 8-inch square pan. Chill.

2. Drain 1-lb. 4-oz. can Crushed Pineapple, saving syrup. In a 1-quart saucepan, soften 1 envelope Unflavored Gelatin in 1/2 cup pineapple syrup. Add 1/4 cup Sugar and 1/4 teasp. Salt. Stir over medium heat until gelatin and sugar dissolve. Remove from heat.


For Variety: Let mixture stand a few minutes after beating. Then spoon into crumb-lined, 9-inch pie pan, or layer with crumbs in dessert dishes.

Recipe No. 4

APPLE NUT DESSERT
Moist, delicious, apple-rich . . . makes a real hit with men!

1. In a 2-quart bowl mix with a fork 1 cup Sugar, 3/4 cup sifted, all-purpose Flour, 2 teasp. Baking Powder and 1 Tablesp. Soft Shortening. Stir in 1/2 cup PET Evaporated Milk and 1 teasp. Vanilla until well blended.

2. Stir in 1/2 cup broken Nuts and 3 cups cut-up peeled Apple until coated with batter. Spread evenly in a greased 9-inch square pan.

3. Mix with a fork until crumbly 2 Tablesp. Brown Sugar, 1/2 cup Flour and 2 Tablesp. softened Butter or Margarine. Sprinkle over apple mixture in pan. Bake in 400 oven (hot) 30 to 35 minutes, or until top is golden brown. Serve warm or cold. Spoon into dishes or cut into 9 squares. If desired, top with ice cream.
Recipe No. 6  

**NUT FUDGE**  
Year-round favorite . . . rich and creamy-smooth  
1. In a heavy 2-quart saucepan mix 2 1/4 cups Sugar, 1/2 cup Butter or Margarine, 16 Marshmallows (see note), 1/4 teasp. Salt and 1 cup PET Evaporated Milk.  
2. Cook and stir over medium heat until mixture boils and is bubbly all over top. Boil and stir over medium heat 5 minutes more. Remove from heat.  

**DOUBLE LAYER FUDGE**—Follow recipe through Step 2. Remove from heat and pour half of mixture into a heatproof bowl. To one half of mixture add 1/2 cup NESTLÉ'S Chocolate Morsels. To the other half add 1/2 cup NESTLÉ'S Butterscotch Morsels. Beat one half until morsels melt. Spread in buttered 9 x 5-inch pan. Beat other half until morsels melt and spread over first layer. Press nut halves on top, if desired. Cool and cut into 24 pieces.  

**Note**: You can use 1 cup Marshmallow Creme in place of marshmallows.

Recipe No. 7  

**EASY GRAHAM BARS**  
Moist cookies dotted with NESTLÉ'S Morsels  
1. Mix well in a 3-quart bowl 3 cups fine Graham Cracker Crumbs, 1 cup PET Evaporated Milk, 1 cup Sugar, one 6-oz. pkg. (1 cup) NESTLÉ'S Semi-sweet Chocolate Morsels, 1/4 cup soft Butter or Margarine, 1/2 cup broken Nuts and 1 teasp. Vanilla.  
2. Spread mixture in a well-greased, 9-inch square pan. Bake in 350 oven (moderate) about 35 minutes, or until cake pulls from sides of pan. Cool before cutting into about 18 bars.

Recipe No. 8  

**CHOCOLATE LOGS**  
Rich chocolate rolled in nuts or coconut, sliced into creamy candies  
1. Put two 6-oz. or one 12-oz. Jumbo pkg. (2 cups) NESTLÉ'S Semi-sweet Chocolate Morsels and 1/2 cup PET Evaporated Milk (1 small can) into a heavy 3-quart saucepan. Stir over low heat until chocolate melts completely. Remove from heat.  
2. Add 1 Tablesp. Vanilla and 1/4 teasp. Salt. Beat in, a cup at a time, until well mixed 4 1/2 cups (1 lb.) sifted Powdered (Confectioners') Sugar. Chill mixture until firm enough to shape, about 1 hour.  

Recipe No. 9  

**FUDGY MACAROONS**  
No-bake cookies with corn flakes and coconut  
1. In a 2-quart saucepan mix 1/2 cup PET Evaporated Milk, 1/4 cup Sugar and 2 Tablesp. Butter or Margarine.  
2. Cook and stir over medium heat until mixture boils and is bubbly all over top. Boil and stir over medium heat 2 minutes more. Remove from heat.  

**BUTTERSCOTCH MACAROONS**—Use one 6-oz. pkg. (1 cup) NESTLÉ'S Butterscotch Morsels in place of chocolate morsels.  

**NO-BAKE BROWNIES**  
See Recipe No. 2
Recipe No. 10

**POLKA DATES**
Chocolaty and chewy

1. Mix 1 1/4 cups chopped Dates (one 8-oz. pkg.) and 1 cup hot Water. Cool.
2. Beat till creamy 1 cup soft Butter, 1 1/4 cups Sugar and 2 Eggs. Sift and stir in gradually 1 1/4 cups sifted Flour and 1 1/2 tsp. Baking Soda.
3. Stir in date mixture, 1 tsp. Vanilla and one-half 6-oz. pkg. (1/2 cup) NESTLE’S Chocolate Morsels. Spread in greased 15 x 10 x 1-inch pan.

Recipe No. 11

**TOLL HOUSE MARBLE SQUARES**
New version of the nation’s favorite


Recipe No. 12

**BUTTERSCOTCH CRUNCHIES**
Child’s play—try them all!

1. Melt one 6-oz. pkg. (1 cup) NESTLE’S Butterscotch Morsels over hot (not boiling) water.
2. Add 2 cups (one 3-oz. can) Chow Mein Noodles. Stir till well coated.

*Substitute for Noodles:*
1. 2 cups broken thin Pretzel Sticks.
2. 2 cups Corn Flakes and 1/2 cup Salted Peanuts.
3. 2 cups packaged Corn Chips.
Recipe No. 13
PUMPKIN PIE
Creamy-smooth, spiced just right

1. Mix in 3-quart bowl ¾ cup Brown Sugar, 1 Tablesp. all-purpose Flour, ½ teasp. Salt and 2½ teasp. Pumpkin Pie Spice (see note).

2. Add and stir until smooth 1½ cups Canned Pumpkin, 1⅓ cups PET Evaporated Milk and 1 slightly beaten Egg.

3. Pour mixture into 9-inch unbaked Pastry Crust. Bake in 375 oven (high moderate) about 50 minutes, or until firm. Serve warm or cold.

Note: In place of pumpkin pie spice, you can use 1 teasp. Cinnamon, ½ teasp. Nutmeg, ¼ teasp. Ginger and ¼ teasp. Cloves.

Recipe No. 14
FESTIVE FRUITCAKE
Requires no baking

1. Put into a 3-quart saucepan ⅔ cup PET Evaporated Milk (1 small can), 2 cups Miniature Marshmallows and 6 Tablesp. undiluted Frozen Orange Juice Concentrate (right from the can). Stir over medium heat until marshmallows melt. Take off heat.


3. Press firmly into a 5- to 6-cup ring mold or loaf pan lined with waxed paper. Cover tightly. Chill 2 days.

PET® Evaporated Milk, with twice the country cream in every drop, is the velvet ingredient—thin milk would never do.

And Nestlé's makes the very best chocolate (butterscotch, too). Only NESTLE'S® MORSELS melt so smoothly, blend so evenly.
The FESTIVE TOUCH...