

CREAM PUDDING

3 tablespoons Cream

Corn Starch

$\frac{1}{4}$ teaspoon salt

$\frac{1}{3}$ cup granulated sugar

2 cups milk

1 teaspoon vanilla

Mix Cream Corn Starch, salt and sugar together. Gradually stir in milk. Heat to boiling over direct heat and then boil gently 2 minutes, stirring constantly. Add vanilla. Pour into molds which have been rinsed with cold water. Cover and chill until firm. Unmold and serve with cream or crushed fruit. Makes 2 cups or 4 individual molds.

Butterscotch Cream Pudding: Use $\frac{1}{2}$ cup brown sugar, firmly packed, instead of granulated sugar in above recipe.

Chocolate Cream Pudding: Add $1\frac{1}{2}$ squares ($1\frac{1}{2}$ ounces) shaved, unsweetened chocolate to Cream Pudding recipe before cooking; then cook as directed above.

Vanilla Cream Custard: Heat Cream Pudding mixture just to boiling; stir into 2 slightly beaten egg yolks. Return to heat and cook 2 minutes, stirring constantly. Add 2 tablespoons butter or margarine and vanilla; cool.

Fruit Cream Pies: Arrange $1\frac{1}{2}$ cups fruit in bottom of an 8-inch baked pie shell. Cover with cooled Vanilla Cream Custard.

