# DELICIOUS CREAM PUDDING
## MADE WITH JELL-O ICE CREAM POWDER
### (Illustrated on back cover.)

EVERY woman who loves to serve good things on her table will be interested in the following fine Cream Pudding recipe. The pudding can be made by using either flour or cornstarch with Jell-O Ice Cream Powder. It is very easy to make.

Mix together one package Jell-O Ice Cream Powder (any flavor) and two heaping tablespoonfuls of cornstarch (or flour). Dissolve in a little cold milk, adding a very small quantity of the milk at a time till mixed smoothly. Stir this mixture into one quart of boiling milk and cook until sufficiently thick. Serve with milk, cream or any good pudding sauce. Use double boiler or stir constantly to prevent scorching. A little less milk may be used if an especially thick pudding is desired, but when this is done care must be taken not to cook too long or the pudding will be too thick. Add a pinch of salt before cooking. Must not be frozen.

This is a popular recipe, for it does not require a cook to make the pudding, and it costs very little. Do not fail to try this pudding recipe.

## ORANGE CREAM

Peel three medium sized oranges, cut them fine and mix with one-half cup sugar; let stand one hour. Dissolve one package Vanilla or Lemon Jell-O Ice Cream Powder and two heaping tablespoonfuls of flour or cornstarch in a little cold milk, adding a very small quantity of milk at a time till mixed smoothly, then stir it into one quart of boiling milk, add a pinch of salt and cook until sufficiently thick. When nearly cool, pour it over the oranges.

## FRUIT PUDDING

Line a mould one or one and one-half inches thick with Strawberry Jell-O Ice Cream which has been frozen according to directions. Fill the center with fresh strawberries or any fruit desired. Cover the top with ice cream. Pack for two hours. The fruit may be mixed with whipped cream when it is put into the mould, and whipped cream may be served with the pudding. Garnish the mould with strawberries.

**Do not mistake Jell-O Ice Cream Powder for Jell-O**