

## CHOCOLATE BREAD PUDDING



3 slices bread  
2 tbsp. cocoa  
 $\frac{2}{3}$  cup hot water  
1 pint milk  
2 eggs  
 $\frac{2}{3}$  cup sugar  
pinch salt  
1 tsp. vanilla

Put bread and cocoa in a baking dish. Pour hot water over it. When softened, mash fine.

Mix milk, beaten eggs, salt, sugar and vanilla. Pour

this mixture over the bread. Bake  $\frac{1}{2}$  hour in moderate oven. Serve with cream.

## COCOANUT BREAD PUDDING

3 slices bread	$\frac{1}{2}$ cup sugar
1 pint milk	$\frac{1}{2}$ cup shredded cocoanut
2 eggs	1 tsp. lemon

Soak bread in milk. Add yolks of eggs, cocoanut, sugar (save out 2 tsp.) and flavoring. Bake  $\frac{1}{2}$  hour.

When cool, cover with a meringue made of the stiffly beaten whites of two eggs and the 2 tsp. sugar. Put back in oven to brown.

Top each serving with a spoonful of red currant (or any bright colored) jelly.

## SEND FOR LYDIA E. PINKHAM'S PRIVATE TEXT BOOK

This eighty page book discusses frankly and sensibly those ailments from which women suffer—their causes, symptoms and treatment.

We shall be glad to send you this valuable book in plain wrapper. Of course there is no charge.

Use the coupon inside the back cover of this booklet.