CARAMELS

2 cups sugar

- 12 cups white corn syrup
- 2 sticks butter or margarine $(\frac{1}{2}$ lb)
- 1 cups evaporated milk
- 1 cup evaporated milk (slacked back)
- l tsp. vanilla
- 1 cup broken nut meats (optional)

Combine sugar, syrup, butter and 1 cup evap. milk, and cook to 220 degrees.

When it reaches 220, very slowly add the other 1 cup milk and keep the mixture boiling, stirring constantly. ..Cook to 260 degrees (form HARD CARAMELS) stirring rapidly. Pour in a big pan or oiled slab. Cut in squares and wrap in wax paper.

(Use one big can cond. milk and supplement with whole milk to make the second cup...Cook to 245 or so for softer caramels....Coconut is good in these.)

Butter solch 1 C Brown Serger 1° light cream " C light Karo 2 T butter dash salt 1/2 t vanilla

Sugar Cook sugar, 20 croam, Karo butter & salt to 246°. Remore from heat, Atir in remaining " C milk, cook about Iminute, add vanille. Store in fridge. 134 C

KC coros IC sugar 1 C Karo 1/2 light cream or evop. milk Kyt salt 3 T butter 1 to vonilla

Combine all except vanilla in pon. Cook over med heat, storing 3 min Remove from heat. add vanilla. Makes 2 2 C

Deanut Butter Bon Bons 2 c (1803) creenchy geament butter 1 Cales 20 pourdered sugar 21-30 rice krayies 12 og pleg Choc. Chips 4-1 stick parafin Combine - P. butter, oleo, P. sug until add. rice berispies - chill melt - Choc Chiefs a parafin in double boiler

Roll peanet butter mjestere ento small balle & place on wappaper on Cookie a Dy the balls in molted choc. Keep choe. hat enough to be this while diffing. Chill.

Make the second

PUMPKIN BREAD 2 2/3 C white sugar 2/3 C shortening 4 eggs 2 C cooked pumpkin 3 1/3 C flour 1/2 tsp salt 2 tsp soda 1 tsp cinnamon 1/2 tsp cloves 2/3 C water Nuts (optional)

Mix

Marila

2 loaves. Use bread pans

350° Bake 1/12 hrs.

1/2

RAISIN BREAD PUDDING (Makes 8 servings)

16 slices bread, cubed 1 cup raisins 2 cans (12 fl. oz. *each*) CARNATION Evaporated Milk 4 large eggs, slightly beaten

4 tablespoons butter, melted

3/4 cup packed brown sugar 2 teaspoons vanilla extract 1 teaspoon ground cinnamon 1/2 teaspoon ground nutmeg Caramel sauce (optional)

PREHEAT oven to 350°F. Grease 12 x 8-inch baking dish.

COMBINE bread and raisins in large bowl. Combine evaporated milk, eggs, butter, sugar, vanilla extract, cinnamon and nutmeg in medium bowl. Pour egg mixture over bread mixture; combine well. Pour mixture into prepared baking dish. Let stand for 10 minutes.

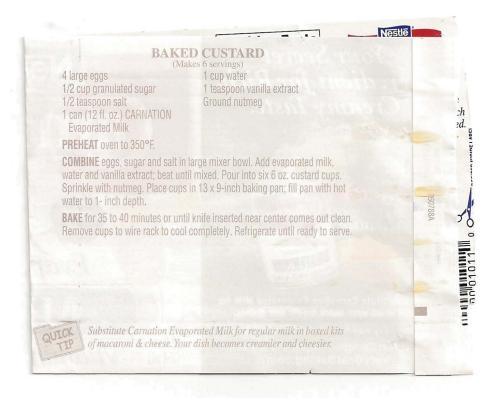
BAKE for 35 to 45 minutes or until center is set. Serve warm with caramel sauce.

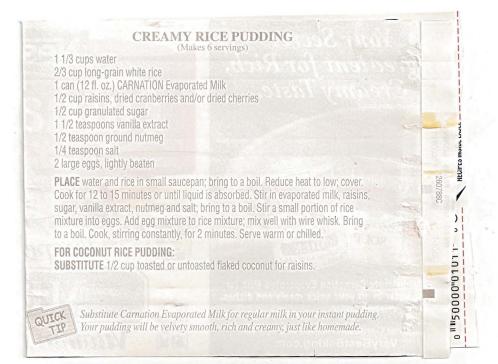


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Substitute Carnation Evaporated Milk for regular milk or water in tomato and cream soups. A simple can of condensed soup becomes restaurant quality, full, rich and delicious.

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TRADITIONAL MACARONI & CHEESE (Makes 6 servings) 1 can (12 fl. oz.) CARNATION

Evaporated Milk

2 tablespoons butter or margarine 2 cups (8 oz.) shredded sharp

cheddar cheese, divided

1 cup water

1 2/3 cups (about 7 oz.)

- dry small elbow macaroni, cooked and drained
- 2 tablespoons cornstarch
- 1 teaspoon salt
- 1/2 teaspoon dry mustard 1/4 teaspoon ground black pepper

PREHEAT oven to 375°F. Grease 2-quart casserole dish.

COMBINE cornstarch, salt, mustard and pepper in medium saucepan. Stir in evaporated milk, water and butter. Cook over medium-high heat, stirring constantly, until mixture comes to a boil. Boil for 1 minute. Remove from heat. Stir in 1 1/2 cups cheese until melted. Add macaroni; mix well. Pour into prepared casserole dish. Top with remaining cheese.

BAKE for 20 to 25 minutes or until cheese is melted and light brown.



Substitute Carnation Evaporated Milk for regular milk in instant mashed potatoes or any variety boxed potato kit that calls for milk. Potatoes become creamier and richer in flavor.