

CARAMELS

2 cups sugar
1½ cups white corn syrup
2 sticks butter or margarine (½ lb)
1 cup evaporated milk
1 cup evaporated milk (slacked back)
1 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.)

Butterscotch

1 C Brown sugar
1 C light cream
 $\frac{1}{2}$ C light Karo
2 T butter
dash salt
 $\frac{1}{2}$ t vanilla

sugar Cook sugar, $\frac{1}{2}$ c cream, Karo
butter & salt to 246° . Remove from heat,
stir in remaining $\frac{1}{2}$ C milk, cook about
1 minute, Add vanilla. Store in fridge.
 $\uparrow \frac{3}{4}$ C

Hot fudge

$\frac{1}{2}$ C cocoa
1 C sugar
1 C Karo
 $\frac{1}{2}$ light cream or evap. milk
 $\frac{1}{4}$ t salt
3 T butter
1 t vanilla

Combine all except vanilla in pan.
Cook over med. heat, ~~stirring~~ ^{Boil} 3 min
Remove from heat. Add vanilla. Makes $2\frac{1}{2}$ C

Peanut Butter Bon Bons

2c (18oz) crunchy peanut butter

1c oleo

2c powdered sugar

2½ - 3c rice krispies

12oz pkg choc. chips

¼ - ⅓ stick parafin

Combine - p. butter, oleo, p. sug until ^{creamy}

add - rice krispies - chill

Melt - choc. chips & parafin in double boiler
(over)

Roll peanut butter mixture into small
balls & place on wax paper on cookie sheet
Dip the balls in melted choc. Keep choc.
hot enough to be thin while dipping.
Chill.

PUMPKIN BREAD

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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

2 loaves. Use bread pans

350°

Bake ^{1 1/2}~~1 1/2~~ hrs.

Vanilla

Add 1/2 vanilla

RAISIN BREAD PUDDING

(Makes 8 servings)

16 slices bread, cubed	3/4 cup packed brown sugar
1 cup raisins	2 teaspoons vanilla extract
2 cans (12 fl. oz. each) CARNATION Evaporated Milk	1 teaspoon ground cinnamon
4 large eggs, slightly beaten	1/2 teaspoon ground nutmeg
4 tablespoons butter, melted	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.



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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BAKED CUSTARD

(Makes 6 servings)

- 4 large eggs
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1 can (12 fl. oz.) CARNATION Evaporated Milk
- 1 cup water
- 1 teaspoon vanilla extract
- Ground nutmeg

PREHEAT oven to 350°F.

COMBINE eggs, sugar and salt in large mixer bowl. Add evaporated milk, water and vanilla extract; beat until mixed. Pour into six 6 oz. custard cups. Sprinkle with nutmeg. Place cups in 13 x 9-inch baking pan; fill pan with hot water to 1- inch depth.

BAKE for 35 to 40 minutes or until knife inserted near center comes out clean. Remove cups to wire rack to cool completely. Refrigerate until ready to serve.



Substitute Carnation Evaporated Milk for regular milk in boxed kits of macaroni & cheese. Your dish becomes creamier and cheesier.

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CREAMY RICE PUDDING

(Makes 6 servings)

1 1/3 cups water
2/3 cup long-grain white rice
1 can (12 fl. oz.) CARNATION Evaporated Milk
1/2 cup raisins, dried cranberries and/or dried cherries
1/2 cup granulated sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 large eggs, lightly beaten

PLACE water and rice in small saucepan; bring to a boil. Reduce heat to low; cover. Cook for 12 to 15 minutes or until liquid is absorbed. Stir in evaporated milk, raisins, sugar, vanilla extract, nutmeg and salt; bring to a boil. Stir a small portion of rice mixture into eggs. Add egg mixture to rice mixture; mix well with wire whisk. Bring to a boil. Cook, stirring constantly, for 2 minutes. Serve warm or chilled.

FOR COCONUT RICE PUDDING:

SUBSTITUTE 1/2 cup toasted or untoasted flaked coconut for raisins.



Substitute Carnation Evaporated Milk for regular milk in your instant pudding. Your pudding will be velvety smooth, rich and creamy, just like homemade.

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TRADITIONAL MACARONI & CHEESE

(Makes 6 servings)

1 2/3 cups (about 7 oz.) dry small elbow macaroni, cooked and drained	1 can (12 fl. oz.) CARNATION Evaporated Milk
2 tablespoons cornstarch	1 cup water
1 teaspoon salt	2 tablespoons butter or margarine
1/2 teaspoon dry mustard	2 cups (8 oz.) shredded sharp cheddar cheese, <i>divided</i>
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.