

The Pudding Cookbook

441 Recipes

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Lemon Pudding Cheesecake

Ingredients

1 1/2 cups crushed NILLA Wafers
1 tablespoon sugar
3 tablespoons butter or margarine,
melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
3/4 cup sugar
2 tablespoons flour
2 tablespoons milk
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
2 pkg. (4 serving size) JELL-O
Lemon Flavor Instant Pudding &
Pie Filling
1 cup thawed COOL WHIP
Strawberry Whipped Topping
2 (1 ounce) squares BAKER'S
Premium White Baking Chocolate
(for making Chocolate Curl
garnish)

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix wafer crumbs, 1 Tbsp. of the sugar and the butter; press firmly onto bottom of pan. Bake 10 minutes.

Beat cream cheese, remaining 3/4 cup sugar, flour and milk in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Stir in dry pudding mixes until well blended.

Bake 1 hour 5 minutes to 1 hour 15 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool completely. Refrigerate 4 hours or overnight. Meanwhile, prepare chocolate curls from white chocolate. (See Tip). Remove rim of pan when ready to serve. Top cheesecake with whipped topping and chocolate curls just before serving. Store leftover cheesecake in refrigerator.

Pumpkin Pudding II

Ingredients

2/3 cup white sugar
3 eggs, beaten
1 (12 fluid ounce) can evaporated milk
1 (29 ounce) can canned pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon pumpkin pie spice
1/2 (18.25 ounce) package spice cake mix
1/4 cup margarine, melted
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking dish.

Blend together the sugar, eggs, evaporated milk, pumpkin, cinnamon, salt, clove and pie spice. Pour into baking dish.

Spread dry cake mix over pumpkin mixture. Sprinkle with cinnamon, margarine and chopped nuts.

Bake for 60 minutes or until knife inserted comes out clean. Serve with whipped cream if desired.

Banana Split Pudding

Ingredients

2/3 cup sugar
2 tablespoons Argo® Corn Starch
1/4 teaspoon salt
2 cups milk
2 egg yolks
2 tablespoons butter
1 teaspoon Spice Islands® Pure
Vanilla Extract
2 bananas, sliced
1/4 cup fudge topping

Directions

Mix sugar, corn starch and salt in a large microwaveable bowl. Whisk in milk and egg yolks until well blended.

Microwave on HIGH (100%) for about 5 to 7 minutes, stirring every 1 to 2 minutes. Cook until pudding is thick and has boiled at least 1 minute. Remove from microwave. Stir in butter and vanilla. Cover surface with plastic wrap.

Chill 30 minutes.

Layer pudding with bananas and fudge topping in individual clear serving bowls. Garnish with whipped topping, chopped pecans and cherries, if desired.

Capirotada (Mexican Bread Pudding)

Ingredients

1 (1 pound) loaf white bread
2 tablespoons butter
1 cup raisins
1 cup pineapple chunks, drained
4 ounces Colby longhorn cheese
3/4 cup chopped walnuts
10 cinnamon sticks
2 cups white sugar
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine water, cinnamon, and sugar in a medium saucepan. Bring to a boil and let simmer for about 15 minutes. Set aside.

Toast bread and butter each slice on one side. Arrange toast in a single layer in a large casserole dish. Sprinkle bread with raisins, nuts, and pineapple. Slice cheese and place over this mixture. Repeat layers until all bread is used, making sure enough cheese is left over for the top. Pour the cinnamon syrup mixture over everything in baking dish.

Bake for 30 minutes. Remove from oven and cool for at least 15 minutes.

Chocolate Bread Pudding

Ingredients

PUDDING

1 (8 ounce) loaf baguette
1/2 cup unsalted butter, melted
1 cup semisweet chocolate chips
3 cups heavy cream
1 cup milk
2 eggs
8 egg yolks, room temperature
1/2 cup white sugar
1 tablespoon vanilla extract

SAUCE

2 ounces unsweetened chocolate, chopped
1 tablespoon butter
1/3 cup boiling water
1/2 cup white sugar
3 tablespoons corn syrup
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish.

Slice baguette in 1/4 inch slices and brush one side with melted butter. Place on a baking sheet and into preheated oven until golden, about 1 minute.

Melt chocolate chips in microwave or double boiler. Set aside.

In a medium saucepan over low heat, heat cream and milk until warm. Do not scald.

In a large bowl beat eggs, egg yolks, 1/2 cup sugar and 1 tablespoon vanilla until smooth. Blend in warm cream mixture a little at a time. Whisk egg mixture into melted chocolate until smooth.

Arrange toasted bread slices, buttered side up, in prepared dish until dish is full. Pour chocolate mixture over bread and let rest 40 minutes, until liquid is absorbed.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 40 to 50 minutes, until knife inserted in center comes out clean. Let rest 8 hours or overnight.

To make sauce, melt unsweetened chocolate in small saucepan over low heat. Stir in 1 tablespoon butter until melted. Stir in boiling water, 1/2 cup sugar and corn syrup until smooth. Increase heat to medium and bring to a boil. Boil gently 3 minutes. Remove from heat and stir in 1 teaspoon vanilla.

To serve: Warm bottom of baking dish, loosen edges of pudding with a knife then invert cold pudding onto a serving platter. Serve with warm chocolate sauce.

Mango Bread Pudding

Ingredients

6 slices white bread, torn into small pieces
2 mangos - peeled, seeded and diced
1/4 cup SLENDA® No Calorie Sweetener, Granulated
3 eggs, lightly beaten
2 cups milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons ground cardamom
2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x11 inch baking dish.

Toss together the pieces of bread and mango, and place in the prepared baking dish. In a medium bowl, whisk together the SLENDA® Granulated Sweetener, eggs, milk, vanilla and cardamom. Pour over the bread. Dot with small pieces of butter.

Bake for 45 to 50 minutes in the preheated oven, or until slightly puffed and golden brown.

Prime Rib Au Jus with Yorkshire Pudding

Ingredients

1 (5 pound) bone-in beef rib roast
8 cloves garlic, quartered
3/4 teaspoon salt
1 teaspoon freshly ground black pepper

2 cups eggs
2 cups milk
1 pinch salt
2 cups all-purpose flour
1/2 cup pan drippings from prime rib

1/2 cup white wine
2 cups beef stock

Directions

Place the roast bone-side down in a roasting pan, and use a sharp paring knife to poke 24 small holes 1 inch deep all over the roast. Stuff each hole with a sliver of garlic. Sprinkle with 3/4 teaspoon salt, and LOTS of black pepper. Allow the roast to stand at room temperature for 2 hours. This will take the chill off and allow the meat to cook more evenly.

Meanwhile, beat together the eggs and milk with a pinch of salt until smooth. Stir in flour until smooth. Cover the Yorkshire pudding batter, and place in the refrigerator.

Preheat oven to 450 degrees F (230 degrees C).

Cook the roast in the preheated oven for 30 minutes, then lower the heat to 350 degrees F (175 degrees C), and continue roasting until a meat thermometer inserted in the center of the meat reaches 140 degrees F (60 degrees C), about 1 hour.

When the roast is done, remove it from the roasting pan, cover with aluminum foil, and let rest in a warm spot while you make the Yorkshire pudding. Measure out 1/2 cup of the beef fat, and divide among 12 muffin tins; pour off the remaining fat, but save the roasting pan to make the jus.

Place the grease-filled muffin tins into the oven, and turn the temperature up to 425 degrees F (220 degrees C). Let the muffin tins preheat for 10 minutes, then fill 3/4 full with the refrigerated batter, and return to the oven. Bake 20 to 25 minutes until the puddings have risen tall and are golden brown.

While the Yorkshire puddings are baking, place the roasting pan on the stove over medium-high heat. Stir in the wine, and bring to a simmer while scraping to dissolve the pan drippings; pour in the beef stock and return to a simmer. Cook 10 minutes, then strain and serve with the roast and puddings.

Corn Pudding Custard

Ingredients

2 1/2 cups heavy cream
2 teaspoons salt
1 teaspoon pepper
1/4 cup butter
3 eggs, beaten
3 tablespoons white sugar
3 cups corn

Directions

Combine the cream with salt and pepper in a small saucepan and heat until it bubbles. Stir in butter, eggs, sugar and corn. Transfer to a microwave safe dish.

Microwave on high for 20 minutes. Let stand 10 minutes to thicken.

Pumpkin Pie Pudding

Ingredients

1 (15 ounce) can solid pack pumpkin
1 (12 ounce) can evaporated milk
3/4 cup sugar
1/2 cup biscuit/baking mix
2 eggs, beaten
2 tablespoons butter or margarine, melted
2 1/2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
whipped topping

Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees F. Serve in bowls with whipped topping if desired.

Rice Pudding

Ingredients

1 cup cooked white rice
1 quart milk
1/2 cup white sugar
1/4 teaspoon salt
2 eggs, beaten
1/2 teaspoon vanilla extract
1 teaspoon butter
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

In a 2 quart saucepan over medium heat, scald the milk and remove from heat. Add the rice, sugar and salt. Mix well and slowly add the eggs, vanilla, and butter. Pour mixture into a 2 quart baking dish. Sprinkle nutmeg on top. Bake for 40 minutes. Stir pudding after 20 minutes.

Custard Bread Pudding

Ingredients

2 eggs
2 cups milk
1 cup sugar
1 tablespoon butter or margarine, melted
1 teaspoon ground cinnamon
10 slices day-old bread, crusts removed, cut into 1/2 inch cubes
1 cup raisins
SAUCE:
2/3 cup sugar
2 tablespoons all-purpose flour
1 cup water
7 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a large bowl, combine eggs, milk, sugar, butter and cinnamon. Add the bread cubes and raisins; mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean.

In a saucepan, combine sugar, flour and water until smooth. Add butter. Bring to a boil over medium heat; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Serve warm or cold over pudding.

Peanutty Chocolate Pudding

Ingredients

2 cups cold skim milk
1 (1.4 ounce) package instant
sugar-free chocolate pudding mix
1/3 cup reduced fat peanut butter
Nonfat whipped topping (optional)

Directions

In a mixing bowl, combine milk and pudding mix. Beat on low speed for 2 minutes. Beat in peanut butter until smooth. Spoon into dessert dishes. Top with whipped topping if desired.

Corn Pudding I

Ingredients

1 1/2 teaspoons olive oil
1 cup chopped onion
1/2 cup red bell pepper, chopped
1 teaspoon minced garlic
2 cups whole kernel corn, drained
1 cup milk
1/4 cup cornmeal
1 egg
2 egg whites
1 1/2 cups shredded Cheddar cheese
2 tablespoons chopped fresh parsley
1/2 cup crushed tortilla chips
salt to taste
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart casserole dish.

Saute the onions, red bell peppers and garlic in the olive oil. Add the corn and continue to cook.

In a another saucepan bring the milk to a simmer and slowly stir in the cornmeal. Simmer for 2 to 3 minutes, constantly stirring until thick. Remove from the heat and add salt and pepper to taste.

Whisk the egg and egg whites together and slowly add them to the cornmeal mixture. Stir in the onion mixture, shredded cheese and parsley into the cornmeal mixture. Spoon mixture into the prepared casserole dish. Sprinkle top with more grated cheese and crushed corn tortilla chips.

Bake for 40 to 45 minutes or until firm.

Cottage Pudding - Upside Down Cake

Ingredients

3 tablespoons butter, melted
1/2 cup packed brown sugar
3 apples - peeled, cored and sliced

1/2 cup shortening
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour melted butter into the bottom of an 8 inch square pan. Tilt the pan so that it is evenly coated. Sprinkle the brown sugar over the butter. Arrange the apple slices to cover the brown sugar, set aside. In a medium bowl, cream together the shortening and white sugar. Beat in the egg and vanilla until light and fluffy. Combine the flour, baking powder, and salt, stir into the creamed mixture alternately with the milk. Pour into the baking pan so that the fruit is completely covered.

Bake for 40 to 50 minutes in the preheated oven, until a toothpick inserted, comes out clean. Immediately invert onto a serving plate. Serve warm with ice cream or sauce.

Raisin Pudding

Ingredients

1 1/8 cups butter
1 1/3 cups white sugar
4 eggs
2 1/2 teaspoons grated lemon
zest
3 1/2 cups all-purpose flour
4 teaspoons baking powder
1 1/2 cups raisins
1/2 cup brandy

Directions

Soak raisins in brandy for 1/2 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch, round pan.

Cream butter with sugar. Add 4 eggs, lemon zest, flour, and baking powder. Mix well. Add brandy and raisins.

Bake for about 50 minutes. Cut into wedges to serve.

Banana Pudding V

Ingredients

1 (8 ounce) package lowfat cream cheese, softened
1 (8 ounce) container lite sour cream
1 (8 ounce) container lite frozen whipped topping, thawed
1 teaspoon vanilla extract
3 (1 ounce) packages instant sugar-free vanilla pudding mix
1/2 packet artificial sweetener
5 cups nonfat milk
1 (11 ounce) package Cookies, vanilla wafers, lower fat
7 bananas, sliced

Directions

In a medium bowl, beat cream cheese with sour cream. Stir in whipped topping and vanilla. Set aside.

In a large bowl, combine pudding mix, sweetener and milk. Stir until sugar and mix are dissolved. Combine with cheese mixture.

In a large glass serving dish, layer pudding mixture, wafers and bananas until all ingredients are used. Chill until serving.

Corn Pudding II

Ingredients

1 (10 ounce) package frozen white corn
6 eggs
3 1/2 cups milk
1/2 cup butter, melted
4 tablespoons all-purpose flour
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor blend the eggs very well. Add in the flour and sugar and blend well. Add the milk and blend slightly. Finally mix in the corn by hand. Stir in the melted butter and pour the mixture into a large casserole dish.

Bake for about 45 minutes. When the pudding is done the center should be solid and the top should have a nice golden brown color. Let rest for approximately 15 minutes then serve warm.

Eve's Bread Pudding

Ingredients

3 apples - peeled, cored and
diced
3 cups bread crumbs
1/3 cup white sugar
1/2 cup currants
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart
casserole dish.

In a large mixing bowl, combine the apples, bread crumbs and
sugar. Add currants, nutmeg and cinnamon; mix well. Add the eggs;
stir gently to combine. Pour into the prepared casserole dish.

Bake in the preheated oven for 30 to 40 minutes, or until solid and
golden brown.

Chinese Yam Pudding

Ingredients

1 pound yams, peeled and cubed
2 cups white sugar
2 tablespoons vegetable oil

Directions

Place a metal steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Cover, bring the water to a boil, and add the yam cubes. Cover, and steam until very tender, about 30 minutes.

Place the steamed yam cubes into a bowl, and mash them with the sugar and vegetable oil until very smooth.

Clean the steamer insert, and line with parchment paper. Place the mashed yam pudding into the steamer over a saucepan of water as before; bring to a boil, cover, and steam for 30 minutes. Serve hot.

Corn Pudding V

Ingredients

1 (15.25 ounce) can whole kernel corn, drained
1 (15 ounce) can cream style corn
1/2 cup margarine, softened
1 cup sour cream
1 (8.5 ounce) package dry cornbread mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In a medium bowl, mix together the whole kernel corn, cream style corn, margarine, sour cream, and corn bread mix. Pour into the prepared casserole dish.

Bake for 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Spaghetti Pudding

Ingredients

4 ounces uncooked spaghetti,
broken into 1 inch pieces
2 tablespoons butter
2 tablespoons chopped cashews
2 tablespoons raisins
2 cups milk
6 tablespoons white sugar

Directions

Heat butter in a large skillet over medium heat. Fry the cashews and raisins until golden brown. Remove from pan, and set aside. In the same pan, fry the dry spaghetti pieces until golden brown, about 5 minutes.

Add the milk to the skillet, and increase the heat to medium. Bring to a boil, then reduce the heat back to low; simmer until the spaghetti is tender, and the milk is thickened. Stir in the sugar, cashews and raisins; turn off heat, and let stand for 30 minutes. Serve hot or cold.

Glendora's Chocolate Fudge Pudding (Cake)

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
2/3 cup white sugar
2 tablespoons unsweetened cocoa powder
1 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a shallow 1 quart baking dish.

Whisk flour, baking powder, white sugar, 2 tablespoons cocoa powder, and salt together in a large bowl. Mix in the milk, oil, and vanilla extract. Stir in nuts. Pour batter into prepared baking dish.

Mix brown sugar and remaining 1/4 cup cocoa powder together; sprinkle over batter in baking dish. Pour the boiling water slowly over the top of the batter and topping.

Bake in the preheated oven for 40 minutes. The top of the cake will be set and the bottom will be soft. Invert hot cake onto a platter to serve.

Nugget Pudding I

Ingredients

4 tablespoons butter
1 cup white sugar
1 lemon, juiced and zested
1/4 cup all-purpose flour
1/4 cup wheat and barley nugget
cereal (e.g. Grape-Nuts[®])
2 eggs, separated
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl cream together butter, sugar and lemon rind with electric mixer. Blend in flour and cereal. Beat in egg yolks, lemon juice and milk. In a separate bowl, beat egg whites with clean beaters until stiff. Fold egg whites into butter mixture and pour into an 8x8 inch baking dish.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 30 to 45 minutes, or until pick inserted in center comes out clean.

Brown Rice Pudding II

Ingredients

2 cups uncooked brown rice
2 cups water
1 teaspoon salt
1 (12 fluid ounce) can evaporated milk
1/2 cup pure maple syrup
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon vanilla extract
1/2 teaspoon rum extract

Directions

Bring the rice, water, and salt to a boil in a pot; cover, reduce heat to medium-low, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Stir the evaporated milk, maple syrup, cinnamon, nutmeg, vanilla extract, and rum extract into the cooked rice. Continue simmering until the mixture thickens, about 5 minutes. Remove from heat and cover until ready to serve.

Sticky Toffee Pudding Cake

Ingredients

1 3/4 cups dates, pitted and chopped
1 teaspoon baking soda
1/3 cup butter
3/4 cup white sugar
2 eggs
1 1/8 cups self-rising flour
3/4 cup packed brown sugar
1/3 cup butter
2/3 cup evaporated milk
1 teaspoon vanilla extract
1 1/2 cups boiling water to cover

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the dates and baking soda. Pour enough boiling water over the dates to just cover them.

Cream 1/3 cup of butter with the white sugar until light. Beat in the eggs and mix well to combine.

Add the flour and date mixture (including water) to the egg mixture and fold to combine. Pour the batter into one 8 inch round baking pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Let cool, slice and serve with warm caramel sauce.

To Make Caramel Sauce: In a small saucepan combine the brown sugar, evaporated milk, vanilla and 1/3 cup butter. Cook over medium heat and bring to boil. Turn heat down and simmer for 5 minutes, stirring occasionally. Use immediately.

Pumpkin Bread Pudding with Brown Sugar-Yogurt

Ingredients

12 slices cracked or whole-wheat bread, cut into cubes
1 cup sweetened dried cranberries, chopped
2 (12 ounce) cans NESTLE® CARNATION® Evaporated Lowfat 2% Milk
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 cup refrigerated egg substitute
1 cup packed brown sugar
1 teaspoon vanilla extract
2 teaspoons pumpkin pie spice
1/4 teaspoon salt

Brown Sugar-Yogurt Sauce:

2 (6 ounce) containers nonfat plain yogurt
3 tablespoons packed brown sugar

Directions

For Bread Pudding: Preheat oven to 350 degrees F. Grease 13 x 9-inch baking dish.

Combine bread and cranberries in large bowl. Combine evaporated milk, pumpkin, egg substitute, sugar, vanilla extract, pumpkin pie spice and salt in medium bowl. Pour egg mixture over bread mixture; stir. Pour mixture into prepared baking dish; let stand for 10 minutes.

Bake for 45 to 55 minutes or until knife inserted in center comes out clean. Serve warm with Brown Sugar-Yogurt Sauce.

For Brown Sugar-Yogurt Sauce: Combine yogurt and sugar in small bowl.

Blueberry Pudding with Hard Sauce

Ingredients

3 tablespoons shortening
1 cup white sugar
1 egg
1 3/4 cups all-purpose flour
2 teaspoons baking powder
3/4 cup milk
1 1/2 cups blueberries

1/2 cup pasteurized egg
2/3 cup butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 or 9 inch square baking dish.

In a large bowl, mix together the shortening, egg and sugar until smooth. Stir in the milk. Sift in the flour and baking powder, and mix well. Fold in the blueberries. Spread evenly in the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

In a medium bowl, beat the confectioners' sugar and butter together until smooth. Beat in the egg gradually, then stir in vanilla. Chill until serving. Serve chilled sauce over warm pudding.

Mrs. Reagan's Persimmon Pudding

Ingredients

1 cup white sugar
1/2 cup butter, melted
1 cup sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup persimmon pulp, pureed
2 teaspoons baking soda
2 teaspoons warm water
7 tablespoons brandy
1 teaspoon vanilla extract
2 eggs
1 cup raisins
1/2 cup chopped walnuts
1 egg
1/2 cup butter, melted
1 cup sifted confectioners' sugar
salt to taste
1 tablespoon brandy flavoring
1 cup heavy whipping cream

Directions

Stir together sugar and melted butter. Resift flour with salt, cinnamon and nutmeg. Add to butter mixture. Stir in persimmon pulp. Dissolve baking soda in warm water. Add to mixture with 3 tablespoons brandy and vanilla. Add eggs, mixing lightly but thoroughly. Add raisins and walnuts, stirring just until mixed.

Turn into buttered 5 to 6 cup heat-proof mold. Cover and place on rack in large pot. Pour in enough boiling water to reach halfway up sides of mold. Cover pot and simmer 2-1/2 to 3 hours. Let stand a few minutes.

Unmold onto serving dish. Pour about 4 tablespoons warmed brandy over pudding and flame. Serve with Brandy Whipped Cream Sauce.

Prepare the brandy whipped cream sauce by beating the egg until light and fluffy. Beat in butter, confectioners' sugar, salt and brandy flavoring. Whip cream until stiff. Gently fold into egg mixture. Cover and chill.

Creamy Peach Pudding

Ingredients

1 cup uncooked acini de pepe or orzo pasta
1 (29 ounce) can sliced peaches
1 3/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup sugar
3 cups miniature marshmallows
2 cups whipped topping

Directions

Cook pasta according to package directions; drain and rinse in cold water. Drain peaches, reserving 1/4 cup syrup; set peaches aside. In a bowl, whisk the milk, pudding mix, sugar and reserved syrup for 2 minutes. Stir in peaches and pasta. Fold in the marshmallows and whipped topping. Cover and refrigerate until serving.

Rice Pudding I

Ingredients

1 1/4 cups uncooked white rice
1 1/2 cups white sugar
1/2 cup butter, melted
5 cups milk
2 eggs, beaten
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup raisins

Directions

In a saucepan, bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Combine 2 1/2 cups cooked rice, sugar, melted butter, milk, eggs, cinnamon, nutmeg and raisins and mix well. Pour into a 9x13 inch baking dish.

Bake in preheated oven until top is golden, 30 to 60 minutes. Serve warm or cold.

Old-Fashioned Rice Pudding

Ingredients

1 cup cooked long-grain rice
1 cup milk
5 teaspoons sugar
Dash salt
1/2 teaspoon vanilla extract
Whipped cream

Directions

In a saucepan, combine rice, milk, sugar and salt. Cook, uncovered, over medium heat for 20 minutes or until thickened, stirring often. Remove from the heat; stir in vanilla. Spoon into serving dishes. Serve warm; top with whipped cream if desired.

Raspberry Rice Pudding

Ingredients

2 cups water
1 cup long grain rice
3 cups milk
3/4 cup sugar
1 (8 ounce) carton frozen whipped topping, thawed
2 (10 ounce) packages frozen raspberries, thawed
2 tablespoons cornstarch

Directions

In a large saucepan, bring water to a boil. stir in rice. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Stir in milk and sugar. Cook 20-30 minutes longer or until rice is tender and mixture is thick and creamy. Remove from the heat; cool. Fold in whipped topping. Refrigerate.

Drain raspberries, reserving juice. In a small saucepan, combine the cornstarch and reserved juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in raspberries. Remove from the heat; cool.

Spoon the rice pudding into individual dishes; top with the raspberry mixture. Cover and refrigerate until serving.

Breakfast Bread Pudding

Ingredients

12 slices white bread
1 (8 ounce) package cream
cheese, cubed
12 eggs
2 cups milk
1/3 cup maple syrup
1/4 teaspoon salt

Directions

Remove and discard crusts from bread; cut bread into cubes. Toss lightly with cream cheese cubes; place in a greased 13-in. x 9-in. x 2-in. baking pan. In a large mixing bowl, beat eggs. Add milk, syrup and salt; mix well. Pour over bread mixture. Cover and refrigerate 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 375 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Butter Crunch Pudding

Ingredients

1 cup all-purpose flour
1/2 cup flaked coconut
1/4 cup packed brown sugar
1/2 cup cold butter or margarine
2 cups cold milk
1 (3.4 ounce) package instant
lemon pudding mix, or flavor of
your choice

Directions

In a bowl, combine flour, coconut and sugar; cut in butter until crumbly. Spread in a 15-in. x 10-in. x 1-in. baking pan.

Bake at 375 degrees for 15 minutes, stirring once. Cool slightly. Meanwhile, in a mixing bowl, beat milk and pudding mix for 1 minute or until slightly thickened; chill 5 minutes. Spoon half of crumbs into four bowls. Top with pudding and rest of crumbs.

Aunt Caroline's Christmas Pudding

Ingredients

- 1 cup ground beef suet
- 1 cup brown sugar
- 1 cup grated carrots
- 1 cup grated raw potatoes
- 1 egg
- 1 teaspoon salt
- 1 tablespoon vanilla extract
- 2 tablespoons buttermilk
- 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup black raisins
- 1/2 cup dried currants
- 1/2 cup candied cherries
- 1/2 cup candied mixed fruit peel
- 1/2 cup brown sugar
- 1 tablespoon all-purpose flour
- 1 pinch salt
- 1 cup water

Directions

In a large bowl, mix together the suet and 1 cup brown sugar until smooth. Stir in the carrot, potato, egg, salt and vanilla. Mix in enough buttermilk to make a loose batter. Sift 1/2 cup of flour, baking soda, cinnamon, cloves and nutmeg into a separate bowl. Stir into the carrot mixture just until blended. Fold in the raisins, currants, cherries and mixed fruit.

Grease the inside of two wide mouth pint jars. Divide the mixture evenly between the two jars filling about 3/4 full. Cover with lids, but only screw the rings on enough so they don't fall off. The cake will need to expand while cooking. Place a rack or trivet in the bottom of a large pot to keep the jars off of the bottom. Fill the pot with enough water to come halfway up the sides of the jars. Cover the pot with a lid and bring the water to a boil.

Steam the pudding for 3 hours. Carefully remove the jars and adjust the lids and screw on the rings. Allow to cool to room temperature. The lids should snap down to seal as they cool. Allow the pudding to age for a few weeks before serving.

Before serving, make the sauce: In a small saucepan, stir together 1/2 cup brown sugar, salt and 1 tablespoon of flour until there are no lumps. Stir in the water and bring to a boil. Simmer over medium heat until thickened, about 5 minutes.

Serve the pudding warm, or slice and fry in butter before spooning the sauce over the top.

Sky High Yorkshire Pudding

Ingredients

4 eggs
2 cups all-purpose flour
2 cups milk
1/4 cup vegetable oil

Directions

Preheat the oven to 450 degrees F (230 degrees C).

In a large bowl, whisk together the eggs and milk until well blended. Whisk in the flour one cup at a time until frothy and well blended. Set aside.

Distribute the oil equally among 12 muffin cups, a little over a teaspoon per cup. Place in the oven for 5 to 10 minutes, until smoking. Remove from the oven and quickly ladle about 1/4 cup of batter into each cup.

Bake for 30 to 35 minutes in the preheated oven. Serve immediately. I turn my oven off and leave the door partially open with the yorkies inside to keep them from deflating while waiting for everyone to ask for seconds.

The REAL No-Guilt Chocolate Pudding

Ingredients

3 ripe avocados - peeled, pitted, and cubed
1/2 cup unsweetened cocoa powder
1/2 cup maple syrup
1 teaspoon lemon juice
2 teaspoons vanilla extract
1 pinch salt
1 tablespoon water, or as needed

Directions

Place the avocados, cocoa powder, maple syrup, lemon juice, vanilla extract, and salt in the work bowl of a food processor, and blend until smooth and creamy. Add water, 1 tablespoon at a time, as needed to make the pudding the desired consistency. Eat right away, or chill and serve cold.

Really Cranberry Orange Yummy Gummy Pudding

Ingredients

5 cups all-purpose flour
3 cups white sugar
4 teaspoons baking powder
1 1/2 teaspoons baking soda
2 teaspoons salt
3 tablespoons dried grated orange peel

3/4 cup orange juice concentrate
1 1/2 cups water
1 tablespoon orange extract

1 1/2 cups butter, softened
2 (12 ounce) packages cranberries, rinsed and stems removed if necessary
3/4 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x14-inch baking pan.

Whisk together the flour, sugar, baking powder, baking soda, salt, and dried orange peel in a bowl. In a separate bowl, whisk together the orange juice concentrate, water, and orange extract. Using a pastry cutter, cut the butter into the flour mixture until well combined, and stir the orange juice mixture in, stirring just enough to thoroughly mix. Gently stir in the cranberries and pecans. Smooth the batter into the prepared baking dish.

Bake in the preheated oven until the top is browned, about 50 minutes. Reduce heat to 325 degrees F (165 degrees C), cover the dish with foil, and bake until a knife inserted into the center of the cake comes out clean, 20 to 30 more minutes.

Cherry Dump Pudding

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup white sugar
1/2 cup butter
1 cup milk
1 teaspoon vanilla extract
4 cups pitted sour cherries
1/2 cup white sugar
1 1/4 cups cherry juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 10x10-inch baking dish.

In large bowl, combine flour, salt, baking powder and 1 cup sugar; stir. Add butter, milk and vanilla; beat with electric mixer for 2 minutes, or until smooth. Pour mixture into pan and cover evenly with cherries.

Heat cherry juice in microwave or in small saucepan, until just simmering. Sprinkle 1/2 cup of sugar over cherries, and pour hot cherry juice on top. Bake 40 to 45 minutes, or until pick inserted in center comes out clean.

Kathy's Southern Corn Pudding

Ingredients

3 eggs
1/2 cup melted margarine
1/2 cup white sugar
1 (16 ounce) can whole kernel corn, drained
2 (15 ounce) cans cream-style corn
2 teaspoons cornstarch
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish; set aside.

Beat eggs until fluffy in a large bowl. Stirring constantly, pour in melted margarine. Stir in sugar, whole kernel corn, and cream-style corn until well combined. Dissolve the cornstarch in the milk; combine with the corn mixture. Stir in vanilla. Pour the mixture into the prepared baking dish.

Bake in the preheated oven until the pudding is puffed and golden, and a knife inserted into the center comes out clean; about 1 1/2 hours.

Meringue Pudding Cups

Ingredients

1 cup graham cracker crumbs
2 tablespoons butter or margarine,
melted
1 tablespoon sugar
1 tablespoon water
1 3/4 cups milk
1 (3 ounce) package cook and
serve vanilla pudding mix
MERINGUE:
2 egg whites
1/4 teaspoon cream of tartar
2 tablespoons sugar

Directions

In a bowl, combine the cracker crumbs, butter, sugar and water; press onto the bottom and up the sides of two 10-oz. custard cups. Bake at 350 degrees F for 6 minutes or until crust is lightly browned; set aside.

In a saucepan, combine the milk and pudding mix; prepare according to package directions. Keep warm. In a small mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Spoon warm pudding into crust; spread with meringue, sealing edges to crust.

Bake at 350 degrees F for 15 minutes or until golden brown. Cool on a wire rack for 1 hour; refrigerate for 1-2 hours before serving.

Bread Pudding II

Ingredients

6 slices day-old bread
2 tablespoons butter, melted
1/2 cup raisins (optional)
4 eggs, beaten
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.

In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.

Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.

Lemon Sponge Pudding

Ingredients

1/3 cup sugar
2 teaspoons all-purpose flour
1/3 cup milk
2 tablespoons lemon juice
1 teaspoon lemon peel
1 egg, separated
confectioners' sugar

Directions

In a bowl, combine sugar and flour. Stir in milk, lemon juice and peel. Beat egg yolk; add to lemon mixture. In a mixing bowl, beat egg white until stiff peaks form; fold into lemon mixture. Place two ungreased 6-oz. custard cups in an 8-in. square baking pan. Divide lemon mixture between the cups.

Pour hot water into pan to a depth of 1 in. Bake, uncovered, at 325 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Dust with confectioners' sugar. Serve immediately.

Bread Pudding Apple Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1/4 cup brown sugar
1/4 cup all-purpose flour
2 tablespoons butter
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, white sugar, 1/2 cup brown sugar, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 1/4 cup brown sugar and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Pumpkin Pie Pudding

Ingredients

1 (15 ounce) can solid pack pumpkin
1 (12 fluid ounce) can evaporated milk
3/4 cup white sugar
1/2 cup biscuit/baking mix
2 eggs, beaten
2 tablespoons butter or margarine, melted
2 1/2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
Whipped Topping (optional)

Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray.

Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees. Serve in bowls with whipped topping if desired.

Graham Cracker Pudding

Ingredients

1/4 cup shortening
1/3 cup white sugar
1 teaspoon vanilla extract
1 egg yolk
1/2 cup raisins
1/4 cup chopped walnuts
2 cups graham cracker crumbs
1 teaspoon baking powder
1/4 teaspoon salt
2/3 cup milk
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease six, 6 ounce, ovenproof custard cups.

Cream together shortening, sugar and vanilla. Beat in egg yolk. Stir in raisins and nuts. In a separate bowl, combine graham cracker crumbs, baking powder and salt. Add to batter alternately with milk, stirring until smooth. Whip egg white until stiff. Fold into batter. Pour into prepared custard cups.

Bake in preheated oven 25 to 30 minutes, until set.

Bread Pudding I

Ingredients

10 slices white bread, cut into cubes
1/4 cup margarine, melted
1/2 cup raisins
1 teaspoon ground cinnamon
6 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk
1 pinch ground nutmeg

Directions

Heat oven to 375 degrees F(190 degrees C)

In a large bowl, combine bread cubes, melted margarine, raisins, and cinnamon; mix well, and transfer to a 2 quart baking dish.

Use the same bowl to beat the eggs. Stir in sugar, vanilla, and salt until sugar is dissolved. Slowly whisk in the hot milk. Pour egg mixture over bread cubes, sprinkle with nutmeg, and set aside to soak for 5 minutes.

Bake in preheated oven for 25 to 30 minutes, or until a knife inserted into the center comes out clean.

Rice Pudding

Ingredients

2 quarts whole milk
3/4 cup long-grain rice
3 eggs
1/2 cup white sugar
1 cup whole milk
1 teaspoon vanilla extract
3/4 cup raisins
1 tablespoon ground cinnamon

Directions

Pour 2 quarts milk into a large saucepan and bring to a boil over medium heat. Reduce heat to low, then mix in rice and simmer uncovered for 20 minutes, stirring frequently and skimming surface of milk as needed.

In a medium bowl, whisk together eggs, sugar, milk, and vanilla extract. Slowly pour into rice mixture while stirring vigorously. Allow mixture to boil and thicken, approximately 10 minutes, while stirring constantly.

Remove from heat and stir in raisins. Pour mixture into a 9x13 pan and sprinkle cinnamon over top. Allow to cool uncovered in refrigerator for a few hours, until pudding is chilled and firm. Cover with plastic wrap when cool.

Corn and Crab Pudding

Ingredients

2 tablespoons butter
1/2 cup shallots, minced
1/4 cup fresh poblano chile
pepper, seeded and chopped
12 ounces frozen corn kernels,
thawed
1 3/4 cups half-and-half cream
6 eggs
3 tablespoons all-purpose flour
1 1/2 teaspoons salt
1 teaspoon white sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground white
pepper
1 1/2 cups cooked crabmeat
4 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter eight 3/4 cup custard cups or souffle dishes.

In a heavy skillet over medium heat, melt butter. Add shallots and poblano pepper; saute until pepper is tender, about 3 minutes.

In a blender or food processor, puree corn. Add half-and-half, eggs, flour, salt, sugar, nutmeg and white pepper. Pulse until mixture is smooth; transfer to large bowl. Stir in crabmeat and poblano chile mixture. Divide custard among prepared cups. Sprinkle 1/2 teaspoon cheese over each.

Place cups in large roasting pan. Pour enough hot water into pan to come halfway up sides. Bake at 350 degrees F (175 degrees C) for 50 minutes or until custards are set in center and knife inserted into center comes out clean.

Sandra's Persimmon Pudding

Ingredients

1 cup persimmon pulp
1 egg, beaten
1 1/4 cups white sugar
1 cup all-purpose flour
1 1/4 cups milk
1/4 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 cup butter, melted

Directions

Butter one 9x13 inch baking pan. Preheat oven to 350 degrees F (175 degrees C).

In a blender, combine persimmon pulp, egg, sugar, flour, milk, baking soda, baking powder, cinnamon, salt and butter. Blend until smooth.

Pour into baking pan and bake for 30 minutes or until a knife inserted in the center comes out with just crumbs but no batter stuck to it.

Chocolate Cream Pudding

Ingredients

1 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
2 (1 ounce) squares unsweetened chocolate, chopped
2 egg yolks
2 tablespoons butter
2 teaspoons vanilla extract

Directions

In a medium saucepan over medium heat, combine sugar, cornstarch and salt. Stir in milk and chocolate. Cook, stirring constantly, until chocolate melts and mixture thickens. Remove from heat and stir in egg yolks. Return to heat and cook 2 minutes more. Remove from heat and stir in butter and vanilla. Chill before serving.

Budin (Puerto Rican Bread Pudding)

Ingredients

1 cup water
2 (3 inch) cinnamon sticks
15 whole cloves
1 teaspoon anise seed
B
2 tablespoons water
1/2 cup white sugar
B
1 (1 pound) loaf day-old bread
4 cups evaporated milk
4 eggs
1 1/2 cups white sugar
1 teaspoon vanilla extract
3/4 teaspoon salt
1/4 cup butter, melted

Directions

Bring 1 cup of water to a boil in a small saucepan over high heat. Add the cinnamon sticks, cloves, and anise seeds. Cover, and set aside to steep for 15 minutes.

Meanwhile, combine 2 tablespoons water with 1/2 cup sugar in a saucepan over medium-high heat. Stir occasionally to dissolve the sugar completely, but stop stirring once the mixture comes to a boil. Stay near the stove to monitor the color, swirling the pan gently to redistribute the caramel as the sugar begins to darken. Cook to about 310 degrees F (160 degrees C), or until the sugar turns light golden brown, then pour into a 9x5 inch loaf pan. Set aside to allow the caramel to harden.

Preheat an oven to 350 degrees F (175 degrees C).

Remove the crusts from the day-old bread, tear the bread into cubes, and place into a large mixing bowl. Strain the spice tea through a fine mesh sieve to remove the spices. Add to the bread along with the evaporated milk. Stir to evenly moisten, and set aside for 10 minutes. Whisk the eggs in a large mixing bowl along with 1 1/2 cups of sugar, the vanilla extract, salt, and melted butter. Stir in the moistened bread mixture until evenly mixed. Pour into the loaf pan over the caramel.

Line a roasting pan with a damp kitchen towel. Place the loaf pan on the towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 15 minutes. Cool in the pan for about an hour, then refrigerate until cold, 2 hours more. When ready, invert the budin onto a serving plate. The caramel will have turned to a syrup and will cover the budin like a sauce.

Sago Pudding (Gula Melaka)

Ingredients

10 cups water
7 ounces pearl sago, rinsed and drained
7 ounces palm sugar
1/2 cup water
2 cups canned coconut milk

Directions

Bring 10 cups of water to a boil in a large pot. Gradually stir in the sago so that it does not clump. Return to a boil, then reduce the heat to low. Cook until the sago turns translucent, stirring occasionally, about 30 minutes. Pour the sago into jelly molds, and refrigerate overnight.

In a small saucepan, stir together the palm sugar and water. Bring to a boil, and cook until the sugar has dissolved. Strain through a fine sieve to remove grit.

Unmold the puddings, and serve with the coconut milk and palm sugar syrup (gula melaka) separately for each person to pour over their serving.

Grandma Grippin's Brown Pudding

Ingredients

2 cups brown sugar
4 cups water
4 tablespoons margarine
1 cup white sugar
1/2 cup margarine
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large saucepan stir together brown sugar, water and 4 tablespoons margarine; bring to a boil over medium heat.

Meanwhile, cream together white sugar and 1/2 cup margarine in a large bowl, using an electric mixer. In a separate bowl combine flour, baking powder and cinnamon. Blend flour mixture into butter mixture alternately with milk until smooth.

Pour boiling brown sugar mixture into 9x13 inch baking dish and drop flour mixture by spoonfuls into the liquid mixture.

Bake 20 to 25 minutes, or until set.

Corn Pudding IV

Ingredients

2 (15 ounce) cans creamed corn
2 (15.25 ounce) cans whole kernel corn
5 eggs, beaten
1 pint half-and-half cream
1 cup heavy whipping cream
2 tablespoons all-purpose flour
2 tablespoons cornmeal
2 tablespoons white sugar
1/4 cup butter, melted
salt to taste
ground black pepper to taste

Directions

Combine cream-style corn, regular corn, eggs, half-and-half, cream, flour, cornmeal, sugar, melted butter, salt, and pepper in a 2-1/2 to 3-quart casserole.

Bake at 325 to 350 degrees F (165 to 175 degrees C) for 1 hour or until set.

Pudding Cookies I

Ingredients

3/4 cup buttermilk baking mix
1/4 cup vegetable oil
1 egg
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup chopped walnuts
(optional)

Directions

Combine the baking mix, vegetable oil, egg and pudding mix in a bowl. Mix well. Stir in the nuts or chocolate chips (optional).

Place teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10 minutes or until toothpick comes clean.

Piggy Pudding Dessert Cake

Ingredients

1/2 cup butter
1 1/2 cups all-purpose flour
1 cup chopped walnuts
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 cup confectioners' sugar
1 (3.9 ounce) package instant
chocolate pudding mix
3 cups milk
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine butter or margarine, flour and chopped walnuts. Mix, then pat into bottom of 9x13 " pan.

Bake at 375 degrees F (190 degrees C) for 20 minutes. Allow to cool.

Beat softened cream cheese with confectioners sugar until smooth. Fold in 1/2 of the whipped topping. Spread over cooled crust.

In a medium bowl, combine chocolate pudding mix with 3 cups milk. Mix well and spread over cream cheese mixture.

Spread remaining 1/2 container of whipped topping over pudding. Sprinkle with 1/2 cup chopped nuts.

Rice Pudding III

Ingredients

3/4 cup uncooked long-grain
white rice
2 cups water
1/2 teaspoon salt
7 eggs
5 cups milk
1 1/4 cups white sugar
1 1/2 teaspoons vanilla extract
1/4 cup butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place rice in a small saucepan. Cover with water and stir in salt. Cook over low heat until water is absorbed, about 20 minutes.

In a large bowl, beat eggs. Beat in milk, sugar and vanilla. Stir in rice. Pour into a 2 quart baking dish. Dot with butter.

Bake in preheated oven 45 minutes, until set.

Bread Pudding with Whiskey Sauce

Ingredients

2 eggs, beaten
3 tablespoons butter, melted
2 tablespoons vanilla extract
2 1/2 cups milk
1/4 cup white sugar
1 (1 pound) loaf French bread, cut into 1 inch cubes
1 cup chopped pecans

1/2 cup white sugar
1/2 cup butter
1/2 cup heavy cream
1/4 cup whiskey

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch pan.

In a large bowl, stir together eggs, butter, vanilla and milk. Gradually add 1/4 cup sugar and mix thoroughly until sugar is dissolved.

Place bread cubes in bottom of prepared pan. Pour liquid over bread, fully saturating all bread. Sprinkle pecans on top.

Bake in preheated oven for 60 minutes, until golden. Meanwhile, combine 1/2 cup white sugar, 1/2 cup butter, cream and whiskey in a small saucepan. Warm over low heat, stirring constantly, until sauce is gently boiling. Pour sauce over baked bread pudding and serve.

Marvelous Mocha Pudding

Ingredients

1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1 1/2 cups cold milk
1/2 cup brewed strong MAXWELL
HOUSE Coffee, cooled
12 OREO Chocolate Sandwich
Cookies, divided
1 1/2 cups thawed COOL WHIP
Whipped Topping

Directions

Beat pudding mix, milk and coffee in medium bowl with whisk 2 min. or until well blended.

Spoon half the pudding into 4 dessert glasses; top each with 2 crumbled cookies. Stir COOL WHIP into remaining pudding; spoon over desserts.

Top with remaining whole cookies.

Graham Cracker Pudding Pie

Ingredients

2 (5 ounce) packages non-instant
chocolate pudding mix
6 cups milk
1 (16 ounce) package graham
crackers

Directions

Combine pudding mix and milk in a large saucepan. Prepare according to package directions.

Cover the bottom of a 9x13 inch pan with a layer of graham crackers. Pour hot pudding mixture over graham cracker layer. Cover pudding with another layer of graham crackers. Chill at least 4 hours before serving. Garnish with whipped cream and crushed graham crackers.

Sweet Potato Pudding

Ingredients

6 large sweet potatoes, peeled and quartered
1/2 cup butter, melted
2/3 cup dark brown sugar
2/3 cup white sugar
4 eggs, beaten
2/3 cup orange juice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 1/2 quart baking dish.

Bring a large pot of water to a boil. Add potatoes and cook until tender, about 20 minutes. Drain and mash.

In a large bowl, combine the mashed sweet potatoes, butter, brown sugar, white sugar, eggs, orange juice and vanilla; stir until smooth. Pour into buttered dish.

Bake in preheated oven 40 minutes.

Coconut Tapioca Pudding

Ingredients

2/3 cup quick cooking pearl
tapioca
2 (14 ounce) cans coconut milk
1/4 teaspoon salt
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract

Directions

Bring the tapioca, coconut milk, and salt to a boil in a saucepan over medium-high heat, stirring constantly. Reduce heat to medium-low, and simmer for 5 minutes. Stir in the sugar until dissolved.

Beat the egg in a bowl until smooth. Whisk in about 1/2 cup of the hot tapioca mixture, 1 tablespoon at a time, then scrape the egg mixture into the simmering pudding, and stir. Simmer gently until thickened, 3 to 5 minutes, then remove from the heat and allow to cool for 10 minutes before stirring in the vanilla extract. Serve either warm or chilled.

English Bread and Butter Pudding

Ingredients

10 slices bread
1 1/4 cups milk
1/4 cup butter, melted
1/3 cup brown sugar
2 teaspoons mixed spice
1 egg, beaten
1 cup chopped dried mixed fruit
1 1/2 teaspoons grated orange
zest
1/2 teaspoon freshly grated
nutmeg

Directions

Cut the crusts from the bread, tear bread into pieces, place in a bowl and cover with milk. Let rest 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter a 1 1/2 quart baking dish.

Beat melted butter, sugar, mixed spice and egg together until smooth. Beat together with soaked bread and milk. Stir in dried fruit and orange zest. Pour into prepared dish and sprinkle with nutmeg.

Bake in preheated oven 75 minutes, until set.

Microwave Raisin Bread Pudding

Ingredients

16 thick slices raisin bread, cubed
1/2 cup white sugar
1/8 teaspoon ground cinnamon

2 cups milk
1/4 cup butter
5 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

Line a microwave-safe 2 quart ring mold or baking dish with raisin bread. Sprinkle sugar and cinnamon evenly over bread cubes. Set aside.

Place milk and butter in a 1 quart glass measure and microwave on medium 4 1/2 to 5 1/2 minutes, until butter is melted and milk is scalded. Quickly stir eggs, 1/2 cup sugar and vanilla into hot milk mixture. Pour over bread cubes.

Cover with plastic wrap and microwave at medium heat for 17 to 19 minutes, until pudding is set.

Apple and Carrot Christmas Pudding

Ingredients

4 carrots, peeled and grated
2 apples - peeled, cored, and
grated
1 cup raisins (optional)
1 cup fine bread crumbs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground allspice
2/3 cup butter
1/2 cup white sugar
4 eggs

Directions

Combine the carrots, apples, raisins, and bread crumbs in a bowl. Sift together the flour, baking powder, cinnamon, baking soda, salt, nutmeg, and allspice in a separate small bowl. Cream together the butter, sugar, and eggs in a separate large bowl; stir in the flour mixture. Add the carrot mixture and mix well. Transfer mixture to a lightly-greased, 2-quart mold.

Place a steamer rack in the bottom of a large, deep pot. Set the filled mold on top of the steamer rack. Pour enough water into the bottom of the pot to cover the bottom 2/3 of the mold. Bring to a boil over medium heat. Reduce heat to low; cover. Simmer for 2 hours 45 minutes, adding water occasionally to maintain the water level. Remove from water and allow to cool 10 minutes before turning out of mold onto a plate.

Mom's Date Pudding Cake

Ingredients

1 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup milk
1/2 teaspoon salt
1 cup pitted dates
1/2 cup chopped walnuts
1 teaspoon vanilla extract
1 1/2 teaspoons baking powder
2 cups packed brown sugar
2 cups water
5 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 9x13 inch baking pan.

Combine the sugar, flour, milk, salt, dates, nut, vanilla and baking powder and mix well. Pour batter into the prepared pan.

In a saucepan over medium heat combine the brown sugar, water and butter or margarine and bring to boil. Pour brown sugar mixture over batter.

Bake at 375 degrees F (190 degrees C) for 30 to 35 minute or until the cake tests done. Serve warm with whipped cream.

Thanksgiving Corn Pudding

Ingredients

1 (15 ounce) can whole kernel corn, drained
1 cup milk
2 eggs, beaten
2 tablespoons all-purpose flour
1 teaspoon baking powder
1/4 cup white sugar
1/2 cup butter
1/2 cup white sugar
1/2 cup water
2 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, whisk together the milk, eggs, flour, baking powder and sugar. Add corn and pour into a 9x13 inch baking dish. Bake for 40 minutes.

In a small sauce pan, combine butter, sugar, water and flour. Cook until clear. Once corn mixture is cooked, remove from oven, pour butter and sugar mixture over top and serve.

South African Malvapoeding (Marshmallow

Ingredients

Pudding:

2 tablespoons butter
1 teaspoon white vinegar
1/2 cup milk
1 cup superfine sugar
2 eggs
1 tablespoon apricot jelly
1 1/3 cups cake flour
1 teaspoon baking soda
1 pinch salt

Sauce:

1 cup heavy cream
1/2 cup butter
1/2 cup white sugar
1/2 cup water, orange juice, or
sherry

Directions

Preheat oven to 350 degrees F (175 degrees C). In a small saucepan over low heat, melt 2 tablespoons butter or margarine together with vinegar and milk. Remove from heat, and set aside. Meanwhile, sift flour, baking soda, and salt together into a separate bowl.

Beat 1 cup sugar and eggs with an electric mixer on high speed until fluffy and light colored, about 5 minutes. Gradually mix in the apricot jam. Fold the dry ingredients into the egg mixture alternately with warmed milk mixture using a spatula. Pour batter into a greased, 1 quart oven-proof baking dish.

Bake approximately 45 minutes, or until a knife inserted into the center comes out clean.

Place cream, butter, 1/2 cup sugar, and water in a saucepan and stir over moderate heat until the butter has melted and sugar is dissolved. Do not allow the mixture to boil.

Remove pudding from the oven, pierce several times with a skewer or fork, and pour the hot cream mixture immediately over the pudding. Serve hot or cold.

Syrup Sponge Pudding

Ingredients

1/2 cup margarine
1/2 cup white sugar
2 eggs, beaten
1/4 teaspoon vanilla extract
1 3/8 cups self-rising flour
2 tablespoons milk
4 tablespoons golden syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a two pint heat proof bowl or basin.

In large bowl, cream together margarine and sugar. Add, a little at a time, beaten eggs, vanilla and flour, until well mixed. Fold in milk to make a smooth consistency.

Pour syrup in bottom of prepared basin and layer batter over the top. Cover basin with firmly tied parchment paper covered with foil. Line a roasting pan with a damp kitchen towel. Place basin on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the basin.

Steam in the oven for 1 to 1 1/2 hours, or until pudding springs back when touched. Invert onto serving plate and serve warm.

Raisins and Rice Pudding

Ingredients

3 1/2 cups fat-free milk
1 cup uncooked instant rice
1 (4.6 ounce) package cook and
serve vanilla pudding mix
1 cup raisins
1/2 teaspoon ground cinnamon

Directions

In a saucepan, bring milk and rice to a boil over medium heat. Whisk in pudding mix; cook and stir for 1 minute or until thickened. Remove from the heat; fold in raisins. Cover and let stand for 5 minutes. Spoon into individual dessert bowls. Sprinkle with cinnamon. Serve warm.

Lokshin Kugel (Noodle Pudding)

Ingredients

1 (12 ounce) package thin egg noodles
6 onions, diced
1/8 cup vegetable oil for frying
salt and pepper to taste
4 eggs
1/4 cup dry bread crumbs
paprika to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, in medium saucepan, cook onions in oil over medium heat. Season with salt and pepper, and cook until brown and soft.

In very large mixing bowl, combine pasta, onions, eggs, bread crumbs and salt and pepper to taste. Mix thoroughly. Pour into baking dish and sprinkle paprika over the top. Sprinkle with oil, if desired, and bake 50 to 60 minutes, until top is crispy and golden.

Sinful Banana Pudding

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
2 cups whole milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon lemon juice
1/2 cup amaretto liqueur
1 teaspoon vanilla extract
2 (8 ounce) containers frozen whipped topping, thawed
5 bananas, sliced
8 ounces vanilla wafer cookies

Directions

In a large bowl, stir together pudding mix, milk and condensed milk until blended. Stir in lemon juice, amaretto and vanilla until well combined. Fold in whipped topping.

In a large glass serving bowl, layer pudding mixture, bananas and cookies. Chill until serving.

Sweet Potato Pudding

Ingredients

2 pounds sweet potatoes
1/4 cup unsalted butter, melted
3 eggs
1 1/2 cups white sugar
1 (12 fluid ounce) can evaporated milk
1 cup whole milk
3/4 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 1/2 teaspoons vanilla extract
10 large marshmallows

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart baking dish.

Peel and grate the sweet potatoes and mix with melted butter in a large bowl. In a medium bowl, beat eggs with sugar until well mixed. Pour over the sweet potato mixture, and stir in evaporated milk, whole milk, cinnamon, allspice, nutmeg, cloves, and vanilla extract. Mix well to combine all ingredients, and spoon into the prepared baking dish.

Bake in the preheated oven for 60 to 70 minutes, until the sweet potatoes are tender and the top is lightly browned. Remove dish from the oven and place marshmallows on top of the sweet potatoes. Return to the oven and bake 5 to 10 minutes more, until the marshmallows are lightly browned. Let stand 5 minutes before serving.

Homemade Vanilla Pudding

Ingredients

2 cups milk
1/2 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon butter

Directions

In medium saucepan over medium heat, heat milk until bubbles form at edges. In a bowl, combine sugar, cornstarch and salt. Pour into hot milk, a little at a time, stirring to dissolve. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil. Remove from heat, stir in vanilla and butter. Pour into serving dishes. Chill before serving.

Grandmother's Bread Pudding

Ingredients

PUDDING:

1 cup sugar
2 eggs, beaten
2 cups milk
2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
4 cups day-old white or French bread, torn into small pieces
1 cup raisins

CUSTARD SAUCE:

3 egg yolks
3/4 cup sugar
1/4 cup cornstarch
3 cups milk
2 teaspoons vanilla extract

Directions

For pudding, combine first five ingredients in a large bowl. Add bread and raisins; mix well. Turn into a greased 9-in. x 9-in. baking pan. Bake at 350 degrees F for 50 minutes.

Meanwhile, for sauce, combine yolks, sugar and cornstarch in the top of a double boiler. Gradually add milk, stirring until smooth. Cook over boiling water, stirring constantly, until the mixture thickens and coats a metal spoon. Remove from the heat and stir in vanilla. Serve pudding and sauce warm or chilled.

Rice Pudding V

Ingredients

1 cup uncooked short-grain white rice
6 cups hot milk
1/2 teaspoon salt
1/2 cup white sugar
1/2 cup golden raisins
1/4 teaspoon ground nutmeg
2 teaspoons vanilla extract

Directions

In the top of a double boiler, stir together rice, milk, salt, sugar, raisins and nutmeg. Cook, stirring occasionally, over simmering water 1 hour, until thick. Stir in vanilla and serve warm or cold.

Vanilla Pudding

Ingredients

1/3 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
2 1/2 cups milk
1 1/2 teaspoons vanilla extract

Directions

In a saucepan, combine the sugar, corn starch and salt. Add milk and cook over medium heat, stirring constantly until mixture thickens. Add vanilla and continue to cook for 2 to 3 minutes.

Pour into individual molds rinsed with cold water; chill until firm and unmold.

Yorkshire Pudding

Ingredients

1 1/2 cups all-purpose flour
3/4 teaspoon salt
3 eggs, room temperature
3/4 cup water
1/2 cup beef drippings
3/4 cup milk, room temperature

Directions

Mix flour and salt together until blended. Make a well in the flour, add the milk, and whisk until consistent. Beat the eggs into the batter. Add water and beat again until the mixture is light and frothy. Set aside for an hour (or, if it's the day before, cover in the fridge overnight).

If the batter has been refrigerated, allow it to come up to room temperature before using. When the roast beef is ready to come out of the oven, ready the mixture.

Preheat oven to 400 degrees F (205 degrees C).

Pour off drippings from roast beef and measure out desired amount (about 1/2 cup should do). Pour drippings into a 9x12 inch baking dish and place into the oven until the drippings sizzle. Pour the batter over the drippings and bake for 30 minutes (or until the sides have risen and are golden brown). Cut into eight portions and serve immediately.

Butter Crunch Pudding

Ingredients

1 cup all-purpose flour
1/2 cup flaked coconut
1/4 cup packed brown sugar
1/2 cup cold butter or margarine
2 cups cold milk
1 (3.4 ounce) package instant
lemon pudding mix, or flavor of
your choice

Directions

In a bowl, combine flour, coconut and brown sugar; cut in butter until crumbly. Spread the crumb mixture on a 15-in. x 10-in. x 1-in. baking pan. bake at 375 degrees F for 15 minutes, stirring once. Cool slightly. Meanwhile, in a mixing bowl, beat milk and pudding mix for 1 minute or until slightly thickened; chill for 5 minutes. Spoon half of the crumbs into four dessert bowls. Top with pudding and remaining crumb mixture.

Pineapple Rice Pudding

Ingredients

4 cups milk, divided
3 cups cooked long-grain rice
2/3 cup sugar
1/2 teaspoon salt
1 (3 ounce) package cream cheese, softened
2 eggs
1 teaspoon vanilla extract
PINEAPPLE SAUCE:
1 (20 ounce) can pineapple chunks
1/4 cup packed brown sugar
1 tablespoon cornstarch
1 tablespoon butter or margarine
1/8 teaspoon salt
1/2 teaspoon vanilla extract

Directions

In a saucepan, combine 3-1/2 cups milk, rice, sugar and salt; bring to a boil over medium heat. Cook for 15 minutes or until thick and creamy, stirring occasionally. In a mixing bowl, beat the cream cheese. Beat in eggs and remaining milk. Stir into rice mixture. Cook and stir for 2 minutes over medium heat until mixture reaches 160 degrees F. Stir in vanilla. Spoon into six dessert dishes.

Drain pineapple, reserving the juice; set the pineapple aside. In a saucepan, combine brown sugar, cornstarch, butter, salt and reserved pineapple juice. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in vanilla and pineapple. Spoon over pudding.

Pecan Rice Pudding

Ingredients

1 quart milk
2 1/4 cups uncooked white rice
1/3 cup maple syrup
1 teaspoon grated lemon zest
1/2 cup pecan halves

Directions

In a medium saucepan over medium heat, bring rice and milk to a boil. Reduce heat, cover and simmer 25 minutes. Stir in maple syrup, lemon zest and pecans. Pour into serving dishes and chill until set.

Peanut Butter Pudding

Ingredients

1/3 cup sugar
4 1/2 teaspoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1/2 cup half-and-half cream
1/2 cup creamy peanut butter
1 teaspoon vanilla extract
Whipped cream

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually stir in milk and cream; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in peanut butter and vanilla until smooth. Pour into serving dishes; refrigerate. Garnish with whipped cream if desired.

Pudding Shots

Ingredients

1 cup milk
1/2 cup Irish cream liqueur (eg. Bailey's®)
1/2 cup vodka (eg. Smirnoff®)
1 (4 serving size) package instant chocolate pudding mix

Directions

Whisk together the milk, Irish cream liqueur, vodka, and instant pudding mix in a bowl until combined. Continue whisking for 2 minutes.

Spoon the pudding mixture into shot glasses or disposable 'party shot' cups. Chill until set, about 30 minutes. The shots will have the consistency of mousse.

Bread Pudding II

Ingredients

1 (1 pound) loaf white bread, torn into small pieces
1 quart hot milk
3 eggs, beaten
2 cups white sugar
2 tablespoons vanilla extract
1 cup golden raisins
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, pour hot milk over bread. Blend eggs, sugar, and vanilla. Stir egg mixture into the bread mixture and blend well. Add raisins. Mix well.

Melt the margarine and pour into a 9x13-inch pan. Pour bread mixture over margarine. Bake for 40 minutes, or until firm and golden brown. Serve hot or cold.

Easy Pudding Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Lemon Pudding Cookies

Ingredients

1 cup buttermilk baking mix
1 (3 ounce) package instant lemon
pudding mix
1 egg
1/4 cup vegetable oil
1/3 cup granulated sugar for
decoration

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease 2 large cookie sheets.

Mix baking mix, pudding, egg and oil in a large bowl until dough forms.

Roll dough into 1 inch balls. Place balls 2 inches apart on the cookie sheets. Dip flat bottom glass or cookie press into sugar. Press onto dough ball and flatten into 1/4 inch thick cookie. Bake until just golden brown on the edges, about 10 minutes. Transfer to racks and cool completely.

Brown Sugar Pudding Cake

Ingredients

SAUCE:

1 cup packed brown sugar
1 tablespoon all-purpose flour
2 tablespoons butter, melted
1/4 teaspoon salt
2 cups boiling water

PUDDING:

2 tablespoons butter, melted
1/2 cup packed brown sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped nuts
1/2 cup milk

Directions

Combine all sauce ingredients. Pour into a 1-1/2-qt. baking dish; set aside. For pudding, beat butter and sugar in a mixing bowl. Combine flour, baking powder, salt and nuts; add alternately with milk to butter mixture. Spoon into baking dish. Bake at 350 degrees F for 40-45 minutes.

Easy Corn Pudding

Ingredients

1 (15 ounce) can creamed corn
1 (15.25 ounce) can whole kernel corn
1/4 pound butter, softened
1 (8.5 ounce) package corn bread mix
1 (8 ounce) container sour cream (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Put butter in 2 quart casserole dish, place in oven until melted.

Remove casserole dish and add creamed corn, kernel corn, corn muffin mix and sour cream. Mix well, bake uncovered approximately 30 minutes.

Extra Special Banana Pudding

Ingredients

2 cups flaked coconut
2 cups all-purpose flour
1 cup butter, softened
1/2 cup white sugar
2 (5 ounce) packages instant
banana pudding mix
6 cups cold milk
3 bananas, sliced
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, use fingers to mix together coconut, flour and sugar with butter until a crumbly mixture is formed. Spread on a baking sheet.

Bake in preheated oven until light brown, stirring occasionally, 45 minutes.

Prepare pudding mix with cold milk according to package directions. In a 9x13 inch dish, sprinkle two-thirds of the coconut mixture. Spread the prepared pudding over the crust. Top with sliced bananas and whipped topping. Sprinkle remaining crust on top and refrigerate until serving.

Old Fashioned Rice Pudding

Ingredients

3 1/2 cups milk
1/2 cup uncooked long grain rice
1/3 cup sugar
1/2 teaspoon salt
1/2 cup raisins
1 teaspoon vanilla extract
Ground cinnamon

Directions

In a saucepan, combine milk, rice, sugar and salt if desired; bring to a boil over medium heat, stirring constantly. Pour into a greased 1 -1/2-qt. baking dish. Cover and bake at 325 degrees F for 45 minutes, stirring every 15 minutes. Add raisins and vanilla; cover and bake for 15 minutes. Sprinkle with cinnamon if desired. Serve warm or chilled. Store in the refrigerator.

Uncooked Banana Pudding

Ingredients

8 ounces sour cream
1 (8 ounce) container frozen
whipped topping, thawed
1 (5 ounce) package instant vanilla
pudding mix
2 cups whole milk
1 (16 ounce) package vanilla wafer
cookies
4 bananas, peeled and sliced

Directions

In large bowl combine sour cream, whipped topping, pudding mix and milk. Stir well. In the bottom of a trifle bowl or other glass serving dish, put a layer of cookies, then a layer of pudding mixture, then a layer of bananas. Repeat until all ingredients are used. Refrigerate until serving.

Fresh Corn Pudding

Ingredients

1/2 cup butter
2 eggs, beaten
2 teaspoons salt
2 tablespoons white sugar
ground black pepper to taste
2 cups milk
3/4 cup all-purpose flour
2 cups fresh corn

Directions

Preheat oven to 350 degrees F (175 degrees C). Place butter in a 9x13 inch baking pan and set in oven to melt.

In a medium bowl, whisk together eggs, salt, sugar, pepper, milk and flour. When mixture is smooth, stir in corn. Remove pan from oven when butter is melted. Pour butter into corn mixture and stir well. Pour corn mixture into baking pan.

Bake in preheated oven for 1 hour or until set in center and golden brown on top.

Plum Pudding

Ingredients

12 plums, pitted and halved
1 cup white sugar
1/2 cup water
2 tablespoons tapioca
1/2 teaspoon ground cinnamon

2 1/4 cups all-purpose baking mix
3 tablespoons white sugar
2/3 cup milk
3 tablespoons margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart baking dish, stir together plums, 1 cup sugar, water, tapioca and cinnamon. Bake in preheated oven for 25 minutes. (Or 15 minutes in microwave.)

Preheat oven to 450 degrees F (230 degrees C).

In a medium bowl, stir together baking mix, 3 tablespoons sugar, milk and melted margarine to form a shortcake dough. Drop dough by spoonfuls onto baked plum mixture. Bake in preheated oven 10 minutes, until golden brown. Let cool slightly before serving.

Creamy PHILLY Maple Bread Pudding

Ingredients

1 tablespoon butter
2 Granny Smith apples, peeled,
thinly sliced
1/2 cup PHILADELPHIA Cream
Cheese Spread
4 eggs
1 teaspoon vanilla
1 1/4 cups milk
1/2 cup maple syrup, divided
7 cups French bread cubes

Directions

Heat oven to 375 degrees F.

Melt butter in large skillet on medium-high heat. Add apples; cook 5 to 7 min. or until golden brown, stirring occasionally. Meanwhile, beat cream cheese spread, eggs and vanilla in large bowl with whisk until well blended. Gradually whisk in milk. Reserve 1 Tbsp. syrup; stir remaining syrup into cream cheese mixture. Add bread cubes; stir to evenly coat.

Add apples to bread mixture; mix lightly. Pour into 9-inch square baking dish sprayed with cooking spray.

Bake 40 min. or until pudding is set in centre and top is golden brown. Drizzle with reserved syrup. Let stand 10 min. before serving.

Honey Vanilla Pudding

Ingredients

1 1/3 cups 2% milk
1/4 teaspoon salt
2 1/2 tablespoons cornstarch
1/2 cup cold water
3 tablespoons honey
2 1/2 tablespoons butter
1/8 teaspoon vanilla extract

Directions

Combine the milk and salt in a saucepan over medium heat, and bring to a boil. In a cup or small bowl, dissolve the cornstarch in cold water. When the milk begins to boil, stir in the cornstarch mixture, and cook stirring constantly until it thickens, about 5 minutes.

Remove from heat, and stir in the honey, butter, and vanilla. Pour into a serving dish, cover, and chill. To keep a skin from forming on the top, place a layer of plastic wrap directly on the surface.

English Bread Pudding

Ingredients

6 1/4 cups cubed whole wheat bread
1 1/4 cups milk
1 egg, beaten
1/3 cup butter, softened
3/4 cup raisins
1/4 cup dried mixed fruit
1/4 cup SPLENDAB® Brown Sugar Blend
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine bread and milk, and set aside to soak for 5 minutes. Then stir in egg, butter, raisins, mixed fruit, SPLENDAB® Brown Sugar Blend, nutmeg, and cinnamon. Mix well. Press the mixture into a 9-inch square baking pan.

Bake in preheated oven until golden and firm to touch, about 35 minutes. Leave in baking pan to cool, then cut into squares.

Sugar-Free Bread Pudding with Whiskey Sauce

Ingredients

1 (20 ounce) loaf French bread
1 quart milk
3 egg
2 cups granular sucrolose
sweetener (such as Splenda®)
2 tablespoons vanilla
3 tablespoons margarine, melted
1 cup raisins

1 cup granular sucrolose
sweetener (such as Splenda®)
1 egg
1/2 cup margarine, melted
1/4 cup whiskey, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Break bread into pieces, and place into a large bowl. Pour milk over bread, and crush with your hands until well blended. Stir in 3 eggs, 2 cups sweetener, vanilla, 3 tablespoons margarine, and raisins until evenly mixed. Transfer to the prepared pan.

Bake for 45 to 60 minutes in the preheated oven, or until very firm.

To make the sauce: In a medium bowl, cream together 1 cup sweetener and 1 egg until smooth. Gradually mix in the melted margarine, and continue stirring to dissolve sweetener. If the sauce is difficult to blend, it may be heated gently, but be careful not to curdle the egg. Gradually stir in whiskey which should make the sauce creamy smooth.

To serve: Allow pudding to cool completely, then cut into cubes, and place into individual heat-proof serving dishes. Pour sauce over, and heat under the broiler until golden, about 3 minutes.

Cinnamon Almond Rice Pudding

Ingredients

3/4 cup leftover cooked rice,
preferably basmati or jasmine
3/4 cup almond milk
1/4 teaspoon ground cinnamon
1/4 cup sliced California Almonds,
roasted*
1 teaspoon honey

Directions

Stove-top Directions - Combine rice, almond milk and cinnamon in a small saucepan. Turn heat to medium and bring to a simmer, stirring occasionally. Reduce heat to medium-low and simmer gently for 4 to 5 minutes, until milk is thicker and rice is a bit creamy. To serve, place in a bowl, top with almonds and drizzle with honey.

Microwave Directions - Combine rice, milk and cinnamon in a microwave-safe serving bowl. Cook on full power for 1 minute, then stir and cook 1-2 more minutes, until milk is thicker and rice is a bit creamy. Top with almonds and drizzle with honey.

Fresh Rhubarb Bread Pudding

Ingredients

8 slices bread without crusts,
toasted and cubed
1 1/2 cups milk
1/4 cup butter or margarine
5 eggs
1 1/4 cups white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cups diced rhubarb
1/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes, and let stand for 15 minutes. In a medium bowl, whisk together the eggs, sugar, cinnamon and salt. Stir in rhubarb. Pour over the soaked bread, and stir gently until evenly blended. Sprinkle walnuts over the top.

Bake for 50 minutes in the preheated oven, until nicely browned on the top. Let stand for 10 minutes before serving.

Indian Pudding

Ingredients

4 1/2 cups milk
2/3 cup cornmeal
1/4 cup butter
1/2 cup dark molasses
1 teaspoon salt
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart baking dish.

Scald 3 1/2 cups of milk in top of double boiler over direct heat. Remove milk from heat.

Mix cornmeal with remaining 1 cup of milk, and stir this mixture into the scalding milk, stirring constantly. Place the milk mixture into the top of the double boiler and cook for 20 minutes, stirring frequently.

Stir butter, molasses, salt, sugar and cinnamon into the mixture. Pour into the prepared baking dish.

Bake in the preheated 325 degrees F (165 degrees C) oven for 1 1/2 hours.

Layered Pudding Dessert

Ingredients

1 cup crushed vanilla wafers,
divided
1 (3 ounce) package cook and
serve vanilla pudding mix
2 medium ripe bananas, divided
1 (3 ounce) package strawberry
gelatin
1 cup whipped topping

Directions

Spread half of the crushed wafers in the bottom of a greased 8-in. square pan. Prepare pudding mix according to package directions; spoon hot pudding over crumbs. Slice one banana; place over pudding. Top with remaining crumbs. Chill for 1 hour. meanwhile, prepare gelatin according to package directions; chill for 30 minutes or until partially set. Pour over crumbs. Slice the remaining banana and place over gelatin. Spread whipped topping over all. Chill for 2 hours.

Wild Blueberry Chicken Sausage Breakfast

Ingredients

1 (10 ounce) package al fresco®
All Natural Wild Blueberry
Breakfast Chicken Sausage, 1/2-
inch pieces
8 slices multigrain bread
6 ounces fat free cream cheese
2 cups fresh blueberries
1 cup egg substitute
1 teaspoon cinnamon
2 cups skim milk
1/2 cup Vermont maple syrup

Directions

Spread cream cheese on bread and cube bread. Place the cubes in a 13 x 9 baking pan, sprayed with cooking oil. Sprinkle with cinnamon, top with 1-1/2 cups of blueberries. Place sausage pieces on top of mixture in baking pan. Beat egg substitute, maple syrup and milk together. Carefully pour over mixture in baking pan.

Bake in a 350 degrees F oven for 50 to 60 minutes. Top with remaining blueberries before serving.

Pudding No-Bake Oatmeal Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1/2 (12 ounce) can evaporated milk
1 (3.4 ounce) package instant butterscotch pudding mix
3 1/2 cups quick-cooking oats

Directions

In 3 quart microwaveable bowl, combine the sugar, butter and evaporated milk. Cook on high power for 2 to 5 minutes, stirring occasionally until the mixture comes to a rapid boil. Allow the mixture to boil undisturbed for 20 to 30 seconds. Remove from heat and stir in the instant pudding and oatmeal. Spoon onto waxed paper lined cookie sheets. Allow to sit at least 15 minutes or until firm.

Maja Blanca (Coconut Pudding)

Ingredients

1/2 cup water
1/2 cup cornstarch
1 cup coconut milk
3/4 cup water
1/2 cup white sugar
1/4 cup fresh sweet corn kernels
1/4 cup sweetened flaked coconut

Directions

Butter an 8-inch baking dish or pie pan, and set aside. Mix 1/2 cup of water with the cornstarch in a bowl, and stir until smooth.

Combine the coconut milk, 3/4 cup of water, and sugar in a saucepan over low heat, and stir until the sugar is dissolved. Bring the mixture to a boil, add the corn kernels, and then stir in the cornstarch mixture, stirring quickly to avoid lumps as it becomes very thick. Bring the mixture back to a boil, and simmer until fully thickened and smooth, stirring constantly, about 2 minutes. Pour the maja blanca into the prepared dish, and set aside to cool until firm, about 2 hours.

Place the coconut flakes in a dry skillet over medium heat, and stir to toast. Watch them carefully so they don't burn. Remove the toasted coconut flakes to a bowl, let cool, and sprinkle over the pudding before serving.

Chocolate Pudding Cake II

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In ungreased 9 inch square pan, stir together flour, white sugar, cocoa, the baking powder, and salt. Mix in milk, oil, and vanilla with a fork until smooth.

Spread batter evenly in pan (batter will be thick). Sprinkle with brown sugar and 1/4 cup cocoa. Pour boiling water over batter.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Let stand 15 minutes, then spoon into dessert dishes or cut into squares. Invert each square onto dessert plate and spoon sauce over each serving. Top with ice cream or whipped topping, if desired.

Yellow Mung Bean Pudding with Coconut Cream

Ingredients

4 cups hulled yellow mung beans
3 1/2 cups water
3/4 cup white sugar
3/4 cup water
1/3 cup tapioca flour
1 cup coconut cream
1/2 teaspoon salt

Directions

Place the mung beans in a large container and cover with several inches of warm water; let soak for 2 hours; drain.

Place a steamer insert into a saucepan and pour enough water to reach just below the bottom of the steamer. Cover and bring the water to a boil. Wrap the mung beans in cheesecloth and place in the steamer insert; cover the saucepan and steam the beans until tender, 25 to 30 minutes.

Stir 3 1/2 cups water and the sugar together in a saucepan; bring to a boil. Stir 3/4 cup water and the tapioca flour together in a bowl until the flour is dissolved; pour the mixture into the boiling water and stir until the syrup becomes clear and thickened. Gently stir the mung beans into the syrup; remove from heat and divide into 4 serving bowls.

Heat the coconut cream and salt together in a small saucepan over medium-low heat until warmed, but do not allow to boil. Spoon over the mung bean mixture to serve.

Quick and Easy Yorkshire Pudding

Ingredients

3 eggs
1 cup milk
1 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat eggs with milk. Stir in flour. Set aside.

Divide butter evenly into the twelve cups of a muffin tin, about 1/2 teaspoon per cup. Place tin in oven to melt butter, 2 to 5 minutes. Remove tin from oven, and distribute batter evenly among buttery cups.

Bake in preheated oven 5 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake 25 minutes more or until puffed and golden.

Raspberry Summer Pudding (English Style)

Ingredients

1 1/2 cups white sugar
1 tablespoon water
3 cups fresh raspberries
6 slices white bread
1 cup whipped cream

Directions

In a saucepan over medium heat, combine the sugar, water, and raspberries. Cook, stirring carefully so as not to damage the berries, until the mixture is hot, and the sugar is dissolved. Set aside to cool slightly.

Line a 1 quart bowl with 5 slices of bread. Pour the raspberry mixture over the bread, and place the last slice of bread on top. Cover the bowl loosely with plastic wrap. Place a weight on top of the bowl (canned goods work well), and refrigerate overnight.

The next day, remove plastic wrap, and invert onto a plate. Serve chilled, with whipped cream on the side.

Rhubarb Pudding Cake

Ingredients

3 cups diced fresh or frozen
rhubarb
1 cup all-purpose flour
3/4 cup sugar
1/3 cup milk
3 tablespoons butter or margarine,
melted
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon vanilla extract
TOPPING:
1 cup sugar
1 tablespoon cornstarch
1 cup boiling water
1/2 teaspoon ground cinnamon

Directions

Place rhubarb in a greased 8-in. square baking pan. In a small bowl, mix flour, sugar, milk, butter, baking powder, salt and vanilla (mixture will be stiff). Spread over rhubarb. For topping, combine sugar and cornstarch. Sprinkle over dough. Pour water over all; do not stir. Sprinkle cinnamon on top. Bake at 350 degrees F for 55-65 minutes or until pudding tests done.

Classic Tapioca Pudding

Ingredients

3 cups whole milk
1/2 cup quick-cooking tapioca
1/2 cup white sugar
1/4 teaspoon salt
2 eggs, beaten
1/2 teaspoon vanilla extract

Directions

Stir together the milk, tapioca, sugar, and salt in a medium saucepan. Bring the mixture to a boil over medium heat, stirring constantly. Reduce heat to low; cook and stir 5 minutes longer.

Whisk 1 cup of the hot milk mixture into the beaten eggs, 2 tablespoons at a time until incorporated. Stir the egg mixture back into the tapioca until well mixed. Bring the pudding to a gentle simmer over medium-low heat; cook and stir 2 minutes longer until the pudding becomes thick enough to evenly coat the back of a metal spoon. Remove from the heat and stir in the vanilla. The pudding may be served hot or poured into serving dishes and refrigerated several hours until cold.

Chocolate Pudding Cake

Ingredients

1/2 cup biscuit/baking mix
2 tablespoons sugar
2 teaspoons baking cocoa
3 tablespoons milk
1/2 teaspoon vanilla extract

TOPPING:

3 tablespoons brown sugar
1 tablespoon baking cocoa
1/2 cup boiling water
Ice cream or whipped cream
(optional)

Directions

In a small bowl, combine baking mix, sugar and cocoa. Stir in milk and vanilla. Spoon into two greased 8- or 10-oz. custard cups.

For topping, combine the brown sugar and cocoa in a bowl. Stir in boiling water. Pour over batter. Bake at 350 degrees F for 25 minutes or until a toothpick inserted in the cake layer comes out clean. Top with ice cream or whipped cream if desired.

Yummy Vegan Chocolate Pudding

Ingredients

2 tablespoons cornstarch
1 cup soy milk
1 cup soy creamer
1/2 cup white sugar
3 tablespoons egg replacer (dry)
3 ounces semisweet chocolate,
chopped
2 teaspoons vanilla extract

Directions

In a medium saucepan combine cornstarch, soy milk and soy creamer; stir to dissolve cornstarch. Place on medium heat and stir in sugar. Cook, whisking frequently, until mixture comes to a low boil; remove from heat.

In a small bowl whisk egg replacer with 1/4 cup of hot milk mixture; return to pan with remaining milk mixture. Cook over medium heat for 3 to 4 minutes, until thick, but not boiling.

Place the chocolate in a medium bowl and pour in the hot milk mixture. Let stand for 30 seconds, then stir until melted and smooth. Cool for 10 to 15 minutes, then stir in vanilla.

Pour into ramekins or custard cups. Cover with plastic wrap and let cool at room temperature. Refrigerate for 3 hours, or overnight before serving.

Apple-Raisin Breakfast Bread Pudding

Ingredients

6 eggs
1 cup milk
1/2 cup heavy cream
1 tablespoon vanilla extract
1 teaspoon ground nutmeg
1 (16 ounce) loaf cinnamon bread with raisins, cut into 1-inch cubes
2 Granny Smith apples - peeled, cored, and sliced
1 cup brown sugar
1 teaspoon ground cinnamon
1/4 cup melted butter

1 Granny Smith apple - peeled, cored, and diced

Directions

Beat the eggs in a mixing bowl. Whisk in the milk, cream, vanilla extract, and nutmeg until evenly blended. Fold in the bread cubes and set aside until the bread soaks up the egg mixture, about 5 minutes. Place the sliced apples into a mixing bowl and sprinkle with brown sugar, cinnamon, and melted butter; toss to evenly coat. Grease a 9x13-inch baking dish and arrange the apple slices evenly into the bottom of the prepared baking dish; spoon the bread mixture over top. Cover the dish with aluminum foil and refrigerate overnight.

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle the diced apple over the bread pudding and cover again with the aluminum foil. Bake in the preheated oven until the bread is no longer soggy, about 40 minutes. Remove the foil and set the oven to Broil; broil until golden brown on top, about 5 minutes. Remove and let stand 5 to 10 minutes before serving.

Scottish Pudding

Ingredients

1 cup water
3/4 cup white sugar
1 tablespoon mixed spice
1 tablespoon cinnamon
1 1/4 cups chopped mixed dried fruit
1 1/4 cups golden raisins
1 cup margarine
2 cups all-purpose flour
1 teaspoon baking soda
2 eggs, beaten

Directions

In a saucepan, combine the water, sugar, mixed spice, cinnamon, mixed fruit, golden raisins and margarine. Bring to a boil and let simmer for one minute. Remove from the heat and stir in the flour, baking soda and eggs. Pour into a microwave-safe bowl.

Place the bowl into the microwave, uncovered. Cook for 10 minutes on full power. Let stand for 5 minutes. Serve warm with your favorite custard.

Corn Pudding IV

Ingredients

1 (14.75 ounce) can cream style corn
2 (15.25 ounce) cans whole kernel corn
5 eggs, beaten
2 cups half-and-half
1 cup heavy whipping cream
2 tablespoons all-purpose flour
2 tablespoons cornmeal
2 tablespoons white sugar
1/4 cup butter, melted
salt to taste
ground black pepper to taste

Directions

Combine cream-style corn, regular corn, eggs, half-and-half, cream, flour, cornmeal, sugar, melted butter, salt, and pepper in a 2-1/2 to 3-quart casserole.

Bake at 325 to 350 degrees F (165 to 175 degrees C) for 1 hour, or until set.

Creamy Rice Pudding

Ingredients

3/4 cup uncooked white rice
2 cups milk, divided
1/3 cup white sugar
1/4 teaspoon salt
1 egg, beaten
2/3 cup golden raisins
1 tablespoon butter
1/2 teaspoon vanilla extract

Directions

In a medium saucepan, bring 1 1/2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In another saucepan, combine 1 1/2 cups cooked rice, 1 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in remaining 1/2 cup milk, beaten egg and raisins. Cook 2 minutes more, stirring constantly. Remove from heat, and stir in butter and vanilla. Serve warm.

Rice Pudding II

Ingredients

1 cup water
1 cup uncooked white rice
2 cups white sugar
4 eggs
1 pinch salt
1/4 cup all-purpose flour
1 cup raisins
1 teaspoon vanilla extract
4 cups milk

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine the cooked rice, sugar, eggs and salt. Mix well. Stir in flour, raisins and vanilla. Stir in milk. Pour into 9x13 inch baking dish.

Bake in preheated oven 25 to 30 minutes, until lightly set.

Nonnie's Persimmon Pudding

Ingredients

Pudding

2 cups persimmon pulp
2 cups white sugar
2 eggs, beaten
1 teaspoon baking soda
1 cup all-purpose flour
1 pinch salt
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 1/2 cups buttermilk
1/4 cup heavy cream
1 tablespoon honey
4 tablespoons butter, melted

Sauce

1 cup water
1/2 cup white sugar
1 tablespoon all-purpose flour
4 teaspoons vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking pan lightly with nonstick spray; set aside.

Mix the persimmon pulp with the 2 cups sugar in a large bowl; set aside. Whisk together the eggs and baking soda in a small bowl. Add the egg mixture to the persimmon mixture and beat well; set aside.

Whisk together the 1 cup flour, salt, baking powder, and cinnamon in a bowl. Stir 1/4 of the flour mixture to the persimmon mixture. Add 1/4 of the buttermilk and mix well. Continue alternating flour and buttermilk, adding 1/4 each time, and mixing well after each addition, until all of the flour mixture and buttermilk are incorporated. Stir in cream, honey, and melted butter until well combined. Pour the pudding batter into the prepared pan.

Bake in the preheated oven until set, about 1 hour. While baking, do not stir; Turn off the oven at the end of the baking time, but do not remove the pudding from the oven.

Meanwhile, when the pudding has about 10 minutes of baking time left, make the sauce. Boil the water in a small saucepan. Whisk 1/2 cup sugar and 1 tablespoon flour together, and whisk sugar mixture into the boiling water, whisking until smooth. Boil the sauce for 5 minutes and remove from heat. Stir in vanilla.

Pour the sauce mixture evenly over the pudding, and leave the pudding to cool in the warm oven for 20 more minutes, being sure that the oven is off so that the pudding does not continue to cook.

Puddingwiches

Ingredients

1 1/2 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup peanut butter
15 whole graham crackers

Directions

In a mixing bowl, combine the milk, pudding mix and peanut butter. Beat on low speed for 2 minutes. Let stand for 5 minutes. Break or cut graham crackers in half. Spread pudding mixture over half of the crackers; top with the remaining crackers. Wrap and freeze until firm. May be frozen for up to 1 month.

Sago Plum Pudding II

Ingredients

3 tablespoons pearl sago
1 cup milk
1/2 cup white sugar
1 teaspoon baking soda
1 cup dry bread crumbs
2 tablespoons butter, melted
1 tablespoon lemon peel, cut into strips

Directions

Stir together sago and milk and let rest 8 hours or overnight in the refrigerator.

In a bowl, combined soaked sago, sugar, baking soda, bread crumbs and butter. Stir well. Pour into a pudding mold or other heatproof bowl with the lemon peel and seal tightly.

Bring a large pot of water to boil. Place the pudding on a rack, submerged in the water, and boil for 2 1/2 hours, topping off the water as necessary. Serve hot or cold.

Rice and Raisin Breakfast Pudding

Ingredients

1 cup water
1 cup uncooked brown rice
1/2 cup raisins
1/4 cup real maple syrup
1 cup soy milk
1/2 cup toasted and chopped almonds
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom

Directions

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 45 minutes, or until rice is tender.

In a medium saucepan, combine cooked rice, raisins, maple syrup, soy milk, almonds, cinnamon and cardamom. Bring to a boil over medium-high heat. Immediately reduce heat to low and simmer, stirring frequently, until thickened about 5 to 8 minutes. Spoon into bowls and serve.

Rhubarb Pudding

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
1 teaspoon baking powder
1 pinch salt
1 egg
1 tablespoon melted butter
1/2 cup milk

4 cups sliced rhubarb
2 cups white sugar
1 1/2 cups boiling water

Directions

Preheat an oven to 375 degrees F (190 degrees C). Whisk the flour, 1/2 cup of sugar, baking powder, and salt in a mixing bowl; set aside. Grease a 9x13 inch baking dish.

Beat the egg, butter, and milk in a bowl until smooth. Stir in the flour mixture until moistened, then spread into the prepared baking dish. Stir together the rhubarb, 2 cups of sugar, and the water; pour into the baking dish.

Bake in the preheated oven until the dough has set and the rhubarb is bubbly, about 40 minutes.

French Apple Bread Pudding

Ingredients

3 eggs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 medium all-purpose apples,
pared, cored and finely chopped
1 3/4 cups hot water
1/4 cup butter or margarine,
melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups cubed French bread
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F. In large bowl, beat eggs; add sweetened condensed milk, apples, water, butter, cinnamon and vanilla. Stir in bread and raisins (optional), moistening completely. Turn into buttered 9-inch square baking pan.

Bake 50-55 minutes or until knife inserted near center comes out clean. Cool. Serve warm with ice cream if desired. Refrigerate leftovers.

Dairy Free Chocolate Pudding

Ingredients

3 tablespoons cornstarch
2 tablespoons water
1 1/2 cups soy milk
1/4 teaspoon vanilla extract
1/4 cup white sugar
1/4 cup unsweetened cocoa powder

Directions

In small bowl, combine cornstarch and water to form a paste.

In large saucepan over medium heat, stir together soy milk, vanilla, sugar, cocoa and cornstarch mixture. Cook, stirring constantly, until mixture boils. Continue to cook and stir until mixture thickens. Remove from heat. Pudding will continue to thicken as it cools. Allow to cool five minutes, then chill in refrigerator until completely cool.

Creamy Family Style Rice Pudding

Ingredients

1 1/3 cups cooked white rice
2 1/2 cups milk
2 eggs, beaten
1/2 cup raisins
1/2 cup packed brown sugar
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large bowl, stir together cooked rice, milk and eggs. Add raisins and sugar, mix thoroughly. Spread into two 8x4 inch loaf pans and sprinkle nutmeg on top.

Bake for 1 hour at 300 degrees F (150 degrees C).

Panettone Bread Pudding with Spiced Orange

Ingredients

Bread Pudding:

1 (12 ounce) panettone, cubed
3 eggs, lightly beaten
1/2 cup white sugar
2 1/4 cups heavy cream
2 teaspoons vanilla extract
1 tablespoon Grand Marnier or other orange-flavored liqueur
1 pinch salt
1/8 teaspoon freshly grated nutmeg
1 1/2 teaspoons finely grated lemon zest
2 teaspoons finely grated orange zest
2 1/2 tablespoons unsalted butter, cut into bits
2 tablespoons white sugar

Sauce:

1/2 cup butter
1 cup white sugar
1/4 cup Grand Marnier or other orange-flavored liqueur
3 tablespoons water
1/8 teaspoon freshly grated nutmeg
1/8 teaspoon salt
1 egg

Directions

Arrange the panettone bread cubes to fit compactly into a buttered 2 quart casserole dish. Do not compress too tightly; set aside any leftover bread cubes.

Whisk together 3 eggs and 1/2 cup sugar until the sugar is dissolved and the mixture becomes light yellow in color. Pour in the cream, vanilla, and 1 tablespoon orange liqueur; whisk to combine. Stir in 1 pinch salt, 1/8 teaspoon nutmeg, lemon zest, and orange zest. Pour this mixture over the panettone cubes in the casserole dish. Cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Remove the bread from the refrigerator, uncover, and dot the top of the bread pudding with 2 1/2 tablespoons butter, and sprinkle with 2 tablespoons of white sugar.

Set casserole dish into a shallow pan that is 2 to 3 inches larger in diameter than the casserole dish. Set these pans onto the center rack of the preheated oven. Pour hot water into the outside pan, until it reaches a depth of 1 inch around the casserole dish, creating a water bath.

Bake the pudding in the water bath until it is fully set and a knife inserted into the center of the pudding comes out clean, 1 to 1 1/4 hours. The water bath will help the pudding to cook evenly and maintain a light texture. Carefully remove the pudding from the water bath and cool for at least 15 minutes before serving.

Just before serving, make the sauce by melting 1/2 cup butter in a saucepan over low heat. Stir in 1 cup sugar, 1/4 cup orange liqueur, 3 tablespoons water, 1/8 teaspoon nutmeg, and 1/8 teaspoon salt. Stir and heat over medium heat until the sugar is fully dissolved and the liquid is heated through. Remove from heat.

In a small mixing bowl, whisk 1 egg until well beaten. While whisking the egg, slowly pour 2 tablespoons of the hot mixture into the bowl with the egg. Then, while whisking mixture vigorously, slowly pour the warmed egg mixture back into the sauce.

Place the saucepan back over low heat, gently stirring the sauce and raising the temperature slowly to medium. Continue to stir until the sauce almost reaches a simmer, reducing the heat as necessary.

Lemon Pudding Cake I

Ingredients

4 eggs, separated
1/3 cup lemon juice
1 teaspoon lemon zest
1 tablespoon butter
1 1/2 cups white sugar
1/2 cup sifted all-purpose flour
1/2 teaspoon salt
1 1/2 cups milk

Directions

Beat together egg yolks, lemon juice, lemon rind, and butter or margarine until thick and lemon colored. Combine sugar, flour, and salt; add alternately with milk to the yolk mixture, beating well after each addition.

Beat egg whites until stiff. Blend egg whites into batter on low speed of electric mixer. Pour into 8 inch square baking dish.

Place a pan of hot water in the oven, and set the baking dish into the pan. Bake at 350 degrees F (175 degrees C) for 45 minutes.

Maja Blanca Maiz (Corn Pudding)

Ingredients

1 2/3 cups coconut milk
1 (14.5 ounce) can cream-style corn
1 cup rice flour
1 cup white sugar

Directions

Mix thoroughly the coconut milk, cream-style corn, rice flour, and sugar in a non-stick pot over medium heat. Stir frequently while cooking until thick, about 30 minutes. Pour into a serving platter with ridges, or a tray, and let cool completely before serving.

My Mom's Best Bread Pudding

Ingredients

1 quart whole milk
1/2 cup white sugar
1/2 cup butter, chilled
1/4 teaspoon salt
1 teaspoon ground nutmeg
12 slices bread
4 eggs, well beaten

1 cup water
1/2 cup white sugar
3 tablespoons cornstarch
1/4 cup butter
1 tablespoon ground nutmeg

Directions

In a large saucepan over medium-low heat, heat milk until bubbles just begin to form at edges. Remove from heat and stir in 1/2 cup sugar, 1/2 cup butter and salt. Stir until sugar dissolves. Let stand until butter melts entirely.

Preheat oven to 350 degrees F (175 degrees C). Butter a 4 quart casserole and dust generously with nutmeg.

Tear bread apart, 2 slices at a time, into 2 inch pieces and stir into milk mixture. Gently stir beaten eggs into milk mixture. Pour into prepared pan and sprinkle the surface with nutmeg.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 45 minutes, until center is almost set. Serve warm with hard sauce.

Hard sauce: In a small saucepan over medium heat, combine water, 1/2 cup sugar, cornstarch, 1/4 cup butter and 1 tablespoon nutmeg. Bring to a rolling boil, remove from heat and set aside until serving.

Baked Cranberry Pudding

Ingredients

1 cup packed brown sugar
2 eggs, separated
1/2 cup whipping cream
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups all-purpose flour
3 tablespoons grated orange peel
1 teaspoon baking powder
1/2 teaspoon cream of tartar,
divided
1/8 teaspoon salt
3 cups coarsely chopped fresh
cranberries
1/4 cup butter or margarine,
melted
TOPPING:
1 1/2 cups sugar
1/2 cup orange juice
2 1/2 cups whole cranberries

Directions

In a bowl, combine brown sugar and egg yolks. Add whipping cream, vanilla, cinnamon and nutmeg; set aside. In a large bowl, combine flour, orange peel, baking powder, 1/4 teaspoon cream of tartar and salt. Add chopped cranberries; stir to completely coat. Add brown sugar mixture and butter; mix well. (Batter will be stiff.) Beat egg whites until foamy. Add remaining cream of tartar; beat until soft peaks form. Fold into batter. Pour into a greased 9-in. springform pan. Bake at 350 degrees F for 45 to 50 minutes or until a toothpick inserted near center comes out clean.

Meanwhile, for topping, bring sugar and orange juice to a boil in a saucepan. Cook for 3 minutes or until sugar dissolves. Reduce heat; add cranberries and simmer 6 to 8 minutes or until berries begin to burst. Remove from heat and cover.

When pudding tests done, place springform pan on a jelly roll pan. Spoon warm cranberry sauce over top. Return to the oven for 10 minutes. Cool for 10 minutes before removing sides of springform pan. Cool at least 1 hour or overnight. Before serving, reheat at 350 degrees F for 10 minutes.

Cranberry Pudding

Ingredients

1/4 cup butter or margarine,
softened
1/2 cup sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 1/2 cups fresh or frozen
cranberries, halved
BROWN SUGAR SAUCE:
1 cup packed brown sugar
1 tablespoon all-purpose flour
1/8 teaspoon salt
2/3 cup water
1 tablespoon butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in cranberries. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40 minutes or until lightly browned. Meanwhile, for sauce, combine sugar, flour and salt in a saucepan. Add water and stir until smooth. Cook and stir until mixture comes to a boil. Reduce heat; cook and stir 3 minutes more. Remove from the heat; stir in butter and vanilla. Cool slightly; serve over warm pudding. Refrigerate leftover sauce.

Corn Pudding I

Ingredients

1 1/2 teaspoons olive oil
1 cup chopped onion
1/2 cup red bell pepper, chopped
1 teaspoon minced garlic
2 cups whole corn kernels,
cooked
1 cup milk
1/4 cup cornmeal
1 egg
2 egg whites
1 1/2 cups shredded Cheddar
cheese
2 tablespoons chopped fresh
parsley
1/2 cup crushed tortilla chips
salt to taste
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart casserole dish.

Saute the onions, red bell peppers and garlic in the olive oil. Add the corn and continue to cook.

In a another saucepan bring the milk to a simmer and slowly stir in the cornmeal. Simmer for 2 to 3 minutes constantly stirring until thick. Remove from the heat, and add salt and pepper to taste.

Whisk the egg and egg whites together and slowly add them to the cornmeal mixture. Stir in the onion mixture, shredded cheese and parsley into the cornmeal mixture. Spoon mixture into the prepared casserole dish. Sprinkle top with more grated cheese and crushed corn tortilla chips.

Bake for 40 to 45 minutes or until firm.

Lynn's Easy Noodle Pudding

Ingredients

1 (16 ounce) package egg noodles
2 cups sour cream
2 cups creamy whipped cottage cheese
1 cup white sugar, divided
2 eggs, beaten
1 cup raisins
1/2 cup butter
1 teaspoon ground cinnamon

Directions

Bring a large pot of lightly salted water to a boil. Stir in egg noodles and cook until al dente, 10 to 12 minutes. Drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 13x9 inch baking dish.

Toss the cooked noodles with the sour cream, cottage cheese, 1/2 cup sugar, eggs, and raisins until well blended. Pour the noodle mixture into the prepared pan. Dot the top with small pieces of butter.

Mix the remaining 1/2 cup sugar with the cinnamon. Sprinkle over the noodles.

Bake in preheated oven until top is lightly brown, about 45 minutes. Remove from oven and cool 10 minutes to set pudding before serving.

Chocolate Pudding with Meringue

Ingredients

1 (1 ounce) square unsweetened chocolate, chopped
1 cup evaporated milk
3 eggs, separated
3 tablespoons white sugar
1 pinch salt

3 tablespoons white sugar
1 tablespoon unsweetened cocoa powder

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 1 quart baking dish or pudding basin.

Melt chocolate over low heat in small saucepan. Stir in milk and heat through. Remove from heat and let cool slightly.

In a medium bowl, beat eggs. Beat in 3 tablespoons sugar and salt. Beat in chocolate mixture. Pour into prepared dish. Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in preheated oven 30 minutes, until set.

In a clean, dry bowl, beat egg whites until stiff. Beat in 3 tablespoons sugar and cocoa. Spoon meringue over baked pudding and return pudding to oven to brown meringue, 2 to 8 minutes.

Persimmon Pudding Cake

Ingredients

3/4 cup white sugar
1 cup all-purpose flour
1 cup persimmon pulp
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 or 10 inch bundt pan.

Combine the persimmon pulp with the baking soda. Stir in the sugar, flour, baking powder, salt, raisins, chopped nuts and milk. Mix until combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Serve warm with lemon sauce or vanilla ice cream.

Lemon Custard Pudding Cake

Ingredients

6 tablespoons butter, melted
6 tablespoons all-purpose flour
2 cups white sugar
4 eggs
1 1/2 cups milk
1 1/2 tablespoons grated lemon
zest
2 tablespoons lemon juice
1/4 cup confectioners' sugar for
dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 2 quart baking dish. Separate the eggs.

In a large bowl, combine the flour, butter and 1 1/2 cups of the white sugar.

Beat the egg yolks and add to the sugar mixture along with the milk and lemon zest. Mix well and add the lemon juice.

In another bowl beat egg whites until stiff, slowly adding the remaining 1/2 cup white sugar. Fold the egg whites into the batter. Pour batter into the prepared dish.

Place the dish in a shallow pan of hot water and bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until lightly browned. Serve warm or chilled with confectioners' sugar dusted on top.

Snacks' Crazy Sweet Corn Pudding

Ingredients

1/4 pound margarine
1/4 cup white sugar
3 eggs
1 (8 ounce) container reduced-fat sour cream
1 1/2 teaspoons vanilla extract
1/4 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
1/4 tablespoon ground cloves
1 (8.5 ounce) package dry corn muffin mix
1/4 cup milk
1 (15 ounce) can cream-style corn
1 (15.25 ounce) can sweet corn, drained

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a baking dish.

Beat the margarine and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the sour cream, vanilla, nutmeg, cinnamon, and cloves. Pour in the corn muffin mix alternately with the milk, mixing until just incorporated. Fold in the cream-style corn and sweet corn; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 45 minutes to 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Savory Rosemary Bread Pudding

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
4 cups cubed bread
2 tablespoons minced fresh rosemary
1 cup shredded or crumbled cheese
6 eggs, lightly beaten
1 cup heavy cream
1 cup 2% milk
1 pinch salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat olive oil in a cast iron pan, and cook onion and rosemary in oil until onion is soft.

Toss bread cubes with olive oil and onions. Exact measurement of bread is not necessary. Place in a well oiled, deep sided, 9 inch square pan. Toss with 1/2 cheese, and sprinkle remaining cheese over the top.

Beat together milk, cream, and eggs. Pour over bread in pan. It is fine that the bread sticks out of the custard.

Bake for 1 hour, or until browned and a knife inserted in the middle comes out clean (except for melted cheese).

Sago Plum Pudding I

Ingredients

2 1/4 ounces pearl sago
1 cup milk
1 teaspoon baking soda
5/8 cup dark brown sugar
2 cups fresh bread crumbs
1/2 cup golden raisins
1/2 cup dried currants
1/2 cup chopped dates
2 eggs, lightly beaten
1/4 cup butter, melted

Directions

In a small bowl, combine sago and milk; cover and refrigerate 8 hours or overnight.

Grease a 6 cup pudding basin.

In a large bowl, stir together sago mixture and baking soda until soda is dissolved. Stir in brown sugar, bread crumbs, raisins, currants, dates, eggs and butter until well combined. Spoon into prepared basin. Place a piece of waxed or parchment paper over the top of the basin and secure the lid.

Place the basin on a trivet or dish in a large pot and fill the pot with boiling water to come halfway up the sides of the basin. Bring the water to a boil again, then reduce the heat, cover and simmer 3 1/2 to 4 hours, topping off water as necessary, until pudding is firm.

Sioux Indian Pudding

Ingredients

3 cups milk
1/3 cup cornmeal
1/4 cup dark molasses
1/4 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 275 degrees F (135 degrees C). Butter a 1 quart baking dish.

In a large saucepan over medium heat, cook milk until bubbles form at edges. Slowly stir cornmeal and molasses into milk. Continue to cook and stir until thickened, 10 minutes. Remove from heat and stir in sugar, salt, ginger and cinnamon. Pour into prepared dish.

Bake in preheated oven 2 hours, until set. Serve hot or cold.

Baked Plum Pudding Dessert

Ingredients

1/2 cup butter
3/4 cup white sugar
5 eggs
1 cup dried currants
1 cup golden raisins
1/2 cup chopped pecans
1 tablespoon all-purpose flour
3 cups bread cubes
2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1/2 teaspoon pumpkin pie spice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter and sugar. Beat in eggs, one at a time, until fully incorporated. In a separate bowl, toss currants, raisins and pecans with flour. Fold into butter mixture. Fold in bread, cinnamon, allspice, cloves and pumpkin pie spice. Pour into an 8x8 inch baking dish.

Bake in preheated oven 40 minutes, until set.

Hot Fudge Pudding Cake II

Ingredients

1 3/4 cups white sugar
1 1/2 cups all-purpose flour
10 tablespoons unsweetened cocoa powder
3 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
1/2 cup butter, melted
1 1/2 teaspoons vanilla extract
3/4 cup packed brown sugar
1 2/3 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the 2/3 cup sugar, flour, 5 tablespoons of the cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Pour batter into one 9 inch square baking dish.

In separate bowl, stir together the remaining white sugar, brown sugar and the remaining cocoa; sprinkle mixture evenly over batter. Pour hot water over top. Do not stir!

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until center is almost set. Let stand for 15 minutes. Then spoon into dessert dishes, spooning sauce from bottom of pan over top.

Rhubarb Bread Pudding

Ingredients

8 slices bread without crusts,
toasted and cubed
1 1/2 cups milk
1/4 cup butter or margarine
5 eggs
1 1/4 cups SLENDA® No Calorie
Sweetener, Granulated
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cups diced rhubarb
1/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes, and let stand for 15 minutes. In a medium bowl, whisk together the eggs, SLENDA® Granulated Sweetener, cinnamon and salt. Stir in rhubarb. Pour over the soaked bread, and stir gently until evenly blended. Sprinkle walnuts over the top.

Bake for 50 minutes in the preheated oven, until nicely browned on the top. Let stand for 10 minutes before serving.

Corn Pudding III

Ingredients

2 (14.75 ounce) cans cream-style corn
4 tablespoons butter
1/3 cup all-purpose flour
3 tablespoons white sugar
1 teaspoon salt
1/8 teaspoon ground white pepper
3 eggs, separated
1 cup milk
1 red bell pepper, diced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix corn and butter. Add flour, sugar, pepper, salt, and diced red pepper. Mix thoroughly.

In a small bowl, lightly beat egg yolks.

Heat milk to steaming. Remove milk from heat and stir in yolks. Add to corn mix.

In a medium bowl, beat egg whites until stiff. Stir 1/4 of the whites into corn. Fold in the whites. Pour into deep 2-quart greased baking dish.

Bake at 350 degrees F (175 degrees C). Stir crust that forms down into pudding after 20 minutes and after 40 minutes. Total bake time: 60 minutes.

Danish Rice Pudding with Almonds

Ingredients

2 cups milk
1/3 cup Arborio rice
1/4 cup chopped blanched almonds
1/4 cup sherry
1/2 (.25 ounce) envelope unflavored gelatin
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup heavy cream
1 (12 ounce) package frozen raspberries - thawed and drained

Directions

In a saucepan, bring the milk to a boil, and then add rice. Reduce heat to simmer, and continue cooking for 20 minutes, stirring occasionally. Remove from heat, and set aside to cool to room temperature.

In a small saucepan, mix the sherry and gelatin; stir over low heat until the gelatin is dissolved. Stir in the sugar until completely dissolved, and then stir in vanilla. Stir into the rice with the chopped almonds. Refrigerate.

Pour cream into a bowl, and whip until light and fluffy soft peaks appear. Fold into chilled rice pudding. Serve in small bowls, topped with frozen raspberries.

Joey's Bread Pudding

Ingredients

2 tablespoons butter
1 (1 pound) loaf sliced white bread, toasted
12 eggs
3 tablespoons vanilla extract
5 cups half-and-half cream
3 cups white sugar
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-and-half and sugar. Pour into a 9x13 inch baking dish. Sprinkle the cinnamon and nutmeg over the top.

Bake uncovered in the preheated oven for 55 to 60 minutes. Remove from oven, and cool. Serve hot or cold.

Blueberry Pudding with Lemon Cream Sauce

Ingredients

LEMON CREAM SAUCE:

2 teaspoons cornstarch
1/2 cup sugar
2/3 cup water
2 tablespoons lemon juice
1 cup heavy cream

PUDDING:

2 cups all-purpose flour
1 1/2 cups sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
2/3 cup butter or margarine
2 eggs
3/4 cup milk
2 cups fresh blueberries, rinsed
and dried

Directions

In a small saucepan, combine the cornstarch and sugar. Stir in water; cook and stir until thickened and clear. Remove from the heat; stir in lemon juice. Cool. In a mixing bowl, whip the cream; fold cooled mixture into cream. Cover and refrigerate until ready to use. For pudding, combine dry ingredients in another mixing bowl. Cut in butter with a pastry blender until particles are the size of small peas. Add eggs and milk and beat on low until thoroughly combine. Spread into a greased 9-in. square baking pan. Sprinkle berries over batter. Bake at 350 degrees F for 50-55 minutes or until cake tests done. Serve warm or cold with Lemon Cream Sauce.

Chocolate Chip Pudding Parfaits

Ingredients

1 (3 ounce) package cook and
serve vanilla pudding mix
1/2 cup semisweet chocolate
chips
1/2 cup flaked coconut, toasted

Directions

Prepare pudding according to package directions. In two parfait glasses, layer 2 tablespoons chocolate chips, a fourth of the warm pudding and 2 tablespoons coconut. Repeat layers. Serve or refrigerate.

Classic Yorkshire Pudding

Ingredients

1 cup all-purpose flour
1 cup whole milk
2 eggs
1/2 teaspoon salt
3 tablespoons beef or bacon
drippings

Directions

In a large bowl, mix together the flour, milk, eggs and salt. Using an electric mixer, beat 5 minutes, until smooth. Cover and refrigerate 1 hour.

Preheat oven to 425 degrees F (220 degrees C). Coat a 9x13 inch baking pan with beef or bacon drippings. Preheat the pan 15 minutes so the drippings are hot and sizzling.

Remove the mixture from the refrigerator. Beat briefly, then scoop into the baking pan. Bake 20 minutes.

Lower oven temperature to 375 degrees F (190 degrees C). Without opening the oven, continue baking 15 minutes. The mixture should be puffed and golden brown. Remove from oven and serve hot.

Persimmon Pudding

Ingredients

1/2 teaspoon baking soda
2 cups persimmon pulp
2 1/2 cups white sugar
2 eggs, beaten
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon vanilla extract
1 pinch salt
2 1/2 cups milk
4 tablespoons melted butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter one 9x13 inch baking pan.

In a mixing bowl, combine persimmon pulp, baking soda, sugar and eggs. Mix well.

Add flour, baking powder, cinnamon, vanilla, salt, milk and melted butter. Stir to combine.

Pour into baking pan and bake for 55 minutes. The pudding will rise but will fall when removed from oven.

Ice Cream Pudding

Ingredients

1 (3.4 ounce) package instant
pudding mix, any flavor
1 cup cold milk
2 cups softened ice cream, any
flavor
Fresh fruit

Directions

In a mixing bowl, beat pudding mix and milk on low for 1 minute.
Fold in ice cream until smooth. Spoon into dishes. Chill for at least 1
hour. Garnish with fruit if desired.

Caramel Pudding

Ingredients

6 cups milk
3 eggs
1 1/2 cups packed brown sugar
1/2 cup sugar
3/4 cup all-purpose flour
2 teaspoons vanilla extract
2 tablespoons butter or margarine

Directions

In a large saucepan, scald milk. Meanwhile, in a mixing bowl, beat eggs until creamy. Add sugars, flour and 1-1/2 cups of the scalded milk; slowly pour into saucepan with remaining milk. Cook and stir over medium heat until pudding thickens, about 15-20 minutes. Remove from the heat; add vanilla and butter. Stir well. Continue to stir pudding every 10 minutes until cooled.

Fast Rice Pudding

Ingredients

2 cups cooked white rice
1 tablespoon ground cinnamon
1 (12 ounce) can evaporated milk
1/2 cup white sugar

Directions

Combine the rice, cinnamon, milk, and sugar in a saucepan over medium heat. Stir occasionally and bring mixture to a boil; cover and reduce heat to low. Cook until thick and creamy, 5 to 7 minutes.

Tofu Dream Pudding and Pie Filling

Ingredients

1 (12 ounce) package extra firm
tofu, drained and cubed
1/4 cup brown sugar
1/2 cup walnuts
1/4 cup pure maple syrup
1 tablespoon lemon juice

Directions

Place tofu, brown sugar, walnuts, maple syrup, and lemon juice in a food processor. Process until smooth. Cover and chill to thicken for pie filling, or serve immediately as pudding.

Apple Pudding

Ingredients

6 tart apples - peeled, cored and sliced
1/4 cup all-purpose flour
1 cup sugar
1 pinch salt
2 cups milk

Directions

Preheat oven to 325 degrees F (165 degrees C).

Toss apples with flour, sugar and salt and place in a 9x9 inch baking dish. Pour enough milk into dish to come almost to the top of the apples, but not cover them.

Bake in preheated oven 45 minutes, until apples are tender.

Angel Pudding

Ingredients

1 (10 inch) angel food cake
6 cups cold milk
1 (5.9 ounce) package instant chocolate pudding mix
1 (5 ounce) package instant vanilla pudding mix
2 (2.1 ounce) bars chocolate-covered crispy peanut butter flavored candy (e.g., Butterfinger, B,,ŷ), crushed

Directions

Place half of cake cubes in the bottom of a 9x13 inch dish. Prepare chocolate and vanilla puddings with cold milk according to package directions. Spread prepared chocolate pudding over cake cubes in dish. Top with half the crushed candy. Distribute remaining cake cubes over candy and top with vanilla pudding and remaining candy. Chill until serving.

Homemade Pudding

Ingredients

PUDDING MIX:

2 3/4 cups nonfat dry milk powder

1 1/2 cups sugar

3/4 cup cornstarch

1 teaspoon salt

PUDDING:

2 1/4 cups milk or water

1 egg, beaten

1 tablespoon butter or margarine

1 1/2 teaspoons vanilla extract

Directions

Combine pudding mix ingredients; store in an airtight container. For pudding, combine 1-1/4 cups mix and milk in a 2-qt. saucepan. Bring to a boil over medium heat, stirring occasionally; boil for 1 minute. Remove from the heat. Stir a small amount into egg; return to pan. Cook and stir over medium heat for 2 minutes. Remove from the heat; add butter and vanilla. Mix well. Pour into dishes; cover and chill 2-3 hours.

Bread Pudding

Ingredients

3 cups bread cubes
4 cups scalded milk
3/4 cup white sugar
1 tablespoon butter
1/2 teaspoon salt
4 eggs, lightly beaten
1 teaspoon vanilla extract
1 cup white sugar
1/2 cup butter
1/2 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Butter an 8x8 inch glass baking dish. Soak bread in hot milk for five minutes. Stir in 3/4 cup sugar, 1 tablespoon butter, salt, eggs, and 1 teaspoon vanilla. Pour into the baking dish.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake for 60 minutes. Cool on wire rack.

While pudding cools, combine 1 cup sugar, 1/2 cup butter, cream, and 1 teaspoon vanilla in a large saucepan. While stirring, bring to a boil. Reduce heat to low, and stir 3 minutes more. Spoon over warm bread pudding.

Maja Blanca Especial (Corn and Coconut Cream)

Ingredients

1 cup coconut cream
1 1/2 cups cornstarch
1 3/4 cups white sugar
4 cups coconut cream
2 tablespoons light butter
2 teaspoons vanilla extract
1 (14.75 ounce) can cream-style corn
1 cup frozen corn

Directions

Latik topping: Boil 1 cup of coconut cream in a saucepan over medium heat until coconut oil and coconut milk solid separate, stirring constantly, about 15 minutes. Continue cooking until the milk solids become golden brown. Drain oil.

Grease two 9 inch round pans and set aside. Mix cornstarch and sugar in a bowl and set aside.

Heat 4 cups of coconut cream, butter, vanilla extract, cream-style corn and corn in a saucepan over medium-low heat and bring to a simmer. Slowly add the cornstarch mixture, stirring constantly to prevent any lumps, about 10 minutes. Pour the hot mixture into the prepared pans and allow to set. Sprinkle latik on top. Cool before slicing and serving.

Peachy Bread Pudding with Caramel Sauce

Ingredients

2 cups fresh peaches - peeled, pitted and halved
1 (14 ounce) can sweetened condensed milk
3 eggs, lightly beaten
1 1/4 cups hot water
1/4 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups French bread, torn into small pieces

CARAMEL SAUCE

1/2 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 tablespoon rum

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish.

Chop the peaches and lightly mash them in a mixing bowl. Combine the sweetened condensed milk and the eggs; add them to the peaches and mix well. Stir in the hot water, melted butter, cinnamon, and vanilla. Stir the French bread into the custard mixture until the bread is completely moistened. Turn the pudding into the prepared baking dish.

Bake until a knife inserted in the center of the pudding comes out clean, about 1 hour and 10 minutes.

While the pudding is baking, combine the brown sugar, 1/2 cup butter, corn syrup, and rum in a saucepan. Bring to a boil over medium heat and simmer for 3 to 4 minutes or until just slightly thickened. Let cool slightly.

Remove the pudding from the oven and let it cool for about ten minutes before serving. Serve warm with the caramel sauce. Cool and cover any leftover pudding and store it in the refrigerator.

Pudding-Topped Fruit Salad

Ingredients

1 (20 ounce) can pineapple chunks
1 (8 ounce) can crushed pineapple, undrained
1 cup sour cream
1 (3.4 ounce) package instant vanilla pudding mix
2 medium ripe bananas, sliced
2 cups fresh blueberries or frozen blueberries, thawed
2 ripe peaches, peeled and sliced
2 cups sliced fresh strawberries
1 cup seedless green grapes
1 cup seedless red grapes
fresh mint

Directions

Drain pineapple chunks, reserving juice; refrigerate pineapple. add water to juice if necessary to measure 3/4 cup. In a bowl, combine the juice, crushed pineapple, sour cream and pudding mix until blended. Cover and refrigerate for at least 3 hours.

In a large bowl, combine the bananas, blueberries, peaches, strawberries, grapes and pineapple chunks. Spread pudding mixture over the top. Garnish with mint if desired.

Almond Brownie Bread Pudding

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
2 cups prepared brownies, cubed
1 1/2 cups milk
1/3 cup brown sugar
1/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup chopped almonds, divided

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly butter one 2 quart baking dish.

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside.

Place brownie chunks into prepared baking dish. Beat the eggs in a large bowl. Whisk in melted chocolate, milk, brown sugar, white sugar, eggs, vanilla extract, and half of the almonds. Pour milk mixture over brownie cubes and sprinkle with the remaining almonds. Bake until a knife inserted into the center comes out clean, about 45 minutes.

Cherry Chocolate Almond Croissant Bread

Ingredients

1 tablespoon butter, softened
3 eggs, lightly beaten
1 1/2 cups half-and-half or light cream
1 1/2 teaspoons almond extract
6 medium croissants, halved horizontally
1 cup semisweet chocolate pieces, ground
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 cup sliced almonds
Vanilla ice cream (optional)

Directions

Preheat oven to 350 degrees F. Spread butter on bottom and sides of a 9- to 10-inch deep-dish pie plate. In a shallow container combine eggs, half-and-half, and almond extract; add croissants. Let soak 3 minutes, turning once. Place bottom halves of croissants, cut-side-up, in the prepared dish. Sprinkle with 1/2 of the chocolate. Spoon on 1/2 cup LUCKY LEAF Cherry Pie Filling and 1/2 cup of the nuts. Add croissant tops, cut-sides down, remaining chocolate, another 1/2 cup pie filling and the remaining nuts. Pour on any remaining egg mixture.

Bake, uncovered, for 40 to 45 minutes or until center is set. Cool on wire rack about 30 minutes.

Heat remaining LUCKY LEAF Cherry Pie Filling and pass with bread pudding. Serve with ice cream, if desired.

Mango Cardamom Bread Pudding

Ingredients

6 slices white bread, torn into small pieces
2 mangos - peeled, seeded and diced
1/4 cup white sugar
3 eggs, lightly beaten
2 cups milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons ground cardamom
2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x11 inch baking dish.

Toss together the pieces of bread and mango, and place in the prepared baking dish. In a medium bowl, whisk together the sugar, eggs, milk, vanilla and cardamom. Pour over the bread. Dot with small pieces of butter.

Bake for 45 to 50 minutes in the preheated oven, or until slightly puffed and golden brown.

Banana Pudding Dessert

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
52 vanilla wafers
4 medium firm bananas, sliced

Directions

In a mixing bowl, beat the cream cheese until smooth. Beat in condensed milk; set aside.

In another bowl, whisk milk and pudding mix; add to cream cheese mixture. Fold in whipped topping.

Arrange a third of the vanilla wafers in a 2-1/2-qt. glass bowl. Top with a third of the bananas and pudding mixture. Repeat layers twice. Refrigerate until serving.

Lemon Pudding Poke Cake

Ingredients

1 package (2-layer size) white cake mix
2 egg whites
1 1/3 cups water
2 tablespoons oil
1 quart cold milk
2 pkg. (4 serving size) JELL-O Lemon Flavor Instant Pudding & Pie Filling

Directions

Prepare and bake cake mix as directed on package for 13x9-inch baking pan, using the egg whites, water and oil. Remove from oven. Immediately poke holes down through cake to bottom of pan with round handle of wooden spoon. (Or, poke holes with a plastic drinking straw, using turning motion to make large holes.) Holes should be at 1-inch intervals.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes. Immediately pour about half of the thin pudding mixture evenly over warm cake and into holes to make stripes. Let remaining pudding mixture stand until slightly thickened. Spoon over top of cake, swirling to "frost" cake.

Refrigerate at least 1 hour or until ready to serve. Cut into 24 squares. Store in refrigerator.

Peanut Butter Breakfast Bread Pudding

Ingredients

CRISCO® Original No-Stick
Cooking Spray
2 large eggs
1/2 cup milk
1/2 cup sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/2 cup JIF® Extra Crunchy
Peanut Butter
6 slices bread
1/2 cup raisins
Yogurt with fruit

Directions

Heat oven to 350 degrees F. Spray an 8 x 8 inch baking pan with no-stick cooking spray.

Break eggs into a large bowl. Whisk until well combined. Add milk, sugar, vanilla, and ground cinnamon. Whisk until well combined. Add peanut butter. Whisk until well combined.

Cut or tear the bread into about 1-inch squares and add to the bowl. Add the raisins and gently stir to mix well. Pour the bread mixture into prepared baking pan.

Bake about 25 minutes until the mixture is set and the top is golden brown. Remove from the oven and place on a baking rack to cool.

Serve warm, spooned into bowls and topped with fruit yogurt.

Haupia (Hawaiian Coconut Pudding)

Ingredients

5 cups grated fresh coconut
2 cups boiling water
5 tablespoons cornstarch
5 tablespoons white sugar
1/4 teaspoon ground nutmeg
1 pinch salt
2 teaspoons vanilla extract

Directions

Stir coconut into boiling water in a large bowl. Let sit for 15 minutes, then strain through cheesecloth, squeezing out all of the liquid to yield 3 cups.

Stir together the cornstarch, sugar, nutmeg, and salt. Bring the coconut milk to a simmer in a saucepan over medium-high heat. Whisk in the sugar mixture, and cook until thickened, stirring constantly. When very thick, remove from heat, and stir in vanilla. Pour into an 8x8-inch pan, and cover with plastic wrap. Refrigerate until set.

Cinnamon Pudding Cake

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 teaspoons ground cinnamon
1 cup milk

1 3/4 cups packed brown sugar
1 1/2 cups water
2 tablespoons butter

1/2 cup chopped walnuts
3/4 cup apple - peeled, cored and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9 inch square baking dish.

In a large bowl, mix together the flour, sugar, baking powder, salt and cinnamon. Make a well in the center and pour in the milk. Mix well and pour into prepared pan.

In a saucepan, combine brown sugar, water and butter. Bring to a boil and pour over batter in the pan. Sprinkle top with nuts and chopped apples.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Serve warm.

Nugget Pudding II

Ingredients

1 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])
3 cups milk
3/4 cup white sugar
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
2 eggs, beaten
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 1 quart baking dish.

In a large bowl combine cereal, milk, sugar, nutmeg, vanilla, eggs and salt. Pour into dish and let stand 15 minutes.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 40 to 50 minutes, until knife inserted in center comes out clean.

Steamed Cranberry Pudding

Ingredients

2 teaspoons baking soda
1/2 cup hot water
1 tablespoon white sugar
1/2 cup molasses
2 cups whole cranberries
1 1/2 cups all-purpose flour

1/2 cup unsalted butter
1/2 cup heavy cream
1 cup white sugar
1 teaspoon vanilla

Directions

Dissolve the baking soda in the hot water. Stir in 1 tablespoon of sugar and molasses, then mix in the cranberries and flour. Pour into a greased 6 cup steamer mold.

Cover the mold, and place into a steamer basket over boiling water. Cover the steaming pot. Cook over medium heat for one hour before checking, but it will take about 1 1/2 hours total. A toothpick inserted into the pudding should come out clean. Loosen the edges, and cool on a wire rack in the mold.

Make the hard sauce just before serving: Heat the unsalted butter, cream, 1 cup sugar and vanilla in a small saucepan over medium heat. Cook stirring constantly until heated through and smooth.

Coffee Liqueur Bread Pudding with Caramel

Ingredients

8 ounces cubed day old French bread
4 tablespoons butter, melted
1/2 cup chopped pecans
3 eggs
3/4 cup white sugar
4 teaspoons vanilla extract
1/2 teaspoon almond extract
1 pinch salt
3 cups milk
1 cup coffee flavored liqueur
1 teaspoon ground cinnamon
1 cup packed light brown sugar
1/2 cup butter
2 tablespoons light corn syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart shallow baking dish. Set aside. Toss bread cubes with melted butter, and place half of them in prepared baking dish. Sprinkle with cherries or pecans. Top with remaining buttered bread cubes.

In a large bowl, whisk eggs, 1/2 cup sugar, vanilla, almond extract and salt. Heat milk and coffee liqueur in a small saucepan, then whisk into egg mixture. Pour mixture over bread. Press gently, to moisten the bread cubes. Let stand 30 minutes. Press bread cubes down again. Combine remaining 1/4 cup sugar and cinnamon in a bowl. Sprinkle mixture over pudding.

To make the Caramel Sauce: In a 2 quart saucepan, bring brown sugar, butter, and corn syrup to a boil. Stir until smooth. Boil for 1 minute. Pour over moistened bread cubes.

Place baking dish in a larger baking pan. Pour some boiling water in the large pan halfway up the side of the smaller baking dish.

Bake for 45 to 50 minutes, or until golden. Serve warm.

Lemon Bread Pudding

Ingredients

3 slices day-old bread, cubed
3/4 cup raisins
2 cups milk
1/2 cup sugar
2 tablespoons butter or margarine
1/4 teaspoon salt
2 eggs
1 teaspoon vanilla extract
LEMON SAUCE:
3/4 cup sugar
2 tablespoons cornstarch
1 cup water
3 tablespoons lemon juice
2 teaspoons grated lemon peel
1 tablespoon butter or margarine

Directions

Toss bread and raisins in an ungreased 1-1/2-qt. baking dish. In a saucepan, combine milk, sugar, butter and salt; cook and stir until butter melts. Remove from the heat. Whisk eggs and vanilla in a small bowl; gradually stir in a small amount of the hot mixture. Return all to the pan and mix well. Pour over bread and raisins. Set the dish in a larger baking pan; add 1 in. of hot water. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. For sauce, combine the sugar and cornstarch in a saucepan. Stir in water until smooth; bring to a boil over medium heat. Boil for 1-2 minutes, stirring constantly. Remove from the heat; stir in lemon juice, peel and butter until butter melts. Serve over warm or cold pudding. Refrigerate any leftovers.

Fereni Starch Pudding

Ingredients

2/3 cup cornstarch
2 cups milk
6 whole cardamom seeds
1/2 cup ground almonds
rosewater to taste
1/4 cup blanched slivered almonds
1/4 cup white sugar

Directions

Dissolve corn starch in 1 cup of cold milk.

Bring remaining milk to boil with cardamom and ground almonds. Then add corn starch mixture and stir continuously with a whisk. Add sugar and rosewater to taste. Allow the mixture to boil for about 3 more minutes on medium heat. Remove cardamom seeds from the mixture and pour it into serving dishes. Garnish with slivered almonds and serve warm or cold. Enjoy!

Blueberry Cornmeal Pudding

Ingredients

1 cup fresh or frozen
unsweetened blueberries, thawed
1/2 cup sugar, divided
2 cups milk
6 tablespoons yellow cornmeal
3/4 teaspoon grated lemon peel
1/2 teaspoon vanilla extract
1/4 teaspoon salt

Directions

In a small microwave-safe bowl, combine blueberries and 1/4 cup sugar. Microwave, uncovered, on high for 3 minutes or until sugar is dissolved, stirring once.

In a 3-qt. microwave-safe bowl, combine the milk, cornmeal, lemon peel and remaining sugar. Cover and microwave on high for 7 minutes or until thickened, stirring every 2 minutes. Stir in the vanilla and salt. Pour into dessert dishes; cool slightly. Top with blueberry sauce.

Kentucky Banana Pudding

Ingredients

1 cup white sugar
1/4 cup cornstarch
1 egg, beaten
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
2 teaspoons vanilla extract
1 (12 ounce) package vanilla wafers
4 banana, sliced

Directions

In a saucepan over medium heat, combine the sugar, cornstarch, egg, evaporated milk and regular milk. Mix together well and stir until thick. Remove from heat, add vanilla and mix well.

In a large bowl or casserole dish arrange a layer of cookies. Pour pudding mixture over cookies and top with a layer of sliced bananas. Refrigerate until chilled.

Pudding Cookies III

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup sour cream
2 eggs
1 (16 ounce) container prepared
chocolate frosting (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix and instant pudding. Stir in the sour cream and eggs until well blended. Batter will be stiff. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. When cool, frost with chocolate frosting if desired.

Pistachio Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 pkg. (4 serving size) JELL-O Pistachio Flavor Instant Pudding & Pie Filling
4 eggs
1 1/4 cups water
1/4 cup oil
1/2 teaspoon almond extract
7 drops green food coloring
2 tablespoons powdered sugar (optional)

Directions

Preheat oven to 350 degrees F. Place all ingredients except powdered sugar in large bowl. Beat with electric mixer on low speed 1 minute. Beat on medium speed 4 minutes.

Pour into greased and floured 10-inch fluted tube or tube pan.

Bake 50 to 55 minutes or until toothpick inserted near center comes out clean. Cool in pan on wire rack 15 minutes; remove from pan. Cool completely. Sprinkle with powdered sugar just before serving.

Birds' Nest Pudding

Ingredients

6 tart green apples, peeled and cored
1 cup brown sugar
1/4 teaspoon ground nutmeg
3 egg whites
3 egg yolks
1 cup milk
1 teaspoon maple flavored extract
1 cup all-purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking powder
1/2 teaspoon salt
B
1/2 cup confectioners' sugar
1/4 teaspoon ground nutmeg
1 pint heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Place apples in prepared dish. Stuff the core of each apple with brown sugar, pressing down slightly. Reserve any remaining sugar. Sprinkle all the apples with the 1/4 teaspoon nutmeg. Place dish in preheated oven to start baking while the batter is prepared.

Beat egg whites until stiff. In a separate bowl, beat yolks until they change color. Stir milk and maple flavoring into beaten yolks. In a third bowl, combine flour, cream of tartar, baking powder, salt and any remaining brown sugar until well mixed. Pour flour mixture all at once into egg yolk mixture and stir until smooth. Fold beaten egg whites into yolk batter.

Remove apples from oven and pour batter evenly over and around apples.

Bake in preheated oven 45 to 60 minutes more, until crust has browned. Turn each apple, surrounded by some fluffy crust onto a plate and serve at once with sweetened cream.

To make sweetened cream: Stir confectioners' sugar and 1/4 teaspoon nutmeg into heavy cream.

Bread Pudding with Whiskey Sauce III

Ingredients

6 eggs, lightly beaten
1 1/2 cups white sugar
4 cups milk
1 cup heavy cream
1 tablespoon vanilla extract
1/2 tablespoon ground cinnamon
1 (1 pound) loaf bread, cut into 1 inch cubes
1/2 cup golden raisins

1 1/2 cups white sugar
3/4 cup butter
3/4 cup corn syrup
1/2 cup whiskey

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, whip together eggs and sugar. Mix in milk, heavy cream, vanilla extract and cinnamon. Whip until smooth.

Arrange bread cubes in a medium baking dish, and top with golden raisins. Cover with the whipped mixture. Allow the bread to become saturated with the mixture.

Bake 45 minutes in the preheated oven, until lightly browned.

To make the sauce, mix sugar, butter and corn syrup in a medium saucepan over low heat. Remove from heat when thoroughly blended, and whisk in the whiskey. Serve warm over bread pudding.

Baked Rice Pudding

Ingredients

1 cup uncooked white rice
2 cups water
3 eggs, beaten
2 cups milk
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1/3 cup raisins
1 pinch ground nutmeg

Directions

Place uncooked rice in a 3 quart saucepan, and add water. Bring to a boil. Reduce heat, and simmer for 25 to 30 minutes.

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine beaten eggs, milk, sugar, vanilla extract, and salt. Mix well. Stir in rice and raisins. Pour into a 10x6x2 inch baking dish.

Bake uncovered for 30 minutes; stir pudding and sprinkle with nutmeg. Bake additional 30 minutes or until a knife inserted halfway between the edge and the center comes out clean.

Old-Fashioned Rice Pudding I

Ingredients

2 eggs, beaten
4 cups milk
1/2 cup white sugar
1/2 cup uncooked white rice
1 tablespoon butter
1 teaspoon vanilla extract
1/2 cup raisins (optional)
1/8 teaspoon ground nutmeg

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 2 quart baking dish.

Beat together the eggs and milk. Stir in white sugar, uncooked rice, butter, vanilla extract, raisins, and nutmeg. Pour into prepared pan.

Bake for 2 to 2 1/2 hours in the preheated oven. Stir frequently during the first hour.

Rhubarb Berry Pudding

Ingredients

2 cups diced rhubarb
1 cup white sugar
4 cups water, divided
1 cup frozen mixed berries
2 tablespoons cornstarch
1 tablespoon white sugar

Directions

In a large saucepan, layer the rhubarb and 1 cup of sugar. Pour in 1/2 cup of the water, and bring to a boil. Simmer over low heat, stirring occasionally, for 30 to 45 minutes, until rhubarb is tender. Smash the rhubarb into smaller strands if you like.

Stir in the mixed berries. Mix cornstarch with a small amount of the water, and pour the rest of the water in the pan. More or less water can be used to achieve your desired thickness. Bring to a boil, then remove from the heat. Wait for it to stop bubbling, then stir in the cornstarch slowly. Return to a simmer until the cornstarch is no longer cloudy. Remove from heat, cool, and serve. Sprinkle additional sugar over the top to keep a skin from forming.

Pear Bread Pudding

Ingredients

1/4 cup brown sugar
1/4 cup white sugar
1 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 cup butter, softened
1 tablespoon vanilla extract

8 eggs
1 cup white sugar
1 cup half-and-half cream
1 teaspoon vanilla extract
1/4 cup pear brandy
1/2 teaspoon salt

2 (1 pound) loaves sliced artisan bread, cut into 3/4 inch strips with crusts removed
4 pears - peeled, cored and sliced
2 cups heavy cream
1 pinch ground cinnamon

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, stir together the brown sugar, 1/4 cup white sugar, flour, cinnamon and salt. Mix in the butter and 1 tablespoon of vanilla just until the mixture resembles coarse crumbs. Set aside.

In a separate bowl, whisk together the eggs, 1 cup white sugar, half-and-half, 1 teaspoon of vanilla, pear brandy and salt.

Line the bottom of a 9x13 inch baking dish with a layer of bread. Top with a layer of pear. Pour about 1/4 of the custard over the layers followed by about 1/3 of the heavy cream. Sprinkle with some of the crumb topping. Repeat layers until you are out of ingredients, ending with the crumb topping on top. Press down on the layers as needed to help them absorb the liquid. Cover the pan with parchment paper then seal with aluminum foil. Place another baking pan on top or two dinner plates to keep it from puffing while it bakes.

Place the pudding onto a larger pan or cookie sheet with sides. Pour boiling water into the bottom pan until it is half way full.

Bake for 10 minutes in the preheated oven, then reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking for 25 minutes. Pudding is done when a knife inserted into the center comes out clean.

'King Of Rock' Frozen Pudding Pops

Ingredients

2 cups cold milk
1 (3.5 ounce) package instant
banana pudding mix
1 1/2 teaspoons warm peanut
butter

Directions

Pour the cold milk into a large bowl; whisk the pudding mix into the cold milk until dissolved, about 2 minutes. Allow to rest until nearly set, 4 to 5 minutes.

Mash the peanut butter into the pudding; stir to distribute the peanut butter evenly throughout the mixture. Spoon the mixture into popsicle molds, tapping the mold on a hard surface to allow any air bubbles to escape. Store in freezer until completely frozen solid, 5 hours to overnight. Running warm water over the outside of the mold will make it easier to remove the pops.

Bread Pudding I

Ingredients

2 eggs
2 egg whites
1 1/2 cups skim milk
2 tablespoons honey
1 teaspoon vanilla extract
6 slices raisin bread, cubed

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray one 9 inch pie dish with non-stick coating.

In a large bowl, beat together the eggs and egg whites until foamy. Mix in the milk, honey and vanilla.

Stir in the bread cubes and pour into pie dish.

Bake for 30 to 35 minutes or until knife inserted in center comes out clean. Serve warm.

Grandma's Graham Cracker Pudding

Ingredients

1/2 cup butter, melted
1/2 cup brown sugar
24 graham crackers, crushed
1 quart milk
1 pinch salt
3 egg yolks, beaten
1 tablespoon vanilla
1 cup white sugar
1/4 cup cornstarch
3 egg whites
1 teaspoon confectioners' sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix butter, brown sugar, and 2/3 of the crushed graham crackers. Press lightly into the bottom of a 9x13 inch baking dish.

In a medium saucepan over medium heat, mix milk, salt, egg yolks, vanilla, white sugar, and cornstarch. Stirring constantly, cook until thickened, about 12 minutes. Pour into the baking dish.

In a medium bowl, beat egg whites until soft peaks form, then mix in confectioners' sugar. Spoon over the mixture in the baking dish, and top with remaining crushed graham crackers.

Bake 15 minutes in the preheated oven, until lightly browned.

Trishie's Chocolate and Orange Bread Pudding

Ingredients

2 tablespoons white sugar
1/4 cup packed brown sugar
1/4 cup unsalted butter, softened
2 tablespoons grated orange zest
1/4 teaspoon orange juice
1 teaspoon ground cinnamon
8 slices white bread
2 ounces dark chocolate, grated
1 cup milk
1 cup heavy cream
3 eggs

Directions

Mix together the white and brown sugars in a small bowl.

Pour half the sugar mixture into a separate mixing bowl and blend with butter, orange zest, and orange juice. Spread the butter mixture on one side of each slice of bread. Cut each slice of bread in half diagonally. Arrange the bread triangles in an overlapping fashion in an 8x8 inch baking dish with the buttered side down.

Place the remaining sugar, grated chocolate, milk, cream, and eggs into a blender, and blend until thoroughly mixed. Pour the chocolate mixture over the bread, making sure to evenly cover the bread. Cover and refrigerate the prepared dish for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the bread pudding until golden brown and set, 30 to 40 minutes.

Semolina Pudding

Ingredients

1 cup water
1 1/2 cups milk
1 1/2 cups white sugar
1 cinnamon stick
1/2 cup butter
1 cup semolina flour

Directions

In a medium saucepan over medium heat, combine water, milk, sugar and cinnamon. Bring to a boil and remove from heat. Remove cinnamon stick.

In another saucepan, melt butter over medium heat. Allow it to bubble, but not to brown. Reduce the heat to low and stir in the semolina, a little at a time, until mixture is thick and smooth. Allow it to brown slightly, then stir in the milk mixture, a little at a time. Continue to stir until mixture has progressed from creamy to thick.

Place halva in a gelatin mold or glass dish. Serve hot or cold.

Chocolate Banana Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup white sugar
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, sugar, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Banana Pudding Crunch

Ingredients

2 cups cold milk
2 (3.4 ounce) packages instant
vanilla pudding mix
1/2 cup sour cream
2 medium firm bananas. sliced
1 cup sugar
1 cup chopped pecans
1 egg, beaten

Directions

In a bowl, combine milk, pudding mix and sour cream; whisk until mixture begins to thicken, about 1 minute. Fold in bananas. Pour into a 1-1/2-qt. serving bowl. Cover and refrigerate.

For topping, combine sugar, pecans and egg; spoon onto a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20 minutes or until browned and crunchy. Cool. Using a spatula, loosen pecan mixture from pan and break into a small pieces. Sprinkle over pudding just before serving.

Pudding Chocolate Chippers

Ingredients

1 cup shortening
1 cup white sugar
3/4 cup packed brown sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl cream the shortening with the white and brown sugars. Stir in the instant vanilla pudding mix. Lightly beat the eggs then add them to the creamed mixture. Mix well.

Sift the flour, baking soda and salt together. Add the flour mixture to the egg mixture. Mix until combined. Stir in the chocolate chips. Drop teaspoonfuls of the dough onto ungreased cookie sheets about 2 inches apart.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until done.

Baked Apple Pudding

Ingredients

- 1/4 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 2 cups grated peeled tart apples
- 1/4 cup chopped walnuts
- 1 teaspoon vanilla extract
- 4 cups vanilla frozen yogurt

Directions

In a mixing bowl, beat together the butter, sugar and egg until blended. In a bowl, combine the flour, baking soda, salt, nutmeg and cinnamon; gradually add to the sugar mixture and mix well. Stir in the apples, walnuts and vanilla until well combined.

Spread mixture into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-40 minutes or until pudding is lightly browned and springs back when lightly touched. Serve warm with frozen yogurt.

Baked Pumpkin Pudding

Ingredients

1/2 cup egg substitute
2 cups canned cooked pumpkin
3/4 cup sugar
1 tablespoon honey
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 1/2 cups fat-free evaporated milk
5 tablespoons reduced-fat whipped topping

Directions

In a bowl, beat the egg substitute, pumpkin, sugar, honey and spices until blended. Gradually beat in milk. Pour into five 8-oz. custard cups coated with nonstick cooking spray. Place in a 15-in. x 10-in. x 1-in. baking pan.

Bake, uncovered, at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F. Bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Serve warm or cold. Garnish with whipped topping. Store in the refrigerator.

Creamy Banana Pudding

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 1/2 cups cold water
1 (4-serving size) package instant
vanilla pudding mix
2 cups whipping cream, whipped
36 vanilla wafers
3 medium bananas, sliced and
dipped in
lemon juice

Directions

In large bowl, combine sweetened condensed milk and water. Add pudding mix; beat until well blended. Chill 5 minutes.

Fold in whipped cream. Spoon 1 cup pudding mixture into 2 1/2-quart glass serving bowl.

Top with one-third each of the vanilla wafers, bananas and remaining pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly. Garnish as desired. Store leftovers covered in refrigerator.

Gramma's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1 cup brown sugar
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup white sugar
1/4 cup brown sugar
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1 cup brown sugar, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together sugar, 1/4 cup brown sugar, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Steamed Christmas Pudding

Ingredients

1 1/2 cups self-rising flour
1 cup white sugar
1 teaspoon ground cinnamon
2 eggs, beaten
1/4 cup melted butter
1/2 cup prepared mincemeat pie filling
1/2 cup whole cranberry sauce
1/2 cup pumpkin puree

1 (8 ounce) container sour cream
1 (8 ounce) package cream cheese
1/3 cup confectioners' sugar

Directions

Grease one 2-quart lidded pudding mold. Sift together the flour, sugar and cinnamon; set aside.

In a large bowl, mix together the eggs, butter, mincemeat, cranberry sauce and pumpkin. Add to flour mixture and mix until smooth; pour into pudding mold.

Place a rack in the bottom of a large pot, over medium heat, and fill 1/2 way up with boiling water. Place the pudding on the rack. Steam for 2 1/2 hours.

Check the pan occasionally and add more water if needed. Check for doneness by inserting a toothpick in the center. When firm, place the pudding mold on a rack outside of the water for 10 minutes and unmold.

Prepare a sauce by blending together the sour cream, cream cheese and confectioners sugar. Spoon dollops over warm pudding and serve.

Best Tomato Pudding

Ingredients

1/2 cup water
1 (14.25 ounce) can tomato puree
3/4 cup brown sugar
1 tablespoon dried basil
1 pinch salt to taste
10 slices white bread, cubed
1/4 cup butter, melted

Directions

In a saucepan over medium heat, stir together the water and tomato puree. Mix in the brown sugar, basil and salt, and bring to a boil. Simmer over low heat for 5 minutes, then set aside.

Preheat the oven to 375 degrees F (190 degrees C). Coat a 2 quart casserole dish with cooking spray.

Place the bread cubes into the dish, and drizzle with melted butter. Pour the tomato sauce over all. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove the lid for the last 10 minutes.

Grandma's Corn Pudding

Ingredients

5 eggs
1/3 cup butter, melted
1/4 cup white sugar
1/2 cup milk
4 tablespoons cornstarch
1 (15.25 ounce) can whole kernel corn
2 (14.75 ounce) cans cream-style corn

Directions

Preheat oven to 400 Degrees F (200 degrees C). Grease a 2 quart casserole dish.

In a large bowl, lightly beat eggs. Add melted butter, sugar, and milk. Whisk in cornstarch. Stir in corn and creamed corn. Blend well. Pour mixture into prepared casserole dish.

Bake for 1 hour.

Jerusalem Pudding

Ingredients

1/2 cup cold water
2 tablespoons uncooked rice
1 cup whipping cream
20 dates, pitted and chopped
1/2 cup powdered sugar
1 (.25 ounce) envelope unflavored gelatin
1/4 cup water
1/2 teaspoon vanilla extract

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. When the rice has cooked, drain any excess water, then spread on a plate to cool.

Whip the cream until stiff. Stir in the cooled rice, dates, and powdered sugar. Sprinkle the gelatin over the surface of the water, then set over a pot of boiling water until dissolved. Stir into rice mixture along with the vanilla.

Place bowl into the refrigerator, and chill until the mixture begins to thicken. Once the rice no longer settles to the bottom, rinse a mold to moisten the inside, then pour in the rice mixture. Chill until set, about 3 hours. Unmold and serve when very cold.

Baked Lemon Pudding

Ingredients

1/4 teaspoon baking powder
1/8 teaspoon salt
2 eggs, separated
1 cup milk
3 tablespoons lemon juice
2 tablespoons butter or margarine,
melted
1 1/2 teaspoons grated lemon
peel
confectioners' sugar

Directions

In a mixing bowl, combine 1/3 cup sugar, baking powder and salt. In another mixing bowl, beat egg yolks; add milk, lemon juice, butter and lemon peel. Add to the dry ingredients; mix well. Beat egg whites until soft peaks form; gradually add remaining sugar, beating until stiff peaks form. Fold into lemon mixture.

Pour into a lightly greased 1-1/2-qt. baking dish. Place in a large baking pan. Add 1 in. of hot water to larger pan. Bake, uncovered, at 350 degrees F for 45-50 minutes or until lightly browned. Serve warm or chilled. Dust with confectioners' sugar if desired.

Blueberry Bread Pudding

Ingredients

2 slices day-old Italian bread
1 egg yolk
1/4 cup heavy whipping cream
3 tablespoons milk
2 tablespoons sugar
2 tablespoons butter or margarine,
melted
3/4 teaspoon vanilla extract
1/8 teaspoon ground nutmeg
1 dash ground cinnamon
1/2 cup fresh or frozen blueberries
confectioners' sugar

Directions

Cut bread into 1/2-in. cubes; place into a greased 20-oz. baking dish. In a bowl, combine the egg yolk, cream, milk, sugar, butter, vanilla, nutmeg and cinnamon. Stir in blueberries. Pour over bread cubes. Cover and refrigerate for 30 minutes.

Bake, uncovered, at 350 degrees F for 30 minutes or until top is golden brown and a knife inserted near the center comes out clean. Sprinkle with confectioners' sugar and serve warm.

Orange Pudding Cakes With Marmalade Drizzle

Ingredients

2 tablespoons very soft butter
3/4 cup sugar, divided
1 1/2 teaspoons finely grated orange zest
1/4 cup juice from a large orange
4 eggs, separated
1/4 cup instant flour (Wondra)
4 tablespoons fresh lemon juice, divided
1 cup milk
6 tablespoons orange marmalade
2 tablespoons orange-flavored liqueur

Directions

Spray eight 6-ounce ovenproof custard cups (such as Pyrex) with vegetable cooking spray. Set them in two 9-inch round or square baking pans. Bring 1 1/2 quarts of water to boil in a tea kettle. Heat oven to 325 degrees.

Whisk butter, 1/2 cup sugar and zest until smooth. Whisk in egg yolks, then flour, until smooth. Next whisk in 1/4 cup orange juice and 2 Tbs. lemon juice, then the milk, to form a thin batter.

In a separate bowl, beat egg whites with a hand mixer until foamy. Gradually add remaining 1/4 cup sugar, until the whites are stiff enough to hold a peak. Gently fold the whites into the batter until just smooth.

Pour batter into each custard cup. Place pans on oven rack, then carefully pour hot water into each pan, being sure to avoid getting any water on the cakes. Bake until tops are golden brown and spring back to the touch, about 25 to 35 minutes. Remove pans from oven; let custard cups stand in the water until just warm. Place a dessert plate over each custard cup; invert cake onto plate. Mix marmalade, liqueur and remaining 2 Tbs. lemon juice. Spoon sauce over cakes.

Microwave Sponge Pudding

Ingredients

1/4 cup butter
1/4 cup white sugar
1/2 cup self-rising flour
1 egg, beaten
2 tablespoons milk

Directions

In a medium bowl, cream together the butter and sugar until smooth. Mix in the egg and milk gradually, so as not to curdle the butter. Sift in the flour, and fold in gently. Transfer to a 1 pint microwave-safe bowl.

Cover, and cook for 3 1/2 minutes on full power, or until the pudding appears set when gently jiggled, and the top is sticky. Serve hot.

Paradise Pudding

Ingredients

2 1/2 cups water

1 cup packed brown sugar

CAKE:

1 cup raisins

1 cup all-purpose flour

1 teaspoon butter or shortening

1/2 cup packed brown sugar

2 teaspoons baking powder

1 teaspoon vanilla extract

1/2 cup milk

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon salt

Directions

In a large skillet, bring water and brown sugar to a boil. Meanwhile, combine all cake ingredients in a large mixing bowl. Drop by tablespoonfuls into skillet. Reduce heat to low. Cover and simmer for about 1 hour. Do not lift lid.

Hot Fudge Pudding Cake III

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
1/2 cup milk
2 tablespoons butter, melted
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 3/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. Stir in the milk and melted butter. Spread evenly into the prepared pan.

In a small bowl, combine the brown sugar and cocoa. Spread over the top of the batter in the pan. Pour the hot water over the entire pan of batter.

Bake for 45 minutes in the preheated oven. The cake is done when the cake part is on top and the bottom is of a pudding consistency.

Mango Pudding (Flan de Mango)

Ingredients

- 1 cup white sugar
- 1 tablespoon lemon juice
- 2 cups pureed mango
- 1 (14 ounce) can sweetened condensed milk
- 2 tablespoons cornstarch
- 1 tablespoon rum (optional)
- 1 cup evaporated milk
- 6 eggs, beaten
- 1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Fill a large, shallow baking pan with about 1 1/2 inches water.

In an 8x13 inch aluminum baking pan over medium heat, mix the sugar and lemon juice. Cook and stir until caramelized. Remove from heat, and blend in mango, sweetened condensed milk, cornstarch, rum, evaporated milk, eggs, and salt.

Set pan with the mango mixture into the pan with water. Place in the preheated oven, and bake 45 minutes, or until firm. Cool before turning out onto a platter.

Roast Beef and Yorkshire Pudding

Ingredients

2 pounds rump roast
garlic powder to taste
salt to taste
freshly ground pepper, to taste

1/4 teaspoon salt
1 cup all-purpose flour
2 eggs, beaten
1 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Wash roast and sprinkle with garlic powder, salt and pepper. Insert a meat thermometer into the thickest part of the roast, making sure it doesn't touch any bone or fat.

Bake on a wire rack inside of a large roasting pan in the preheated oven for 90 minutes, or to desired doneness. For medium-rare, the meat thermometer should read 135 degrees F (57 degrees C). Remove roast from pan, reserving drippings.

In a small mixing bowl, beat the two eggs until frothy. In another small bowl, mix the salt and flour. Stir the beaten eggs into the flour. Stirring constantly, gradually pour in the milk.

Preheat oven to 400 degrees F (200 degrees C).

Pour the reserved pan drippings into a medium muffin tin. Place in the preheated oven for 3 minutes. Remove from heat and pour the egg, flour and milk mixture into the hot drippings. Return muffin tin to the oven and bake for 20 minutes, or until fluffy and golden brown.

Chocolate Pudding Cake I

Ingredients

1 (10 inch) angel food cake
1 (8 ounce) container frozen
whipped topping, thawed
1 (5 ounce) package non-instant
chocolate pudding mix
1 (1.55 ounce) bar milk chocolate

Directions

Tear Angel food cake into bite size pieces into a 9x13 inch cake pan (preferably glass).

Prepare chocolate pudding as directed on package. Gently spread over the top of cake pieces, spreading to edges of pan.

Carefully spread whipped topping over chocolate pudding, spreading to edges of pan and taking care not to mix with pudding.

Using a cheese grater or vegetable peeler, grate chocolate bar over the whipped topping.

Chill until ready to serve, at least one hour.

Pumpkin Pudding I

Ingredients

1 (15 ounce) can pumpkin puree
2 eggs, beaten
1 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 teaspoons ground cinnamon
1 (12 fluid ounce) can evaporated milk
1 (18.25 ounce) package yellow cake mix
1/3 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the pumpkin, eggs, brown sugar, salt, ginger, nutmeg, cinnamon and evaporated milk. Mix until smooth and pour into 9x13 inch baking dish.

Top the pumpkin mixture with yellow cake mix (dry), melt 1/3 cup margarine and drizzle over cake mix until covered. Bake for 30 to 35 minutes or until crust is golden brown. Allow to cool uncovered and serve.

Breakfast Bread Pudding

Ingredients

1/4 cup butter or margarine,
melted
3 eggs, separated
2 cups milk
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
9 slices bread, cut into 1/2 inch
cubes
3 cups shredded Cheddar cheese

Directions

In a large bowl combine butter, egg yolks, milk, mustard, salt and cayenne pepper. Stir in bread cubes and cheese. In another bowl, beat egg whites until soft peaks form; fold into bread mixture. Pour into a greased 9-in. square baking dish. Cover and chill for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Pumpkin Bread Pudding

Ingredients

6 cups cubed French bread
1 cup heavy cream
1 cup vanilla soy milk
3 eggs
1 (16 ounce) can pumpkin puree
1 cup brown sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 pinch salt
1/2 cup raisins

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Toss the bread cubes with the cream and soy milk in a large bowl until the liquid has been absorbed; set aside.

Beat the eggs in a separate bowl; whisk in the pumpkin puree, brown sugar, cinnamon, vanilla, and salt. Pour the pumpkin mixture and raisins over the bread cubes. Toss gently until evenly combined. Refrigerate 30 to 60 minutes.

Divide the mixture between 8 6-ounce ramekins. Bake in the preheated oven until the pudding has firmed and the top has turned golden brown, about 1 hour. Remove from the oven and allow to stand 30 minutes before serving.

Noodle Pudding

Ingredients

1 (12 ounce) package wide egg noodles
3/4 cup white sugar
3/4 cup raisins
3/4 cup coarsely chopped pecans
1 teaspoon salt
4 eggs, beaten
1/2 cup butter
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine noodles, sugar, raisins, pecans, salt and eggs. Melt butter in an 8x12 inch baking dish. Tilt to coat dish, then pour remaining butter into noodle mixture, stirring to coat evenly. Spread mixture into dish. Sprinkle with cinnamon.

Bake in preheated oven 55 minutes, until top is browned.

Sugarless Rice Pudding

Ingredients

2 cups cold 2% milk
1 (1 ounce) package sugar-free
instant vanilla pudding mix
1/4 teaspoon vanilla extract
2 cups cold cooked rice

Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Add vanilla; mix well. Stir in rice. Serve immediately or cover and refrigerate.

Portuguese Egg Pudding

Ingredients

1/2 teaspoon butter
12 egg yolks
1 egg white

1 cup white sugar
1/4 cup hot water

1 1/3 cups white sugar
1/2 cup hot water
1 cinnamon stick
1 lemon peel

Directions

Preheat oven to 400 degrees F (200 degrees C).

Beat butter, egg yolks and egg white until smooth. Set aside.

In a small saucepan, heat 1 cup sugar and 1/4 cup water over low heat, stirring occasionally, until sugar is melted and golden. Pour into a 2 quart baking dish and turn to coat bottom and sides of dish with the caramel.

In another small saucepan, combine 1 1/3 cups sugar, 1/2 cup water, cinnamon stick and lemon peel. Bring to a boil and let boil for 2 minutes. Remove from heat, remove cinnamon stick and lemon peel. Beat syrup, a little at a time, into egg mixture. Pour into caramel-coated dish.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in preheated oven one hour, until set. Cover the dish part way through cooking if pudding begins to brown. Let cool completely. Invert on a serving dish.

Coconut-Raisin Rice Pudding

Ingredients

1/4 cup butter or margarine,
melted
3 eggs
3 cups milk
1 cup sugar
2 teaspoons vanilla extract
3/4 teaspoon ground nutmeg
1/2 teaspoon salt
2 1/2 cups cooked rice
3/4 cup raisins
3/4 cup flaked coconut

Directions

Place butter in 13-in. x 9-in.x 2-in. baking dish; set aside. In a large bowl, combine the eggs, milk, sugar, vanilla, nutmeg and salt. Stir in the rice and raisins. Transfer to prepared baking dish. bake, uncovered, at 325 degrees F for 30 minutes; sprinkle with coconut. Bake 10-15 minutes longer or until a thermometer reads 160 degrees F. Serve warm. Refrigerate leftovers.

Lucy's Carrot Pudding

Ingredients

1/2 cup butter
1 cup white sugar
1 cup shredded carrots
1 cup peeled and shredded potatoes
1 cup all-purpose flour
2 cups raisins
1 pinch salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 cup green apples
1/2 cup white sugar
1 1/2 tablespoons cornstarch
1 cup water
2 tablespoons butter
1 1/2 tablespoons lemon juice

Directions

Cream 1/2 cup butter or margarine and 1 cup sugar. Mix in carrots, potatoes, and raisins. Sift flour, baking soda, salt, and spices together; mix into the creamed mixture. Stir in apples.

Fill cans 2/3 full with pudding mixture. Cover with foil.

Place cans in a roasting pan with 2 to 3 inches of water. Steam at 300 degrees F (150 degrees C) for 2 1/2 to 3 hours.

Stir together 1/2 cup sugar and cornstarch. Combine mixture with water in a saucepan. Cook and stir over low heat until thick. Stir in 2 tablespoons butter or margarine and lemon juice. Serve warm over pudding.

Grandma's Chocolate Pudding

Ingredients

1 cup sugar
1/2 cup baking cocoa
1/4 cup all-purpose flour
2 cups water
3/4 cup evaporated milk
1 tablespoon vanilla extract
Pinch salt

Directions

In a saucepan, combine sugar, cocoa and flour. Add water and milk; stir until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook until thick, about 1 minute. Remove from heat; stir in vanilla and salt. Cool to room temperature, stirring several times. Pour into a serving bowl or individual dishes. Serve warm or chill.

Chocolate Pudding Pie

Ingredients

1 (9 inch) prepared graham
cracker crust
1 (5.9 ounce) package instant
chocolate pudding mix
1 (8 ounce) container frozen
whipped topping, thawed
10 gummi worms

Directions

Make instant pudding according to directions on box.

Dump pudding into pie crust.

Spread whipped topping on top of the pudding.

Refrigerate until not too gooey.

Garnish with gummy worms.

Brown Rice Pudding

Ingredients

- 1 1/2 cups heavy cream
- 1 1/4 cups water
- 1/2 cup short-grain brown rice
- 1/4 teaspoon salt
- 1/2 cup raisins (optional)
- 3 egg yolks
- 1/4 cup white sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoon butter, softened
- 2 teaspoons vanilla extract

Directions

Bring the heavy cream, water, brown rice, and salt to a boil in a pot; reduce heat to low, cover, and simmer until the liquid is completely absorbed, about 80 minutes. Fold the raisins into the mixture and continue cooking until the raisins plump, about 10 minutes more.

Whisk the egg yolks, sugar, and cinnamon together in a bowl; slowly pour into the pot with the rice while stirring. Cook and stir until the mixture thickens, about 6 minutes. Remove from heat and stir in the butter and vanilla extract.

Shahi Tukra (Indian Bread Pudding)

Ingredients

1 quart oil for deep frying
8 slices white bread, crusts removed and cut into 4 squares
1/4 cup cashews
1/4 cup sliced almonds
2 tablespoons pistachio nuts
1 1/4 cups whole milk
5 tablespoons evaporated milk
3/4 cup white sugar
1 teaspoon ground cardamom
1 pinch saffron

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Fry the bread slices in the hot oil until deep, golden brown; drain on a plate lined with paper towels. Fry the cashews, almonds, and pistachio nuts in the hot oil until golden brown; remove from oil and set aside to cool. Chop roughly.

Bring the milk to a gentle boil in a heavy-bottomed pan over medium-low heat; continue boiling until the volume of milk reduces by about half. Pour the evaporated milk into the pan and add the sugar, cardamom, and saffron; simmer together 5 to 10 minutes. Remove from heat and allow to cool completely.

Arrange the fried bread pieces in a shallow dish large enough to allow them to be laid in a single layer. Evenly pour the milk mixture over the bread. Scatter the chopped nuts over the bread. Chill in refrigerator until completely cold, 1 to 2 hours.

Caramel Bread Pudding

Ingredients

6 slices day-old bread, cut into
1/2 inch cubes
1 cup hot water
1 cup packed brown sugar
4 eggs, lightly beaten
2 cups warm milk
1/2 cup sugar
1/2 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/8 teaspoon salt

Directions

Place bread in a greased 2-qt. baking dish. Combine water and brown sugar; pour over bread. Combine remaining ingredients; pour over bread. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Serve warm or cold.

Carrot Pudding

Ingredients

3 pounds carrots, chopped
4 eggs
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 1/2 teaspoons baking powder
1/3 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Steam or boil carrots until tender; mash. In an electric mixer with whisk attachment or by hand, beat eggs into carrots, one at a time. Beat in sugar, vanilla and baking powder. Fold in flour. Pour into a 2 quart baking dish.

Bake in preheated oven 30 minutes, until puffed and set.

Rhubarb Pudding Dessert

Ingredients

1 cup graham cracker crumbs
2 tablespoons sugar
1/4 cup butter or margarine,
melted

FILLING:

1 cup sugar
3 tablespoons cornstarch
4 cups chopped fresh or frozen
rhubarb
1/2 cup water
3 drops red food coloring
1/2 cup whipping cream, whipped
1 1/2 cups miniature
marshmallows
1 (3.4 ounce) package instant
vanilla pudding mix

Directions

Combine the crumbs, sugar and butter; set aside 2 tablespoons. Press remaining crumbs into an ungreased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 8-10 minutes; cool.

For filling, combine sugar and cornstarch in a saucepan. Add rhubarb and water; bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in food coloring if desired. Spread over the crust; chill.

Combine whipped cream and marshmallows; spread over rhubarb layer. Prepare pudding mix according to package directions for pie filling; spread over marshmallow layer. Sprinkle with reserved crumbs. Cover and refrigerate for 4 hours or overnight.

Pudding Icing

Ingredients

1 cup white sugar
1 pinch salt
1 (1 ounce) square unsweetened chocolate
3 tablespoons cornstarch
1 cup water
1 teaspoon vanilla extract
1 tablespoon butter

Directions

In a saucepan over medium heat combine the sugar, salt, cornstarch, water, and chocolate. Stirring frequently bring to a boil and cook over low heat until thick. Remove from the heat and add the vanilla and the butter or margarine. Mix well. Let frosting cool before frosting cake.

Sweet Potato, Pear and Pineapple Bread Pudding

Ingredients

1 cup sour cream
3/4 cup whole milk
2/3 cup superfine sugar
3 eggs, beaten
1 tablespoon baking powder
1 teaspoon vanilla extract
1 teaspoon ground ginger
1 cup chopped canned pears
1 cup canned crushed pineapple, drained
1 (16 ounce) can sweet potatoes, drained and cut into chunks
4 cups French bread cubes

1/3 cup packed light brown sugar
1/4 cup all-purpose flour
1 teaspoon freshly grated orange zest
1/4 cup unsalted butter, melted
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 1 quart casserole dish.

In a large bowl, whisk together the sour cream, milk, sugar, eggs, baking powder, ginger and vanilla. Stir in the pears, pineapple and sweet potatoes just to coat, then add the bread cubes and mix until evenly distributed. Pour into the prepared baking dish. Set aside.

In a separate bowl, stir together the brown sugar, flour and orange zest. Briefly stir in the butter and pecans. Sprinkle over the top of the bread pudding.

Bake for 30 minutes in the preheated oven, until evenly puffed up and browned.

Pineapple Meringue Pudding

Ingredients

1/3 cup cornstarch
2/3 cup white sugar
1/2 teaspoon salt
3 cups hot milk
3 egg yolks
1 1/2 teaspoons grated orange
zest

2 cups pineapple chunks
1/2 (16 ounce) package vanilla
wafers

3 egg whites
1/3 cup white sugar
1/4 teaspoon salt

Directions

Combine cornstarch, 2/3 cup sugar and 1/2 teaspoon salt in top of double boiler over simmering water. Pour in hot milk, stir and cover and cook, stirring occasionally, 10 minutes, or until thick. Beat egg yolks in separate bowl. Pour a little of hot milk mixture into egg yolks, and stir to combine. Pour egg mixture back into rest of milk mixture and stir well. Cook 2 minutes more, stir in orange zest, and remove from heat and let cool.

Preheat oven to 350 degrees F (175 degrees C).

Layer vanilla wafers, cooled pudding and pineapple in six ovenproof serving dishes or large ramekins. In large bowl, whip egg whites with 1/3 cup sugar and 1/4 teaspoon salt until stiff peaks form. Top puddings with egg white mixture.

Bake 15 minutes, until meringue is golden brown. Let cool and chill in refrigerator until serving.

Berry Bread Pudding with Brown Sugar Sauce

Ingredients

3 tablespoons butter
1 1/2 (1 pound) loaves stale
French bread, sliced
4 eggs
6 cups whole milk
2 cups white sugar
2 1/2 tablespoons vanilla extract
2 1/2 teaspoons ground cinnamon
1 cup chopped strawberries
1 cup blackberries

1/2 cup unsalted butter
1 cup packed brown sugar
1/3 cup water
1/4 teaspoon pumpkin pie spice
1/8 teaspoon salt
1 egg, beaten

Directions

Generously butter a 9x13 inch baking dish. Arrange the bread slices in the dish so they are packed in a little bit tight. In a medium bowl, whisk together the 4 eggs, milk, white sugar, vanilla, and cinnamon. Pour the liquid over the bread, and let it sit for an hour in the refrigerator. Press down the top with a spatula occasionally to help the bread absorb the liquid. After about 30 minutes, sprinkle the berries over the pudding, and press them down inside a bit to distribute.

Preheat the oven to 350 degrees F (175 degrees C). Bake the bread pudding for 45 to 50 minutes in the preheated oven, or until the top is golden, and the middle is firm. While the pudding is baking, make the brown sugar sauce.

Melt the unsalted butter in a saucepan over medium heat. Stir in the brown sugar, water, pumpkin pie spice, and salt. Cook, stirring constantly for about 2 minutes. Remove from heat, and whisk in the egg. Return to the burner, and cook stirring constantly until thickened, about 1 minute. Serve hot over the hot bread pudding.

Plum Pudding II

Ingredients

1/4 cup butter
1/3 cup brown sugar
1 cup milk
12 dates, pitted and chopped
1/2 cup raisins
1/4 cup dried currants
1/4 cup candied mixed fruit peel,
chopped
1 orange, zested
1 teaspoon baking soda
1 cup self-rising flour
2 teaspoons ground cinnamon
1 pinch salt

Directions

Well grease a pudding mold.

In a large saucepan combine butter, sugar, milk, dates, raisins, currants, mixed fruit peel and zest of the orange; bring to a boil. Remove from heat and stir in baking soda. Sift in the flour, cinnamon and salt; mix gently until blended. Pour into prepared pudding mold.

Cover with a double layer of greased wax paper and steam for 2 hours.

Pork Liver Pudding

Ingredients

1/2 pound pork liver
1/2 pound ground pork
1 1/2 teaspoons salt
1 pinch ground black pepper
1 dash ground allspice
1 onion, chopped

1 tablespoon butter
1 tablespoon all-purpose flour
1 cup milk
1 egg
2 bay leaves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Put the liver, ground pork, salt, pepper, allspice and onion in a food processor or meat grinder and let it run until mixture is still slightly coarse.

To make sauce: Melt butter over low heat. Stir in flour until smooth. Add milk, stirring until smooth.

Combine sauce, egg and meat mixture and stir. Put in mold with two bay leaves on top of mold and bake for an hour to an hour and a half.

Black Rice Pudding

Ingredients

1/3 cup uncooked glutinous black rice
1/2 cup uncooked glutinous white rice
1/3 cup palm sugar
3 cups water
1/3 cup coconut cream
1 teaspoon vanilla extract

Directions

Rinse and drain glutinous black rice and glutinous white rice, then combine with sugar and water in a large saucepan. Bring to a boil over high heat, stirring frequently. Reduce heat to medium-low. Cover and cook until rice is tender and creamy, stirring occasionally, about 45 minutes. Stir in coconut cream and vanilla extract. Serve warm.

Lemon Pudding Cake II

Ingredients

3/4 cup white sugar
1 pinch salt
3 tablespoons butter, melted
1/4 cup sifted all-purpose flour
1 teaspoon grated lemon zest
1/4 cup lemon juice
1 1/2 cups milk
3 egg yolks
3 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large bowl, combine sugar, salt and melted butter. Beat in the flour. Stir in the lemon zest and lemon juice. Combine milk and egg yolks, and add to lemon mixture.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Set cake pan in a water bath. Bake in the preheated oven for 40 minutes, or until top is lightly browned. Serve warm or cold.

Old Fashioned Rhubarb Bread Pudding

Ingredients

1 (14 ounce) can sweetened condensed milk
2 cups boiling water
1/4 cup butter
8 cups cubed day-old bread
5 eggs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 cups chopped rhubarb

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking dish.

Stir together the condensed milk, boiling water, and butter in a saucepan over medium heat, and heat until the butter has melted. Place the bread cubes in a large bowl, and pour the milk mixture over the bread cubes. Let the bread sit to soak up the liquid; do not stir.

Beat eggs and sugar together in a bowl until frothy, and add the cinnamon and vanilla extract. Beat the mixture again, and stir in the rhubarb. Gently and lightly stir the rhubarb mixture together with the soaked bread, and scrape the mixture into the prepared baking dish.

Line a roasting pan with a damp kitchen towel. Place filled baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in the preheated oven until a toothpick inserted into the center of the bread pudding comes out clean, about 1 hour.

Fruity Pudding

Ingredients

1 (3.5 ounce) package instant
vanilla pudding mix
1 (8 ounce) container frozen
whipped topping, thawed
1 (15.25 ounce) can fruit cocktail,
drained

Directions

Prepare the pudding according to package directions; refrigerate until chilled.

Fold in the whipped topping and fruit; chill and serve.

Hasty Chocolate Pudding

Ingredients

1/2 cup white sugar
1/3 cup unsweetened cocoa powder
3 tablespoons cornstarch
2 cups milk
2 teaspoons vanilla extract

Directions

In a microwave-safe bowl, whisk together the sugar, cocoa and cornstarch. Whisk in milk a little at a time so the mixture does not have any dry lumps.

Place in the microwave, and cook for 3 minutes on high. Stir, then cook at 1 minute intervals, stirring between cooking times for 2 to 4 minutes, or until shiny and thick. Stir in vanilla.

Place a piece of plastic wrap directly on the surface of the pudding to prevent a skin from forming, and chill in the refrigerator. Serve cold.

Banana Pudding III

Ingredients

1 (14 ounce) can sweetened condensed milk
1 1/2 cups cold water
1 (3.4 ounce) package instant vanilla pudding mix
2 cups heavy cream
3 bananas, sliced
1/2 cup lemon juice
36 vanilla wafers

Directions

In a medium bowl, stir together condensed milk and water. Beat in pudding mix until smooth. Chill in refrigerator 5 minutes.

In a separate bowl, whip cream until stiff peaks form. Fold whipped cream into chilled pudding mixture.

Dip sliced bananas in lemon juice. Shake off excess.

In a 2 1/2 quart serving bowl, spoon 1 cup pudding mixture. Top with one-third each of the wafers, bananas and remaining pudding. Repeat layers twice. Chill until serving.

Maple Caramel Bread Pudding

Ingredients

8 slices cinnamon bread
2 eggs
1 egg white
1/3 cup white sugar
1 1/2 cups 2% low-fat milk
1/2 cup maple syrup
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
6 tablespoons fat-free caramel sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut bread into 3/4 inch cubes. Arrange pieces in a baking dish. Whisk together the eggs, egg white and sugar in a bowl. Stir in the milk, syrup, cinnamon, nutmeg, and salt. Pour mixture over bread.

Bake in preheated oven until lightly browned on top and middle is set, about 40 minutes.

Warm the caramel sauce; drizzle over the bread pudding before serving.

Grandma's Baked Rice Pudding with Meringue

Ingredients

1 cup water
1/2 cup uncooked white long-grain rice
2 beaten egg yolks
1/2 cup white sugar
1 tablespoon cornstarch
1 pinch salt
2 1/2 cups milk
1 tablespoon fresh lemon juice
1/2 cup raisins (optional)
2 egg whites
1/4 cup white sugar

Directions

Place the water and rice into a saucepan, and bring to a boil over medium-high heat. Stir, and reduce heat to low. Cover pan, and simmer until all water is absorbed, about 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Beat the egg yolks together with 1/2 cup sugar in a mixing bowl. Add the cornstarch and salt. Continue beating, and gradually pour in the milk. Stir in the cooked rice, lemon juice, and raisins. Pour the rice mixture into a baking dish, and place inside a larger baking pan. Fill the larger pan with water to 1 inch up the sides of the dish containing the rice mixture.

Bake in preheated oven until the pudding is creamy and most of the liquid is absorbed, stirring occasionally. If necessary, add more water to maintain the water level.

Meanwhile, place the egg whites in a mixing bowl and beat until soft peaks form. Continue beating, and gradually add 1/4 cup sugar. Beat until stiff peaks form. Remove the pudding from the oven, leaving it in the larger baking dish. Top pudding with the meringue, swirling with a spoon to create soft peaks.

Preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven until the meringue is golden, 8 to 10 minutes. Serve warm.

Banana Split Pudding

Ingredients

3 cups cold milk
1 (5 ounce) package instant vanilla pudding mix
1 medium firm banana, sliced
1 cup sliced fresh strawberries
1 (8 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup chocolate syrup
1/4 cup chopped pecans
additional sliced strawberries and bananas (optional)

Directions

In a bowl, whisk milk and pudding mix for 2 minutes. Add banana, strawberries and pineapple; transfer to a serving bowl. Dollop with whipped topping. Drizzle with chocolate syrup; sprinkle with pecans. Top with strawberries and bananas if desired.

Corn Pudding III

Ingredients

2 (14.75 ounce) cans cream-style corn
4 tablespoons butter
1/3 cup all-purpose flour
3 tablespoons white sugar
1 teaspoon salt
1/8 teaspoon ground white pepper
3 eggs, separated
1 cup milk
1 red bell pepper, diced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix corn and butter. Add flour, sugar, pepper, salt, and diced red pepper. Mix thoroughly.

In a small bowl, lightly beat egg yolks.

Heat milk to steaming. Remove milk from heat and stir in yolks. Add to corn mix.

In a medium bowl, beat egg whites until stiff. Stir 1/4 of the whites into corn. Fold in the whites. Pour into deep 2-quart greased baking dish.

Bake at 350 degrees F (175 degrees C). Stir crust that forms down into pudding after 20 minutes and after 40 minutes. Total bake time: 60 minutes.

My Potato Pudding

Ingredients

6 medium potatoes, peeled
7 eggs
2 tablespoons vegetable oil
1 onion, grated
1/3 cup matzo meal
1 teaspoon baking powder
1/2 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
2 tablespoons vegetable oil

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease two 8 inch square baking dishes.

Shred the potatoes and place them in a bowl of cold water to prevent discoloration. In a large bowl, beat the eggs and 2 tablespoons of oil together. Stir in the onion. Drain the potatoes, and stir them into the egg mixture as well. Gradually mix in the matzo meal and baking powder. Season with salt and pepper. Divide the mixture between the two prepared pans, and spread evenly. Drizzle or brush remaining oil over the top.

Bake for 1 hour in the preheated oven, or until nicely browned. Serve hot or cold.

Pudding Poke Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.9 ounce) packages instant chocolate pudding mix
1 cup confectioners' sugar
4 cups milk

Directions

Prepare and bake cake mix according to package directions for one 9x13 inch cake. Remove cake from oven. Poke holes at once down through cake to pan with the round handle of a wooden spoon. Holes should be at 1 inch intervals.

Combine the pudding mix with the confectioners' sugar and gradually stir in the milk. Beat with an electric mixer at low speed for not more than 1 minute. Do not over beat. Quickly, before pudding thickens, pour about 1/2 of the thin pudding evenly over the warm cake and into the holes. (This will make the stripes in the cake.) Allow the remaining pudding to thicken slightly then spoon over the top, and spread to frost the top of the cake. Chill for at least 1 hour before serving. Store leftovers in the refrigerator.

Rice Pudding With Dates

Ingredients

2 cups cooked white rice
2 cups 2% milk
3 tablespoons white sugar
15 dates, pitted and chopped

Directions

Place the rice into a food processor or blender, and process until coarse, but not pureed. Transfer to a saucepan, and stir in the milk, sugar and dates. Cook over low heat, stirring occasionally until the dates are tender, about 20 minutes. Serve warm or cold.

Easy Apple Pudding

Ingredients

1/2 cup butter, melted
1 cup SLENDA® No Calorie
Sweetener, Granulated
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
2 cups chopped, peeled apple
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, combine butter, SLENDA® Granulated Sweetener, flour, baking powder, salt, and milk until smooth.

In a microwave-safe bowl, combine apples and cinnamon. Microwave until apples are soft, 2 to 5 minutes. Pour apples into the center of the batter.

Bake in the preheated oven 30 minutes, or until golden.

Chocolate Cornstarch Pudding

Ingredients

1/2 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/4 cup cornstarch
1/8 teaspoon salt
2 3/4 cups milk
2 tablespoons margarine or butter
1 teaspoon vanilla extract

Directions

In a saucepan, stir together sugar, cocoa, cornstarch and salt. Place over medium heat, and stir in milk. Bring to a boil, and cook, stirring constantly, until mixture thickens enough to coat the back of a metal spoon. Remove from heat, and stir in margarine and vanilla. Let cool briefly, and serve warm, or chill in refrigerator until serving.

Cajun Bread Pudding

Ingredients

4 3/4 cups milk, divided
4 eggs
2/3 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1/3 cup butter, softened
11 cups cubed French bread (1 inch cubes)
1/2 teaspoon ground cinnamon
2/3 cup raisins
2/3 cup chopped pecans
PRALINE SAUCE:
1/4 cup water
1/3 cup packed brown sugar
1/3 cup corn syrup
1/2 cup coarsely chopped pecans
1/2 teaspoon vanilla extract
2 tablespoons butter
Dash salt

Directions

In a saucepan, heat 4 cups of milk until warm; set aside. In a large mixing bowl, combine remaining milk, eggs, sugar, salt and vanilla. Gradually add warmed milk, stirring constantly. Stir in butter. Add bread cubes; soak 10 minutes. Add cinnamon, and raisins and/or pecans if desired. Pour into a 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 45-60 minutes or until a knife inserted in center comes out clean. Meanwhile, for sauce, bring water to a boil in a saucepan. Add sugar; stir to dissolve. Add corn syrup. Bring to boil; cook 15-20 seconds. Remove from the heat; add remaining ingredients. Cut pudding into squares and serve with sauce.

Bread Pudding I

Ingredients

5 cups day-old bread cubes
4 cups scalded milk
1/2 cup butter, melted and cooled
1 cup white sugar
1/2 teaspoon salt
4 eggs, beaten
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup raisins (optional)
1/2 cup white sugar
1/2 tablespoon cornstarch
1 cup hot water
2 tablespoons butter
3 tablespoons lemon juice
1 tablespoon lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8x11 inch casserole with nonstick spray.

In a large bowl, combine bread cubes, 1 cup sugar, salt, cinnamon, and nutmeg. Mix in raisins, if desired.

In another bowl, blend milk, melted butter, and eggs. Add wet ingredients to dry, and mix together without turning bread mixture into mush. Pour mixture into prepared casserole dish.

Place casserole dish into a larger baking pan. Pour hot water into baking pan about 1/3 up the side of the casserole dish, creating a water bath. Bake for 45 minutes.

In a small saucepan, combine 1/2 cup sugar, cornstarch, 1 cup hot water, 2 tablespoons butter, lemon juice, and lemon zest. Cook on medium heat until bubbling and thickened. Stir constantly to avoid scorching. Serve with bread pudding.

Fluffy Lemon Pudding Cake

Ingredients

4 1/2 teaspoons butter, softened
1 cup sugar
1/3 cup lemon juice
1 egg yolk
3 tablespoons all-purpose flour
2 teaspoons grated lemon peel
1/4 teaspoon salt
1 cup fat-free milk
3 egg whites

Directions

In a large mixing bowl, beat butter and sugar until crumbly. Beat in the lemon juice, egg yolk, flour, lemon peel and salt; mix well. Gradually beat in milk. In another large mixing bowl, beat egg whites until stiff peaks form; gently fold into lemon mixture.

Pour into an ungreased 1-qt. baking dish. Place the dish in a 13-in. x 9-in. x 2-in. baking dish. Pour boiling water into the larger baking dish to a depth of 1 in.

Bake at 325 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean and top is golden. Serve warm.

Chocolate Peanut Butter Pudding Cookies

Ingredients

1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 (3.9 ounce) package instant
chocolate pudding mix
1 3/4 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and instant pudding mix; stir into the creamed mixture. Fold in the peanut butter chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Canadian Maple Rice Pudding

Ingredients

3/4 cup uncooked short-grain white rice
1 1/2 cups water
2 cups 2% milk
1 teaspoon maple flavored extract
1/2 cup white sugar
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 tablespoon butter

Directions

Combine the rice and water in a saucepan over medium heat. Bring to a boil, and let simmer over low heat for 20 minutes, or until all of the water has been absorbed.

Stir in 1 3/4 cups of the milk, sugar and maple flavoring, bring to a boil, and let simmer over medium heat until thick and creamy, about 15 minutes. Stir in the remaining milk, nutmeg, cinnamon, cloves and butter. Cook stirring over low heat for another 5 minutes. Pour into a casserole dish, or serving bowls, and let stand for 5 minutes before serving. This can be served cold also.

Grandma's Yorkshire Pudding

Ingredients

2 eggs
1 cup milk
1 cup all-purpose flour
1 teaspoon salt
1 cup beef drippings

Directions

Preheat the oven to 450 degrees F (220 degrees C). Place about a tablespoon of beef drippings into each cup of a 6 cup muffin tin.

In a medium bowl, whisk eggs until well blended. Stir in the milk, flour and salt. Fill the muffin cups about half way.

Bake for 15 minutes in the preheated oven, then reduce the oven temperature to 350 degrees F (175 degrees C) and bake for an additional 15 minutes.

Fudgy Pudding Treats

Ingredients

2 cups skim milk
1 (1 ounce) package sugar free fat
free instant vanilla pudding mix
1/2 cup Smucker's® Sugar Free
Hot Fudge Spoonable Ice Cream
Topping
1/2 cup Smucker's® Chunky
Natural Peanut Butter

Directions

Whisk together milk and pudding mix in medium bowl for 1 minute. Stir in hot fudge topping and peanut butter until smooth and creamy.

Pour 1/4 cup mixture into 12 small disposable plastic cups (4 or 5 oz. size). Insert a wooden stick in each treat.

Freeze 1 to 2 hours or until firm. Release treat by quickly running warm water on outside of cup.

Caramel Oatmeal Pudding Cookies

Ingredients

2 cups white sugar
3/4 cup butter
1 (5 ounce) can evaporated milk
1 (3.4 ounce) package instant
butterscotch pudding mix
2 1/2 cups quick cooking oats

Directions

In a saucepan combine the sugar, butter or margarine and evaporated milk. Bring to a boil. Add the instant pudding and oats. Remove from heat and stir to mix.

Drop by spoonfuls onto waxed paper. Let cool for 15 minutes.

Thick Chocolate Pudding

Ingredients

1/3 cup sugar
1/4 cup baking cocoa
3 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
whipped topping

Directions

In a 1-qt. microwave-safe bowl, combine the first four ingredients. Stir in milk until smooth. Microwave, uncovered, on high for 3 minutes; stir. Microwave 4-6 minutes longer or until thickened, stirring after each minute. Stir in vanilla. Pour into individual serving dishes; cool. Refrigerate. Garnish with whipped topping if desired.

Date Pudding

Ingredients

1 1/2 cups packed brown sugar,
divided
1 cup water
1 tablespoon butter or margarine
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup chopped dates
1/2 cup chopped walnuts
Whipped cream

Directions

In a saucepan, bring 1 cup brown sugar and water to a boil. Cook and stir for 3 minutes. Remove from the heat and add butter; set aside. In a bowl, combine the flour, baking powder, salt and remaining brown sugar. Stir in milk until smooth. add dates and walnuts.

Pour hot brown sugar syrup into an 8-in. square baking dish. Spoon batter over syrup. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center of cake topping comes out clean. Serve warm with whipped cream.

Pumpkin Rice Pudding

Ingredients

2 quarts water
1 cup Arborio rice
4 cups skim milk
1 vanilla bean, split lengthwise
1 pinch salt
1/3 cup white sugar
1 (15 ounce) can pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 cup raisins
ground cinnamon, for garnish

Directions

Bring the water to a boil in a saucepan over high heat and add the rice. Reduce heat to medium-low and simmer, uncovered, for 7 minutes; drain well.

Using the same saucepan, bring the milk to a boil over medium-high heat. Stir in the rice, vanilla bean, and salt. Reduce the heat to medium-low and simmer, stirring frequently, until the rice is very soft and absorbs most of the milk, 15 to 18 minutes. Remove the pan from the heat, discard the vanilla bean, and stir in the sugar.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

Pour half of the rice pudding mixture into a large bowl. Add the pumpkin puree, ground cinnamon, ground ginger, and ground nutmeg. Spoon the pumpkin rice pudding into the prepared baking dish. Mix the raisins into the remaining rice pudding mixture, and spoon it over the pumpkin rice pudding.

Bake, uncovered until firm, about 30 minutes. Serve warm, sprinkled with cinnamon if desired.

Double Chocolate Pudding

Ingredients

3/4 cup sugar
1/3 cup baking cocoa
1/4 cup cornstarch
1/8 teaspoon salt
3 cups fat-free milk
1 (5 ounce) can evaporated milk
1 ounce German sweet chocolate,
grated
1 teaspoon vanilla extract
1/4 cup whipped topping

Directions

In a large heavy saucepan, combine the sugar, cocoa, cornstarch and salt. Gradually add the milks. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in grated chocolate and vanilla. Spoon into individual serving dishes. Serve warm or cold with whipped topping.

Chocolate Rice Pudding

Ingredients

3/4 cup uncooked white rice
1 1/4 cups water
1 1/2 cups milk
1/3 cup white sugar
1 teaspoon vanilla extract
1/3 cup raisins
1 tablespoon butter
2 tablespoons unsweetened
cocoa

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In the top of a double boiler over simmering water, combine 1 1/2 cups cooked rice, milk, sugar, vanilla, raisins, butter and cocoa. Cook, stirring occasionally, until thickened, 20 to 30 minutes.

Banana Bread Crumb Pudding

Ingredients

1 banana, mashed
1 egg
1/3 cup applesauce
1/4 cup nonfat milk
2 tablespoons honey
1 tablespoon brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
4 cups dry bread crumbs
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1-quart baking dish.

In a bowl, combine banana, egg, applesauce, milk and honey to form a batter. Stir in brown sugar, cinnamon, nutmeg and cloves. Fold in bread crumbs. Stir in raisins. Pour into prepared dish.

Bake in preheated oven 30 minutes, until set.

Yorkshire Pudding II

Ingredients

1 cup all-purpose flour
1/2 teaspoon salt
1 cup milk
2 eggs, beaten

Directions

To Make Pudding Batter: In a large bowl combine the flour, salt, milk and eggs. Mix all together with a hand beater just until smooth.

Prepare Yorkshire pudding 30 minutes before roast is done. Remove roast from oven and spoon drippings into a 9x9 inch pan, to measure 1/2 cup. Increase oven temperature to 425 degrees F (220 degrees C). Return roast to oven. Pour pudding batter into pan with drippings and bake in preheated oven for 10 minutes.

Remove roast from oven; continue baking pudding for another 25 to 30 minutes. Let cool, cut into squares and serve with roast.

Chocolate Pudding Sandwiches

Ingredients

1 1/2 cups cold fat-free milk
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 (8 ounce) container frozen reduced-fat frozen whipped topping, thawed
1 cup miniature marshmallows
2 (9 ounce) packages chocolate wafers

Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold in whipped topping and marshmallows. For each sandwich, spread about 2 tablespoons of pudding mixture on a chocolate wafer; top with another wafer. Stack sandwiches in an airtight container. Freeze until firm, about 3 hours. Remove from the freezer 5 minutes before serving.

Kheer (Rice Pudding)

Ingredients

2 cups coconut milk
2 cups milk
3 tablespoons white sugar
1/2 cup Basmati rice
1/4 cup raisins
1/2 teaspoon ground cardamom
1/2 teaspoon rose water (optional)
1/4 cup sliced almonds, toasted
1/4 cup chopped pistachio nuts

Directions

Bring the coconut milk, milk and sugar to a boil in a large saucepan. Add basmati rice, and simmer over low heat until the mixture thickens and the rice is tender, about 20 minutes.

Stir in the raisins, cardamom and rose water, and cook for a few more minutes. Ladle into serving bowls, and garnish with almonds and pistachios.

Quinoa Pudding

Ingredients

1 1/2 cups water
3/4 cup quinoa
2 cups whole milk
2 ripe bananas
2 tablespoons white sugar
salt to taste
1/2 tablespoon butter
1/2 teaspoon vanilla extract

Directions

Rinse and drain the quinoa. Bring water and quinoa to a boil in a saucepan over high heat, stirring occasionally. Reduce heat, cover, and simmer for 15 minutes. Remove from the heat.

Blend together the milk, bananas, sugar, and salt in the bowl of a blender or food processor until smooth. Pour the milk mixture into the saucepan with the quinoa.

Place the pan over medium heat. Cook and stir until the mixture becomes thick and creamy, 5 to 10 minutes. Remove from the heat. Stir in the butter and vanilla and serve warm.

Half-hour Pudding Cake (Montreal Pudding)

Ingredients

1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking powder
1/2 cup raisins
1/2 cup milk
1 cup packed brown sugar
2 cups boiling water
1 tablespoon butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 2 quart casserole dish.

Sift the flour, white sugar and baking powder together. Add the raisins and stir in the milk. Spoon batter into the prepared dish.

Combine the brown sugar, boiling water, butter and vanilla. Gently pour over the batter. Do not stir.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve warm.

Chinese Coconut Pudding

Ingredients

2 tablespoons unflavored gelatin
1 3/8 cups boiling water
1 (5 ounce) can evaporated milk
1 cup white sugar
1 teaspoon coconut extract
2 egg whites

Directions

Lightly grease a 1-quart mold.

In a large bowl, dissolve gelatin in boiling water. Stir in evaporated milk, sugar and coconut extract. Allow to cool to room temperature.

Meanwhile, whip egg whites until fluffy. When gelatin mixture has cooled to room temperature, place gelatin bowl in an ice bath. When mixture begins to set, fold egg whites into it. Spread in prepared mold and refrigerate until set.

Virginia Apple Pudding

Ingredients

1/2 cup butter, melted
1 cup white sugar
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
2 cups chopped, peeled apple
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, combine butter, sugar, flour, baking powder, salt, and milk until smooth.

In a microwave-safe bowl, combine apples and cinnamon. Microwave until apples are soft, 2 to 5 minutes. Pour apples into the center of the batter.

Bake in the preheated oven 30 minutes, or until golden.

Yorkshire Pudding I

Ingredients

2 1/3 cups all-purpose flour
4 eggs
1 1/4 cups milk
1/3 cup butter

Directions

Mix flour, eggs and milk in a blender until smooth. Let sit for 1 hour, then put butter in a casserole dish and melt. Add batter.

Preheat oven to 375 degrees F (190 degrees C).

Bake pudding for 20 minutes in preheated oven, then lower temperature to 350 degrees F (175 degrees C) and bake for another 15 minutes. When golden, cut up and serve.

Chocolate Chip Pudding Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter, softened
3/4 cup packed light brown sugar
1/4 cup white sugar
1 (3.4 ounce) package instant
butterscotch pudding mix
1 teaspoon vanilla extract
2 eggs
12 ounces semisweet chocolate
chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the flour and baking soda. Set aside.

Mix the butter, brown sugar, white sugar, pudding mix, and vanilla. Beat until creamy. Add the eggs and mix well. Gradually stir in the flour mixture. Stir in the chocolate chips and the chopped nuts. Drop from teaspoon onto ungreased cookie sheets about 1 inch apart.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes.

Pineapple Pudding Cake

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
2 cups milk
1 (8 ounce) can crushed pineapple, drained
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round cake pans.

Make pudding according to package directions using the milk. Set aside 2 tablespoons of pudding and place the rest in the refrigerator. When chilled, pull the pudding out of the refrigerator, and stir in the pineapple.

In a large bowl, cream together the shortening and sugar, continue to mix with an electric mixer on medium speed for 15 minutes. Stir in the reserved 2 tablespoons of vanilla pudding. Beat in the eggs one at a time, mixing well after each addition.

In another bowl, sift together cake flour, baking powder, and salt. Add these dry ingredients to the creamed mixture alternately with 1 cup milk, blending well after each addition. Divide the batter evenly between the prepared pans.

Bake for approximately 20 to 25 minutes, or until the top springs back when lightly pressed. Set the pans on a wire rack to cool. Remove the layers from the pans.

Once the cake layers have thoroughly cooled, spread the pudding mixture on top of one of the layers (spread mixture to desired thickness - there may be some left over). Place the second layer on top of the filling. Frost the cake with the whipped topping. Refrigerate the cake until serving time.

Savory Tomato Bread Pudding

Ingredients

1/4 cup raisins
1/4 cup white Zinfandel wine
3 tablespoons brown sugar
2 (14.5 ounce) cans diced tomatoes, drained
1 teaspoon Worcestershire sauce
3 tablespoons chopped fresh basil leaves
1 pinch cayenne pepper
1/4 cup butter
1 (1 pound) loaf day-old bread, cubed
1 cup shredded Monterey Jack cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish, or one of similar size.

In a small saucepan, combine the raisins, wine, brown sugar, tomatoes, Worcestershire sauce, basil and cayenne pepper. Simmer over medium-low heat for 10 minutes.

In a large skillet, melt butter. Toss the bread cubes in the butter to coat, then toss with Monterey Jack cheese, and transfer to the prepared baking dish. Pour the tomato mixture over the bread.

Bake for 25 to 30 minutes in the preheated oven, or until the top is nicely toasted.

Poor Man's Pudding

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon baking powder

1/2 cup white sugar
1/4 cup vegetable oil
1 egg
1 cup milk
2 cups brown sugar
1 1/2 cups hot water
2 tablespoons butter, melted

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk the flour and baking powder together in a small bowl.

Beat the white sugar, oil, and egg together in a bowl until smooth. Stir in the flour mixture alternately with the milk. Pour into a 9-inch square pan. Dissolve the brown sugar in the hot water, then pour stir in the melted butter. Drizzle the syrup over the pudding.

Bake in the preheated oven until the pudding firms and becomes golden brown on top, about 40 minutes.

Eggnog Pudding

Ingredients

1 (5.1 ounce) package instant
vanilla pudding mix
4 dashes ground cinnamon
2 dashes ground nutmeg
2 dashes ground cloves
1 pinch ground ginger
3 cups cold milk

Directions

Mix dry pudding mix in a bowl with cinnamon, nutmeg, cloves, and ginger until well blended. Whisk in milk, stirring 2 minutes, or until no lumps remain.

Pour pudding into serving dishes and refrigerate 2 hours, or until set.

Creamy Corn Pudding

Ingredients

butter
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
1/2 cup milk
2 eggs
1 (16 ounce) can whole kernel
corn, drained
1/2 cup yellow cornmeal
1/4 cup grated Parmesan cheese
1 tablespoon chopped fresh
chives

Directions

Heat the oven to 350 degrees F. Grease a 1 1/2-quart casserole with butter.

Beat the soup, milk and eggs with a whisk or fork in a medium bowl. Stir in the corn, cornmeal, cheese and chives. Pour the soup mixture into the prepared casserole.

Bake for 35 minutes or until puffed and golden brown.

Easy Chocolate Rice Pudding

Ingredients

4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup raisins
1/4 teaspoon ground cinnamon
1 cup quick-cooking rice
1 egg, well beaten
1/8 teaspoon ground nutmeg

Directions

In a medium saucepan, combine all ingredients. Bring to a boil over medium heat. Cool for 5 minutes, stirring twice. Chill until serving.

Strawberry Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (3.4 ounce) package instant vanilla pudding mix
20 strawberries, hulled
1 (18 ounce) jar strawberry glaze
1 (16 ounce) package frozen whipped topping, thawed

Directions

Prepare the pudding according to the directions on the box. Spread the pudding in the bottom of the pie shell. Place the strawberries large side down on to the pudding.

Pour the strawberry glaze over the strawberries, covering completely. Cover with whipped topping.

Easy Rice Pudding

Ingredients

1/3 cup uncooked white rice
1/3 cup white sugar
1 pinch salt
1 quart whole milk
2 tablespoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C). Coat a 2 quart casserole dish with nonstick cooking spray.

In the casserole dish, mix together rice, sugar and salt. Stir in milk and vanilla.

Bake, uncovered, in preheated oven for 1 1/2 to 2 hours, stirring every 20 minutes. Let stand for 30 minutes. Sprinkle top with cinnamon.

Chomeur's Pudding

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 egg
1 cup white sugar
1/4 cup margarine
1 cup milk

2 cups water
2 cups brown sugar
1/4 cup margarine
1/4 teaspoon vanilla extract

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish.

Sift the flour and baking powder together in a small bowl. Beat the egg, sugar, and 1/4 cup margarine together in a large bowl. Add the flour mixture alternately with the milk to the egg mixture, stirring just to combine. Pour the batter into the prepared dish.

Bring the water to a boil in a saucepan; stir the brown sugar, 1/4 cup margarine, and vanilla extract into the water and return to a boil for 2 minutes. Pour the sauce over the batter.

Bake in the preheated oven until the center is set, about 45 minutes.

Ambrosia Pudding

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
2 cups cold milk
1/4 cup honey
2 teaspoons grated orange peel
1/4 teaspoon vanilla extract
1 cup whipping cream, whipped
1 banana, sliced
1 (11 ounce) can mandarin orange sections, drained
1/4 cup shredded coconut
1/4 cup sliced almonds

Directions

In a bowl, blend pudding and milk according to package directions. Add honey, orange peel and vanilla. Fold in the whipped cream. In individual dessert dishes, layer half of the pudding, banana slices, orange sections, coconut and almonds. Repeat the layers. Chill.

Indian Pudding

Ingredients

4 cups scalded milk
1/2 cup yellow cornmeal
2/3 cup molasses
1 teaspoon salt
2 cups cold milk

Directions

Preheat oven to 275 degrees F (135 degrees C) and lightly grease a 9x9 inch baking dish.

Place 4 cups hot, scalded milk in the top of a double boiler over boiling water. Pour in corn meal, a little at a time, and stir constantly until thick. Remove from heat and stir in molasses and salt, then pour mixture into baking dish and stir in 2 cups of cold milk.

Bake for 3 hours, or until set and a pick inserted in the center comes out clean. Serve warm.

Easy Pudding Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 eggs
1 teaspoon baking soda
2 cups flour
1 (6 ounce) package BAKER'S
White Chocolate, chopped

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually add flour, beating after each addition until well blended. Stir in chocolate.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool 1 min. on baking sheets; remove to wire racks. Cool completely.

Steamed Cranberry Pudding

Ingredients

PUDDING:

1/2 cup light molasses
1/2 cup hot water
2 teaspoons baking soda
1 1/2 cups all-purpose flour
2 cups fresh or frozen cranberries
1/2 teaspoon salt

SAUCE:

1 cup sugar
1 teaspoon cornstarch
Dash salt
1 cup heavy cream
1/2 cup butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine all pudding ingredients in order given. Pour into a well-greased 4-cup pudding mold. Place in a deep kettle on a rack. Fill kettle with boiling water to 1-in. depth; cover kettle and boil gently. Replace water as needed. Steam about 1 hour or until pudding tests done. Let stand 5 minutes before unmolding. Meanwhile, for sauce, combine sugar, cornstarch and salt in a saucepan. Add cream and butter. Cook and stir over medium heat until mixture begins to boil. Boil for about 1 minutes. Remove from heat and stir in vanilla. Serve pudding and sauce warm.

Creamy Cinnamon Rice Pudding

Ingredients

3 quarts milk
2 tablespoons ground cinnamon
1/4 cup butter
2 cups white sugar
1 cup heavy cream
4 eggs
1 cup uncooked white rice

Directions

Combine the milk, cinnamon, butter, and rice in a large pot. Bring to a boil, then reduce heat to low, and simmer for 30 minutes, or until rice is tender. Gradually stir in the sugar.

In a medium bowl, whisk together the heavy cream and eggs until smooth. Gradually whisk in about a cup of the hot milk mixture, or enough to raise the temperature to just above body temperature. Gradually stir the warmed egg mixture into the pot. This will keep you from having scrambled egg in your pudding!

Simmer the pudding over low heat for about 10 minutes, stirring constantly until thickened. Pour into a baking dish or bowl, and allow to cool for 10 to 15 minutes before refrigerating. Refrigerate for at least 2 hours before serving.

Pineapple Bread Pudding

Ingredients

10 slices white bread
3/4 cup butter or margarine,
melted
5 eggs
1 (20 ounce) can crushed
pineapple, drained
1/4 cup dried currants or raisins
1 cup sugar
1 1/2 teaspoons vanilla extract
3/4 teaspoon ground cinnamon
Whipped cream

Directions

Place bread on a baking sheet. Bake at 375 degrees F for 4 minutes; turn over and bake 4 minutes longer or until very light brown. Cut toasted bread into 1-in. cubes. Toss with melted butter; set aside. In a bowl, beat eggs until thick and lemon-colored. Add the pineapple, currants, sugar and vanilla; mix well. Fold in bread cubes.

Pour into a greased 2-1/2-qt. baking dish. Sprinkle with cinnamon. Cover and bake at 350 degrees F for 30-35 minutes or until bubbly and golden brown. Serve warm with whipped cream if desired.

Corn Pudding Stuffed Tomatoes

Ingredients

8 medium tomatoes
1 teaspoon salt, divided
1/2 teaspoon pepper, divided
2 tablespoons all-purpose flour
2 tablespoons sugar
1/2 teaspoon baking powder
2 eggs, lightly beaten
1 cup half-and-half cream
1 cup whole kernel corn
2 tablespoons butter or margarine,
melted
Minced fresh parsley

Directions

Cut a thin slice off the top of each tomato; scoop out and discard pulp. Sprinkle inside of tomatoes with half of the salt and pepper. Invert on paper towels to drain.

In a large bowl, combine the flour, sugar, baking powder and remaining salt and pepper. Combine the eggs, cream, corn and butter; stir into dry ingredients. Spoon into tomatoes. Place in a shallow baking dish. Bake, uncovered, at 350 degrees F for 38-40 minutes or until a knife inserted near the center of corn pudding comes out clean. Sprinkle with parsley.

Raisin Surprise Pudding

Ingredients

1 cup all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/2 cup milk
Pinch salt
1 cup raisins
1 cup packed brown sugar
2 cups boiling water
2 tablespoons butter
1/2 teaspoon vanilla extract
Whipped cream

Directions

In a small bowl, combine flour, sugar, baking powder, milk and salt; stir until well blended. Spread evenly in a lightly greased 9-in. square baking dish. In a saucepan, combine raisins, brown sugar, water and butter. Bring to a boil. Stir in vanilla. Pour gently over flour mixture. Do not stir. Bake at 350 degrees F for 30 minutes. Serve warm with whipped cream.

Cheddar Pudding

Ingredients

3 slices bacon, cut into 1 inch pieces
1 small onion, chopped
1/4 cup softened butter
1 tablespoon Dijon mustard
9 slices white bread, crusts removed
2 eggs
1 cup milk
1/4 teaspoon Worcestershire sauce
1 pinch ground nutmeg
1 tablespoon dry sherry
1 (8 ounce) package grated Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie plate.

Cook bacon in a skillet over medium heat until the grease has rendered out and the bacon has begun to brown. Stir in onion, and cook until softened and translucent, about 5 minutes; set aside. Meanwhile, stir together the softened butter and mustard in a small bowl until smooth. Spread this mixture on both sides of the bread, and set aside. Whisk together the eggs, milk, Worcestershire sauce, nutmeg, and sherry in a bowl.

Line the bottom and sides of the pie plate with 3 slices of buttered bread. Spread half of the bacon and onion mixture evenly onto the bread. Add another layer of bread, then the remaining onion mixture. Finish with the remaining 3 slices of bread. Pour the egg mixture over the pudding, then sprinkle with Cheddar cheese.

Bake in preheated oven until the center has firmed and the cheese is bubbly and beginning to brown, about 20 minutes.

Rich, Easy, Old-Fashioned Chocolate Pudding

Ingredients

2 cups cold fat-free half-and-half
1/4 cup cornstarch
1 (11.5 ounce) package Ghirardelli
60% cocoa bittersweet chocolate
chips
3 fluid ounces Amaretto liqueur (or
rum)

Directions

In a medium saucepan, stir together 1 cup half and half and the cornstarch until smooth. Add remaining half and half. Over low heat, bring mixture to a simmer, stirring constantly to prevent sticking. Remove from heat.

Put chocolate and Amaretto in a small bowl; microwave on high 20 seconds. Stir until chips are mostly melted.

Return milk to low heat. Add chocolate; stir continuously, scraping pan, until thick.

Cool. Serve chilled or at room temperature.

Ultimate Cranberry Pudding Cake

Ingredients

6 tablespoons butter
2 cups white sugar
4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
2 cups evaporated milk
1 (12 ounce) package cranberries

1 cup butter
2 cups white sugar
1 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the 6 tablespoons butter and 2 cups sugar until light and fluffy. Beat in the flour mixture alternately with the evaporated milk. Stir in the cranberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Hot Butter Sauce: In a saucepan, combine 1 cup butter, 2 cups sugar, and cream. Bring to a boil over medium heat, reduce heat and let simmer for 10 minutes. Remove from heat and stir in vanilla. Serve slices of cake generously covered with hot butter sauce.

You Won't Believe It's Not Dairy Chocolate

Ingredients

1 (16 ounce) package silken tofu
1/3 cup cocoa powder
1/2 cup confectioners' sugar
1 tablespoon vanilla extract
3 tablespoons powdered non-dairy creamer

Directions

Place tofu, cocoa powder, sugar, vanilla extract, and non-dairy creamer in a blender or food processor. Blend until smooth, adjusting sugar and cocoa powder to your taste. Transfer pudding to a bowl and cover and refrigerate for at least 1 hour before serving.

Brownie Pudding

Ingredients

1/2 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup white sugar
1 tablespoon unsweetened cocoa powder
1 tablespoon shortening, melted
1/2 teaspoon vanilla extract
1/4 cup milk
1/2 cup chopped pecans

1 cup brown sugar
1 tablespoon unsweetened cocoa powder
1 cup boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine flour, baking powder, salt, white sugar and 1 tablespoon cocoa. Stir in shortening, vanilla and milk until smooth. Fold in nuts. Spread mixture in a 1 quart baking dish.

Stir together brown sugar, 1 tablespoon cocoa and boiling water. Pour carefully over pudding mixture in baking dish.

Bake in preheated oven 30 to 45 minutes, until set.

Traditional Indiana Persimmon Pudding

Ingredients

2 cups persimmon pulp
2 eggs
1 cup white sugar
4 cups all-purpose flour
2 teaspoons baking soda
6 cups milk
1 tablespoon butter

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the persimmon pulp and eggs using a whisk. Stir in sugar. Combine the flour and baking soda; stir into the persimmon alternating with milk until smooth. Pour into a large greased crock or casserole dish. Drop dabs of butter on top.

Bake for 2 hours in the preheated oven, stirring every 15 minutes. Pudding will be dark brown when finished. Serve hot or cold.

Tomato Pudding

Ingredients

2 (14.5 ounce) cans peeled and
diced tomatoes with juice
3 slices white bread, torn into
pieces
2 tablespoons butter
salt and freshly ground black
pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the tomatoes into a 1 1/2 quart baking dish. Place the torn pieces of bread in a layer over the tomatoes, and dot with pieces of butter. Season with salt and freshly ground black pepper to taste.

Bake for 35 to 40 minutes in the preheated oven, or until golden brown.

Banana Pudding I

Ingredients

2/3 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
3 eggs, beaten
2 cups milk
1/2 teaspoon vanilla extract
2 tablespoons butter, softened
2 bananas, peeled and sliced
1/2 (12 ounce) package vanilla wafer cookies

Directions

In medium saucepan combine sugar, flour and salt. Add eggs and stir well. Stir in milk, and cook over low heat, stirring constantly. When mixture begins to thicken, remove from heat and continue to stir, cooling slightly. Stir in vanilla and butter until smooth.

In 9x13-inch dish, layer pudding with bananas and vanilla wafers. Chill at least one hour in refrigerator before serving.

Cranberry Bread Pudding

Ingredients

16 slices bread, crust removed,
cubed
1 1/2 cups fresh or thawed frozen
cranberries
1 tablespoon grated orange peel
1/4 cup butter or margarine,
melted
6 eggs
4 cups milk
13 tablespoons sugar, divided
1 teaspoon vanilla extract
ORANGE CUSTARD SAUCE:
3 egg yolks
1/4 cup sugar
1 cup whipping cream
1 orange peel strip (1/4 inch)
1/2 teaspoon orange extract

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the bread cubes, cranberries and orange peel. Repeat layers. Drizzle with butter. In a large mixing bowl, beat the eggs, milk 3/4 cup sugar and vanilla; pour over bread mixture. Let stand for 15-30 minutes. Sprinkle with remaining sugar. Bake, uncovered, at 375 degrees F for 65-75 minutes or until a knife inserted near the center comes out clean.

For sauce, in a heavy saucepan, beat egg yolks and sugar. Stir in cream and orange peel. Cook and stir over low heat for 20-25 minutes or until mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat; discard orange peel. Stir in extract. Cover and refrigerate until chilled. Serve with bread pudding.

Bread Pudding III

Ingredients

10 slices white bread, cut into cubes
1/4 cup butter, melted
1 teaspoon ground cinnamon
1/2 cup raisins
6 eggs, beaten
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk (160 degrees F/71 degrees C)
1 pinch ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter one 2 quart baking dish.

Combine bread cubes, butter, cinnamon and raisins; mix well and place in baking dish.

Beat together the eggs, sugar, vanilla and salt. Add milk, mix well and pour over bread cubes.

Sprinkle with nutmeg and bake for 25 minutes.

All-Time Favorite Sweet Potato Pudding

Ingredients

1 (29 ounce) can sweet potatoes
2 eggs, lightly beaten
1 cup packed brown sugar
1 cup milk
1/4 cup melted butter
2 teaspoons lemon juice
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart baking dish.

Combine sweet potatoes and eggs in a medium bowl. Beat in the brown sugar, milk, butter, lemon juice, ginger, cloves, cinnamon, salt. Pour into prepared dish.

Bake in preheated oven until hot and golden brown on top, about 30 minutes.

Pudding Cookies II

Ingredients

2 eggs
2 cups baking mix
1/2 cup milk
1/3 cup vegetable oil
2 (3.5 ounce) packages instant
vanilla pudding mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Combine the eggs and baking mix. Mix in the milk and oil. Stir in the pudding and the chocolate chips.

Drop by teaspoonfuls onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Versatile Bread Pudding

Ingredients

1 (1 pound) loaf white bread, torn into small pieces
1 quart hot milk
3 eggs, beaten
2 cups SLENDA® No Calorie Sweetener, Granulated
2 tablespoons vanilla extract
1 cup golden raisins
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, pour hot milk over bread. Blend eggs, SLENDA® Granulated Sweetener, and vanilla. Stir egg mixture into the bread mixture and blend well. Add raisins. Mix well.

Melt the margarine and pour into a 9x13-inch pan. Pour bread mixture over margarine. Bake for 40 minutes, or until firm and golden brown. Serve hot or cold.

The Easiest Chocolate Pudding Cake

Ingredients

1 (3.5 ounce) package non-instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package devil's food cake mix
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large saucepan combine the non-instant pudding mix with 2 cups milk. Cook over medium heat, stirring constantly, until the pudding is thickened. Remove from heat. Pour the dry cake mix into the saucepan and mix until smooth. Pour batter into prepared pan and sprinkle with chocolate chips and walnuts.

Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Sour Cream Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 pint sour cream
1 (3.5 ounce) package instant vanilla pudding mix
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

In a small bowl, mix together sour cream, pudding mix, and vanilla extract. Spread mixture into crust and chill until set, about 30 minutes. Top with pie filling immediately before serving.

Aunt Maria's Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
3/4 cup vegetable oil
3/4 cup cream sherry
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 tablespoon poppy seeds

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease and flour one 10 inch tube or bundt pan.

Mix together the yellow cake mix, vanilla pudding, vegetable oil, cream sherry, eggs, vanilla extract, almond extract, and poppy seeds, beat at medium speed with an electric mixer for approximately 7 minutes. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes.

Variations: Poppy seeds may not work with these variations: 1) chocolate cake mix with chocolate pudding, 2) white cake mix with pistachio pudding and a dash of green food coloring (nice for St. Patrick's Day or Christmas), 3) yellow cake mix with lemon pudding, and 4) 3/4 cup oil and 3/4 cup beer (not everyone's first choice!)

Joey's Bread Pudding

Ingredients

2 tablespoons butter, softened
1 (1 pound) loaf sliced white bread, toasted
12 eggs
3 tablespoons vanilla extract
5 cups half-and-half cream
3 cups white sugar
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-and-half and sugar. Pour into a 9x13 inch baking dish. Sprinkle the cinnamon and nutmeg over the top.

Bake uncovered in the preheated oven for 55 to 60 minutes. Remove from oven, and cool. Serve hot or cold.

Butterscotch Pudding

Ingredients

1 cup packed dark brown sugar
4 tablespoons all-purpose flour
2 eggs
1/8 teaspoon salt
2 cups milk
1 teaspoon vanilla extract

Directions

In a saucepan, combine sugar, flour, eggs, salt and milk. Cook over medium heat, stirring constantly, until mixture starts to bubble and thicken. Remove from heat. Blend in vanilla with hand beater. Pour into dessert cups and chill.

South African Brown Pudding

Ingredients

2 cups white sugar
4 eggs
2 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
3 tablespoons distilled white vinegar
2 tablespoons apricot jam
2 cups milk

Sauce

1 cup sugar
1 cup water
1 cup milk
1/2 cup butter or margarine
2 teaspoons vanilla

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat 2 cups sugar and eggs with an electric mixer in a large bowl until light and fluffy. Stir in the flour, baking powder, baking soda, salt, vinegar, and apricot jam. Pour in 2 cups of milk and stir until well combined. Spoon the batter into a greased, 2 quart oven-proof baking dish.

Bake in the preheated oven for 60 to 70 minutes, or until a knife inserted into the center comes out clean. Pierce the baked pudding several times with a skewer or fork.

Place 1 cup sugar, water, 1 cup milk, butter, and vanilla in a saucepan and stir over medium heat. When the mixture comes to a boil remove it from the heat and slowly pour the mixture over the hot pudding. Serve warm.

Forest Fruits Cloud Pudding

Ingredients

For cake:

1 1/4 cups self-rising flour
1 teaspoon baking powder
3/4 cup sugar
1/4 cup water
1 egg
2 tablespoons golden syrup or corn syrup

For mixed fruits:

5 cups Granny Smith apples - cored, peeled and chopped
1/2 cup sugar
1/2 pint fresh or frozen blueberries
1/2 pint fresh or frozen raspberries
1/2 pint fresh or frozen blackberries

For fruit syrup:

1/2 cup blueberry nectar
2 tablespoons cherry preserves
2 tablespoons golden syrup or corn syrup

For jam spread:

1 1/2 tablespoons raspberry jam

For meringue:

3 egg whites
1 pinch salt
1 cup sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom and sides of a 9x5x3-inch loaf pan; dust lightly with flour.

Sift together the flour and baking powder. In a separate bowl, mix together 3/4 cup sugar, 1/4 cup water, the egg, and 2 tablespoons of golden syrup in a mixing bowl. Add the sifted dry ingredients. Beat with an electric mixer at medium speed until smooth, about 1 minute. Pour mixture into prepared loaf pan.

Bake for 45 minutes until a toothpick inserted into the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Place apples and 1/2 cup sugar into a saucepan and add cold water to almost cover the apples. Bring to a boil; reduce heat and simmer uncovered until tender, 7 to 10 minutes. Drain. Stir the berries (drained, if using frozen) into the apple mixture, cover, and set aside.

In a small bowl, whisk together the blueberry nectar, cherry preserves, and 2 tablespoons of golden syrup. Set aside.

Cut cake into 8 slices, about 1 inch thick. Spread each slice with 1/2 teaspoon raspberry jam. Arrange slices on the bottom of an 8-inch square baking pan or casserole, jam side up. Drizzle the fruit syrup over the slices. Spoon the mixed fruit over the top. Set aside.

Reduce oven temperature to 300 degrees F (150 degrees C).

Add egg whites to a large glass or metal bowl and whisk until foamy. Add a pinch of salt. While continuing to whisk, gradually incorporate 1 cup of sugar, and continue to whip until stiff peaks form. Spread the meringue over the fruit to the edges of the pan.

Bake for 30 minutes until meringue is golden brown.

Old Fashioned Plantation Pudding

Ingredients

3 cups day-old bread crumbs
1/3 cup raisins or currants
1 1/2 cups unsweetened applesauce
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 eggs, beaten
1 1/2 cups milk
1/2 cup white sugar
1 teaspoon vanilla extract
1/4 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread bread crumbs and raisins in a 9x13 inch casserole dish. In a small bowl mix applesauce, cinnamon, and nutmeg. Pour mixture into the casserole dish.

In another bowl, mix eggs, milk, sugar, vanilla, and buttermilk. Pour over the bread mixture. Top with another dash of cinnamon if you wish.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Yorkshire Pudding

Ingredients

1 1/2 cups all-purpose flour
3/4 teaspoon salt
3 eggs
3/4 cup water
1/2 cup beef drippings
3/4 cup milk

Directions

Mix flour and salt together until blended. Make a well in the flour, add the milk, and whisk until consistent. Beat the eggs into the batter. Add water and beat again until the mixture is light and frothy. Set aside for an hour (or, if it's the day before, cover in the fridge overnight).

When the roast beef is ready to come out of the oven, ready the mixture.

Preheat oven to 400 degrees F (205 degrees C).

Pour off drippings from roast beef and measure out desired amount (about 1/2 cup should do). Pour drippings into a 9x12 inch baking dish and place into the oven until the drippings sizzle. Pour the batter over the drippings and bake for 30 minutes (or until the sides have risen and are golden brown). Cut into eight portions and serve immediately.

Old Fashioned Carrot Pudding

Ingredients

1/2 cup shortening
1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 cup grated carrots
1 cup raisins
1 cup chopped walnuts

3/4 cup white sugar
1 1/2 teaspoons cornstarch
1 pinch salt
1 1/4 cups hot water
3 1/2 teaspoons butter
3 1/2 teaspoons lemon juice
1 1/2 teaspoons vanilla extract

Directions

In a large bowl, cream together the shortening and 1 cup of sugar until light and fluffy. Combine the flour, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the creamed mixture until well blended. The mixture will be dry. Stir in the carrots, raisins and chopped walnuts. Pour into a well-greased pudding mold or coffee can. Cover the top with aluminum foil.

Place the pudding mold into a large kettle or Dutch oven filled with 2 inches of water. Cover the pan, and bring to a simmer. Allow the pudding to steam for 4 to 4 1/2 hours over low heat. Remove from the mold. Serve with warm lemon sauce.

To make the lemon sauce, mix together 3/4 cup of sugar, cornstarch and salt in a saucepan. Stir in hot water, butter, lemon juice and vanilla. Cook over medium heat until thickened. Serve warm over the pudding.

Bittersweet Banana Pudding

Ingredients

1 (16 ounce) package silken tofu
2 cups semi-sweet chocolate
chips
2 ripe bananas
2 tablespoons raspberry vinegar

Directions

Blend tofu and bananas in a blender.

Melt chocolate in a double boiler.

Pour the chocolate into the blender, blend well. Add the vinegar to the blender. Mix until all of the ingredients are combined. Pour mixture into a shallow dish. Refrigerate for three hours.

Plum Pudding I

Ingredients

1/2 cup butter, room temperature
1 cup white sugar
6 eggs, room temperature
1/2 cup chopped candied citron
1 1/2 cups pitted prunes, chopped
1/2 cup raisins
1 cup coarsely chopped pecans
1/2 cup all-purpose flour
1 1/2 cups fine dry bread crumbs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 2 quart souffle or casserole dish.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time.

In a separate bowl combine the citron, prunes, raisins and pecans. Stir in the flour and toss so that everything is coated with flour.

To the butter mixture add the fruit and nut mixture along with the bread crumbs, cinnamon, nutmeg and allspice. Mix well and transfer to prepared dish.

Bake in preheated oven for 50 to 55 minutes, or until well browned.

Doughnut Bread Pudding

Ingredients

4 stale raised glazed donuts
1/2 cup raisins or other dried fruit
2 eggs (room temperature)
1 (12 fluid ounce) can evaporated milk
2 tablespoons white sugar (optional)
1 teaspoon vanilla extract
1/4 teaspoon almond extract (optional)
1 teaspoon grated orange zest
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a small glass baking dish.

Tear the donuts into bite-size pieces. Combine donut pieces and raisins in the prepared baking dish. In a medium bowl, use an electric mixer to blend together the eggs, evaporated milk, sugar, vanilla extract and almond extract. Mix in the cinnamon and nutmeg. Pour the milk mixture over the donuts in the dish, and press down lightly to help absorption. Let stand for 15 minutes, or cover and refrigerate overnight.

Place the baking dish inside a larger baking dish, and fill the outer dish with enough water to go about halfway up the sides. A dishcloth may also be placed under the bread dish, to prevent drying.

Bake for 35 to 40 minutes in the preheated oven, or until a knife inserted near the center comes out clean. Serve warm.

Snowflake Pudding

Ingredients

1 (.25 ounce) envelope unflavored gelatin
1 1/4 cups milk, divided
1/2 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/3 cups flaked coconut, toasted
1 cup whipping cream, whipped
SAUCE:
1 (10 ounce) package frozen sweetened raspberries, thawed
1 1/2 teaspoons cornstarch
1/2 cup red currant jelly

Directions

In a small bowl, combine gelatin and 1/4 cup milk; let stand for 1 minute. In a saucepan, combine sugar, salt and remaining milk; heat just until sugar is dissolved. Remove from the heat; stir in gelatin mixture and vanilla. Refrigerate until partially set. Fold in coconut and whipped cream. Pour into dessert dishes or small bowls; refrigerate for at least 2 hours. Meanwhile, strain raspberries to remove seeds. Combine cornstarch, raspberry pulp and currant jelly in a saucepan; stir until smooth. Bring to a boil; boil and stir for 2 minutes. Chill for at least 1 hour. Pour sauce over pudding just before serving.

Pudding from Scratch

Ingredients

1/3 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
2 1/2 cups milk
1 1/2 teaspoons vanilla extract

Directions

In a 2 quart saucepan, combine sugar, cornstarch, and salt. Slowly stir in milk. Bring to a boil, and cook, stirring constantly, over medium heat until mixture thickens. Cook for 2 to 3 minutes more. Stir in vanilla.

Pour hot pudding into dessert glasses or molds that have been rinsed in cold water. Chill until firm. Unmold if desired. Serve.

Pudding Breeze

Ingredients

1 1/2 cups all-purpose flour
3/4 cup margarine
2 (8 ounce) packages cream cheese
2 cups confectioners' sugar
3 cups frozen whipped topping (Cool Whip®), thawed
3 (3.9 ounce) packages instant chocolate pudding mix
5 cups whole milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Crumble flour and margarine together. Blend well. Press mixture into the bottom of a 9x13 inch pan. Bake 15 minutes at 375 degrees F (190 degrees C) and let cool.

In a mixing bowl, cream cream cheese and sugar together. Stir 2 cups whipped topping into the mixture; whip together and spread evenly over cooled crust.

Mix the pudding mix with 5 cups milk (do not follow directions on box). Pour this mixture over the second layer and top with remainder of dairy whipped topping. Refrigerate and serve chilled.

Banana Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
4 eggs
1 cup water
1/4 cup vegetable oil
3/4 cup mashed bananas

2 cups confectioners' sugar
2 tablespoons milk
1 dash vanilla extract
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil and mashed banana. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in a preheated oven for 50 to 55 minutes, or until cake tests done. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make glaze: In a small bowl, combine confectioners' sugar, milk and vanilla. Whisk until smooth and of a drizzling consistency. When cake is cooled, drizzle icing over cake with a zigzag motion. Sprinkle chopped nuts over wet icing if desired.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Rum Raisin Bread Pudding with Warm Vanilla

Ingredients

Pudding

1 tablespoon butter
1 apple, peeled and thinly sliced
1/4 cup raisins
1 tablespoon rum
1 pinch ground cinnamon
8 slices cinnamon raisin bread, crusts removed, cut into 3/4 inch cubes
3/4 cup brown sugar
1/4 cup white sugar
3/4 cup skim milk
1 cup lowfat evaporated milk
1 tablespoon ground cinnamon
1/4 cup butter
2 eggs
1/2 teaspoon vanilla extract

Rum Sauce

3 tablespoons skim milk
5 teaspoons cornstarch
1 tablespoon butter
1 tablespoon rum
1/4 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9 inch cake pan.

Melt 1 tablespoon of butter in a small skillet over medium heat. Stir in the apple, raisins, 1 tablespoon rum, and pinch of cinnamon. Cook until the apples are soft. Toss apples with bread cubes, and spoon into prepared pan.

Combine brown sugar, white sugar, 3/4 cup skim milk, evaporated milk, 1 tablespoon cinnamon, and 1/4 cup butter in a small saucepan over medium heat. Cook, stirring, until butter is melted. Allow to cool slightly and pour over bread cubes and apples.

Whisk the eggs and 1/2 teaspoon vanilla extract in a small bowl. Pour egg mixture evenly over bread and apples. Cover pan with aluminum foil; bake in preheated oven for 40 minutes. Remove foil and bake until pudding is puffed and lightly browned, about 10 additional minutes.

While the pudding bakes, prepare the rum sauce. Whisk together 3 tablespoons skim milk and the cornstarch in a small bowl. Melt the butter over medium heat in a small saucepan. Stir in 1 tablespoon rum and 1/4 cup white sugar; bring to a boil. Slowly add cornstarch mixture, stirring until sauce thickens. Remove from heat.

Pour rum sauce over warm pudding. Let rest for 5 minutes before serving. The sauce will continue to thicken and form a beautiful glaze.

Gram's Persimmon Pudding

Ingredients

1 egg
1 cup persimmon pulp
1/2 cup canned sweetened condensed milk
1 teaspoon vanilla extract
1 tablespoon melted butter
1 cup white sugar
1 cup all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon

Directions

Preheat the oven to 300 degrees F (150 degrees C). Butter a 1 1/2 quart casserole dish.

In a large bowl, whisk together the egg, persimmon pulp, sweetened condensed milk, vanilla and melted butter. Combine the sugar, flour, baking soda, salt and cinnamon; whisk into the persimmon batter until well blended. Pour into the prepared baking dish.

Bake for 1 hour in the preheated oven, or until the pudding is set and the top is lightly browned.

No-Fuss Rice Pudding

Ingredients

1 cup cooked rice
1 egg white
1 cup fat-free milk
1/4 cup sugar
1/4 cup golden raisins
1 dash ground cinnamon
1 dash ground nutmeg

Directions

In a small microwave-safe bowl, combine rice and egg white. Stir in the milk, sugar and raisins. Microwave, uncovered, on high for 2 minutes; stir. Microwave at 50% power for 9 minutes, stirring every 2 minutes. Sprinkle with cinnamon and nutmeg. Cover and let stand for 15 minutes.

Banana Pudding Dessert

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) carton frozen whipped topping, thawed
52 vanilla wafers
4 medium firm bananas, sliced

Directions

In a mixing bowl, beat cream cheese until smooth. Beat in condensed milk; set aside. In another bowl, whisk milk and pudding mix; add to cream cheese mixture. Fold in whipped topping. Place a third of the vanilla wafers in a 2-1/2-qt. glass bowl. Top with a third of the bananas and pudding mixture. Repeat layers twice. Refrigerate until serving.

Banana Pudding Squares

Ingredients

35 Reduced Fat NILLA Wafers
1/4 cup margarine, melted
8 ounces PHILADELPHIA
Neufchatel Cheese, 1/3 Less Fat
than Cream Cheese
1/2 cup powdered sugar
1 (8 ounce) tub COOL WHIP FREE
Whipped Topping, thawed,
divided
3 medium ripe bananas
3 cups fat free milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Fat Free Sugar Free
Instant Reduced Calorie Pudding
& Pie Filling
1/2 (1 ounce) square BAKER'S
Semi-Sweet Baking Chocolate,
grated

Directions

Mix wafers and margarine. Press firmly onto bottom of 13x9-inch dish.

Mix Neufchatel cheese and powdered sugar with wooden spoon until well blended. Gently stir in 1-1/2 cups of the whipped topping. Spoon mixture evenly onto crust; spread carefully. Cut bananas in half crosswise; cut each piece lengthwise in half. Arrange banana pieces over Neufchatel cheese mixture.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Spoon over bananas. Spread with remaining whipped topping. Sprinkle evenly with chocolate. Refrigerate at least 3 hours before serving.

Bread Pudding II

Ingredients

2 tablespoons butter, softened
2 1/2 cups cubed day old French bread
4 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups milk, scalded
1 pinch ground nutmeg
1 tablespoon dark brown sugar
1 cup pecans, chopped (optional)

Directions

Preheat oven to 300 degrees F (150 degrees C). Generously butter an 8x8 inch baking dish. Prepare a water bath for the baking dish by placing a larger dish in the oven, and partially filling it with hot water.

Place bread cubes in the baking dish. In a medium bowl, beat together eggs, sugar, and vanilla. Slowly whisk in the scalded milk. Pour over the bread. Sprinkle with nutmeg, brown sugar, and pecans.

Place the baking dish in the water bath. Bake for 50 to 60 minutes, or until a knife inserted in the middle comes out clean. Serve either hot or chilled.

Crab Corn Pudding

Ingredients

1/2 cup finely chopped green onions
2 tablespoons butter or margarine
2 1/2 cups frozen corn, thawed and patted dry
1 3/4 cups half-and-half cream
6 eggs, lightly beaten
2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed
1/4 cup grated Parmesan cheese
3 tablespoons all-purpose flour
1 1/2 teaspoons salt
1 teaspoon sugar
1/4 teaspoon white pepper
1/4 teaspoon ground nutmeg

Directions

Lightly grease eight 8-oz. custard cups; set aside. In a skillet, saute green onions in butter until tender; set aside.

Spread corn on an ungreased baking sheet. Bake, uncovered, at 350 degrees F for 20 minutes. In a blender or food processor, combine corn and cream; cover and process for 1-2 seconds. Add the eggs, crab, Parmesan cheese, flour, salt, sugar, pepper, nutmeg and reserved onions. Cover and process 10-20 seconds longer. Pour into prepared custard cups.

Place cups in a large baking pan. Add 1 in. of boiling water to pan. Bake, uncovered, at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean.

Brown Rice Pudding III

Ingredients

2/3 cup brown rice
1 1/3 cups water
1 (14 ounce) can light coconut milk
1 (5 ounce) can evaporated milk
1/3 cup granular no-calorie sucralose sweetener (such as Splenda®), or more to taste
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 tablespoon molasses
1/2 teaspoon almond extract
1 egg, beaten

Directions

Bring the brown rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Bring the coconut milk and evaporated milk to a simmer in a large saucepan over medium-low heat. Stir the sucralose sweetener into the mixture until dissolved. Add the cinnamon, nutmeg, ginger, and molasses to the mixture and mix well.

Temper the eggs by stirring about 2 tablespoons of the coconut mixture into the eggs; add to the mixture in the saucepan along with the almond extract. Stir the cooked rice into the mixture, breaking the grains apart with a spoon as you stir. Reduce heat to low and simmer until the mixture thickens, about 45 minutes.

Noodle Pudding

Ingredients

1 (16 ounce) package wide egg noodles
1 (16 ounce) package cottage cheese
1 (8 ounce) package cream cheese
1 pint sour cream
1 teaspoon vanilla extract
1 cup white sugar
6 eggs, beaten
1/2 cup butter, melted

2 cups graham cracker crumbs
1/2 cup butter, melted
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large casserole dish.

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

Blend together cottage cheese and cream cheese until smooth. Mix in sour cream, vanilla, sugar and eggs. When noodles are done stir together 1/2 cup butter and noodles in a large bowl. Combine cheese mixture and noodles; Blend well. Place all in one large casserole dish.

To make the topping: Mix together graham cracker crumbs, butter and sugar until it looks like large crumbs. Sprinkle evenly over top of noodle mixture.

Bake at 350 degrees for 15 minutes. Lower oven to 325 degrees and continue baking for 45 minutes more. Allow to cool before cutting and serve warm.

Slow Cooker Tapioca Pudding

Ingredients

4 cups milk
2/3 cup white sugar
1/2 cup small pearl tapioca
2 eggs, lightly beaten

Directions

Stir together the milk, sugar, tapioca, and eggs in a slow cooker. Cover, and cook on Medium for 3 hours, or on Low for 6 hours, stirring occasionally. Serve warm.

Corn-Onion Pudding

Ingredients

2 tablespoons extra virgin olive oil
1 large yellow onion, thinly sliced
1 1/2 cups whole kernel yellow corn (fresh or frozen)
1 cup finely chopped bell pepper
3 eggs
1 cup fat-free half-and-half
salt and pepper, to taste
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees.

Heat oil in large skillet. Add onion; cook over low heat, stirring regularly, until golden and slightly caramelized, about 20 minutes.

Place onion in a shallow 9-by-9-inch ovenproof dish. Add corn and bell pepper.

Beat eggs; stir into half-and-half. Pour egg mixture over casserole, add salt and pepper, and stir. Sprinkle cheese on top.

Bake at 400 degrees for 30 to 35 minutes until firm. Brown top under a broiler. Let cool for 10 minutes. Cut in squares and serve.

Stovetop Banana Pudding

Ingredients

2 eggs
1 1/2 cups milk
1 pinch salt
1 tablespoon vanilla extract
3/4 cup all-purpose flour
6 bananas, peeled and sliced
1 (16 ounce) package vanilla wafer cookies
1 pinch ground nutmeg
1 pinch ground cinnamon

Directions

In large pot, combine eggs, milk, salt, vanilla, and flour. Stir over low heat until mixture boils and thickens. Remove from heat and stir in bananas and cookies. Top with nutmeg and cinnamon to taste. Serve.

Cinnamon Bread Pudding

Ingredients

12 slices cinnamon bread, crusts removed
3 (1 ounce) squares semisweet chocolate
2 cups half-and-half cream
1 cup milk
4 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Cut bread in half diagonally. Arrange half of the slices in a single layer, overlapping if necessary, in an ungreased shallow 2-qt. microwave-safe dish. Drizzle with half of the chocolate; top with remaining bread. In a 1-qt. microwave-safe bowl, combine the cream and milk; microwave, uncovered, on high for 4-6 minutes or until hot but not boiling. In a small bowl, beat eggs; add sugar. Add a small amount of cream mixture; mix well. Return all to the larger bowl; stir in vanilla. Pour over bread; drizzle with the remaining chocolate. Cover and microwave at 50% power for 14-15 minutes or until a knife inserted near the center comes out clean, rotating a half-turn one (mixture will be puff up during cooking). Uncover and let stand for 5 minutes. Serve warm or cold. Refrigerate leftovers.

Chocolate Pudding Cake III

Ingredients

3/4 cup all-purpose flour
2/3 cup white sugar
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
3 tablespoons vegetable oil
2/3 cup packed brown sugar
1/4 cup miniature semisweet chocolate chips
1 teaspoon vanilla extract
1 1/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an 8x8 inch square pan, stir together the flour, white sugar, 1/4 cup of cocoa, baking powder and salt. Add milk and oil, mix well. Sprinkle brown sugar, remaining cocoa and chocolate chips over the mixture. Add the vanilla to the hot water, then pour the water over the top.

Bake for 30 to 35 minutes in the preheated oven, until the surface appears dry. Serve warm with a spoon or at room temperature.

German Semolina Pudding

Ingredients

2 cups milk
1 1/2 tablespoons white sugar
1/3 cup semolina

Directions

In a small saucepan, stir together the milk and sugar. Set over medium heat, and bring to a boil. Milk tends to boil over as soon as it boils, so stay with it! When it boils, immediately remove from the heat. Stir in the semolina, and return to the burner. Bring to a boil over medium heat, stirring until thickened but still pourable. Pour into serving bowls, and top with your favorite hot cereal toppings.

Auntie Emily's Rhubarb Pudding

Ingredients

3/4 cup white sugar
1 cup all-purpose flour
2 teaspoons baking powder
1/2 cup milk
2 cups chopped rhubarb
B
1 cup packed brown sugar
1 tablespoon butter or margarine
3/4 cup boiling water

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish.

In a medium bowl, stir together the white sugar, flour and baking powder. Stir in the milk until blended, then stir in the rhubarb. Pour into the prepared baking dish and spread into an even layer. In a separate bowl, stir together the brown sugar, butter and boiling water until butter has melted. Pour over the cake in the pan.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 45 to 50 minutes.

Grandmother's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1/2 cup SLENDA® Brown Sugar Blend
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup SLENDA® No Calorie Sweetener, Granulated
2 tablespoons SLENDA® Brown Sugar Blend
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1/2 cup SLENDA® Brown Sugar Blend, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together SLENDA® Granulated Sweetener, 2 tablespoons of SLENDA® Brown Sugar Blend, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Banana Rice Pudding

Ingredients

1 cup hot cooked rice
1/3 cup sugar
1/3 cup whipping cream, whipped
1 large firm banana, sliced
fresh mint

Directions

In a bowl, combine rice and sugar; mix well. Cool completely. Fold in whipped cream and banana. Cover and refrigerate until ready to serve. Spoon into serving dishes; garnish with mint if desired.

Banana and Chocolate Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, SPLENDA® Granulated Sweetener, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Chocolate Pudding Fudge Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 cup sour cream
1 cup milk
1/2 cup vegetable oil
1/2 cup water
4 eggs
2 cups semisweet chocolate chips
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, milk, oil, water and eggs. Beat for 4 minutes, then mix in 2 cups chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

To make the glaze: Melt the butter and 1 cup chocolate chips in a double boiler or microwave oven. Stir until smooth and drizzle over cake.

Grandma's Suet Pudding

Ingredients

1 cup milk
1 teaspoon lemon juice
1 cup chopped suet
1 cup molasses
1 teaspoon baking soda
2 cups all-purpose flour
1 cup raisins

1 egg white, beaten
9 tablespoons confectioners'
sugar
vanilla extract to taste

Directions

Sour the milk by adding the lemon juice.

In a large bowl combine suet, molasses, soured milk, baking soda, flour and raisins. Place batter in a pudding mold or large double boiler and steam, uncovered, for 2 hours.

To make the sauce combine, in a small saucepan, the egg white, confectioner's sugar and vanilla. Heat over medium until thickened. Serve over warm pudding.

Chocolate Custard Bread Pudding

Ingredients

1 1/2 cups milk
2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups day-old bread cubes
1/2 cup chopped walnuts
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, heat together the milk and chocolate until chocolate is melted.

In a 10x16 inch oven baking bag, combine 1/4 cup sugar, cinnamon and nutmeg. Mix in the bread and nuts.

Beat together the eggs, sugar and vanilla; blend together with chocolate mixture.

Place bag in 1 quart loaf pan; pour chocolate mixture over bread. Close bag with twist tie; make 6 half inch slits on top. Pour water into pan so that water comes up sides of bag, not overflowing.

Bake 50 to 60 minutes or until knife inserted comes out clean. To serve, remove from pan, cut bag away from top and put on plate.

Pudding with Cornflakes

Ingredients

4 1/2 cups whole milk
4 1/2 cups cornflakes cereal
2/3 cup brown sugar
1/2 cup dark molasses
2 eggs, beaten
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine milk, cereal, brown sugar, molasses and eggs. Mix until eggs are well incorporated. Pour into a 9x13 inch baking dish. Dot with butter.

Bake in preheated oven 40 minutes, until set.

Caramel Pudding Cake

Ingredients

1/2 cup butter, softened
1/2 cup sugar
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup raisins
1 cup packed brown sugar
2 cups cold water

Directions

In a small mixing bowl, cream butter and sugar until light and fluffy. Combine the flour, baking powder and salt; add to creamed mixture with milk. Stir until smooth. Stir in raisins.

Spread in a greased 8-in. square baking pan. Combine brown sugar and cold water; pour over batter. Bake at 350 degrees F for 40 minutes or until golden brown. Serve warm.

Quinoa Pudding

Ingredients

1 1/2 cups water
3/4 cup quinoa
2 cups whole milk
2 ripe bananas
2 tablespoons white sugar
salt to taste
1/2 tablespoon butter
1/2 teaspoon vanilla extract

Directions

Rinse and drain the quinoa. Bring water and quinoa to a boil in a saucepan over high heat, stirring occasionally. Reduce heat, cover, and simmer for 15 minutes. Remove from the heat.

Blend together the milk, bananas, sugar, and salt in the bowl of a blender or food processor until smooth. Pour the milk mixture into the saucepan with the quinoa.

Place the pan over medium heat. Cook and stir until the mixture becomes thick and creamy, 5 to 10 minutes. Remove from the heat. Stir in the butter and vanilla and serve warm.

Homemade Banana Pudding Pie

Ingredients

2 cups vanilla wafer crumbs
3 bananas, sliced into 1/4 inch slices
1 1/2 cups white sugar
1/4 cup all-purpose flour
2 cups milk
3 egg yolks
2 teaspoons butter
2 teaspoons vanilla extract
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom and sides of a 9 inch pie plate with a layer of alternating vanilla wafers and banana slices.

To Make Pudding: In a medium saucepan, combine 1 1/2 cups sugar with flour. Mix well, then stir in half the milk. Beat egg yolks and whisk into sugar mixture. Add remaining milk and butter or margarine.

Place mixture over low heat and cook until thickened, stirring frequently. Remove from heat and stir in vanilla extract. Pour half of pudding over vanilla wafer and banana layer while still hot.

Make another layer of alternating vanilla wafers and banana slices on top of pudding layer. Pour remaining pudding over second wafer and banana layer.

To Make Meringue: In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites are stiff. Spread meringue into pie pan, making sure to completely cover pudding layer.

Bake in preheated oven for 15 minutes, just until meringue is browned. Chill before serving.

Pineapple and Pistachio Pudding

Ingredients

1 (1 ounce) package instant
sugar-free pistachio pudding mix
1 (8 ounce) container plain low-fat
yogurt
1 (8 ounce) container vanilla low-
fat yogurt
1 (8 ounce) can unsweetened
crushed pineapple, undrained
1 cup frozen whipped topping,
thawed

Directions

In a large bowl, combine pistachio pudding mix, plain yogurt, vanilla yogurt and crushed pineapple. Mix until smooth. Fold in whipped topping. Cover, and refrigerate until chilled.

The Best Banana Pudding

Ingredients

1 (5 ounce) package instant vanilla pudding mix
2 cups cold milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract
1 (12 ounce) container frozen whipped topping, thawed
1 (16 ounce) package vanilla wafers
14 bananas, sliced

Directions

In a large mixing bowl, beat pudding mix and milk 2 minutes. Blend in condensed milk until smooth. Stir in vanilla and fold in whipped topping. Layer wafers, bananas and pudding mixture in a glass serving bowl. Chill until serving.

Banana Pudding with Meringue

Ingredients

- 1 cup packed brown sugar
- 1 egg
- 2 egg yolks
- 1 tablespoon all-purpose flour
- 1 1/2 cups milk
- 6 bananas, peeled and sliced
- 1 (16 ounce) package vanilla wafer cookies
- 2 egg whites
- 3 1/2 tablespoons white sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Line the bottom of a 1 1/2 quart casserole dish with vanilla wafer cookies. Top with a layer of banana slices. Repeat layers until you reach the top of the dish or run out of bananas. Set aside.

In a large saucepan, stir together the brown sugar and flour so there are no lumps. Mix in the egg and egg yolks. Gradually stir in the milk while warming over low heat, stirring constantly until the mixture becomes thick enough to coat the back of a metal spoon. Remove from the heat and allow to cool for about 1 minute. Then, pour the hot pudding evenly over the layers of banana and cookie in the casserole dish.

In a separate clean bowl, whip the egg whites with an electric mixer until they can hold a soft peak. Gradually sprinkle in the sugar while continuing to whip until they can hold a firm peak. Use a spatula to spread the meringue over the top of the casserole.

Bake in the preheated oven until the meringue has browned, 5 to 10 minutes. Serve warm or at room temperature.

Bananas Foster Pudding

Ingredients

1/2 cup butter
1 1/2 cups brown sugar
3 eggs
1 (1 pound) loaf bread, crumbled
2 cups heavy cream
1 1/2 cups milk
1 cup banana liqueur
2 teaspoons ground cinnamon
1 dash vanilla extract
1 cup chopped pecans
6 bananas, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, cream together butter and sugar. Beat in eggs. Blend in bread, cream, milk, banana liqueur, cinnamon and vanilla. Fold in nuts and banana slices. Pour into a 9x13 inch baking dish.

Bake in preheated oven 90 minutes, until set.

Corn Pudding II

Ingredients

2 (10 ounce) packages frozen corn kernels, thawed
6 eggs
3 1/2 cups milk
1/2 cup butter, melted
4 tablespoons all-purpose flour
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor blend the eggs very well. Add in the flour and sugar and blend well. Add the milk and blend slightly. Finally mix in the corn by hand. Stir in the melted butter and pour the mixture into a large casserole dish.

Bake at 350 degrees F (175 degrees C) for about 45 minutes. When the pudding is done the center should be solid and the top should have a nice golden brown color. Let rest for approximately 15 minutes then serve warm.

British Bread Pudding

Ingredients

6 1/4 cups cubed whole wheat bread
1 1/4 cups milk
1 egg, beaten
1/3 cup butter, softened
3/4 cup raisins
1/4 cup dried mixed fruit
1/2 cup brown sugar
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine bread and milk, and set aside to soak for 5 minutes. Then stir in egg, butter, raisins, mixed fruit, brown sugar, nutmeg, and cinnamon. Mix well. Press the mixture into a 9-inch square baking pan.

Bake in preheated oven until golden and firm to touch, about 35 minutes. Leave in baking pan to cool, then cut into squares.

Sticky Date Pudding

Ingredients

1 cup flour
1 teaspoon baking powder
2 1/2 ounces dark chocolate,
grated
7 ounces chopped pitted dates
1 1/4 cups water
1 teaspoon baking soda
1/4 cup softened butter
3/4 cup superfine (castor) sugar
2 eggs

1 cup heavy cream
1 cup firmly packed brown sugar
1 cup butter

2 tablespoons confectioners'
sugar for dusting
3 cups vanilla ice cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin tin. Whisk together the flour, baking powder, and chocolate in a small bowl, and set aside.

Bring the dates and water to a boil in a saucepan over high heat. Remove from the heat, and stir in the baking soda. Allow the mixture to stand for 5 minutes, then scrape into a blender, and carefully puree until smooth; set aside.

Cream 1/4 cup of butter together with the superfine sugar until light and fluffy. Add the eggs one at a time, beating well between each addition. Fold in the flour mixture and the date puree until well blended. Spoon into the prepared muffin cups.

Bake in the preheated oven for 25 minutes. Meanwhile, stir together the cream, brown sugar, and 1 cup of butter in a saucepan over medium-low heat until the butter melts; set aside.

When the puddings have baked for 25 minutes, remove them from the oven, and cool in the pan for 10 minutes. Remove the puddings from the muffin tin, and place them onto a baking sheet. Spoon 2 tablespoons of the sauce over each pudding, then return to the oven and bake for 5 minutes more.

To serve, spoon some of the sauce onto the bottom of a dessert plate, and place a pudding on top. Lightly dust with confectioners' sugar, and top with a 1/4 cup scoop of ice cream. Repeat with the remaining date puddings.

Chocolate-Banana Tofu Pudding

Ingredients

1 banana, broken into chunks
1 (12 ounce) package soft silken
tofu
1/4 cup confectioners' sugar
5 tablespoons unsweetened
cocoa powder
3 tablespoons soy milk
1 pinch ground cinnamon

Directions

Place the banana, tofu, sugar, cocoa powder, soy milk, and cinnamon into a blender. Cover, and puree until smooth. Pour into individual serving dishes, and refrigerate for 1 hour before serving.

Snow Pudding

Ingredients

1 cup white sugar
1 envelope (1 tablespoon)
unflavored gelatin
1/2 teaspoon salt
1 1/4 cups milk
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
2 cups heavy cream

1 (10 ounce) package frozen
raspberries, thawed
1 tablespoon cold water
2 teaspoons cornstarch

Directions

In a medium saucepan, stir together the sugar, gelatin and salt. Mix in the milk. Cook over medium heat until gelatin is dissolved and clear. Remove from heat and chill until partially set. Stir once and add vanilla. Fold in the coconut and heavy cream. Pour into a pudding mold. Chill until firm, about 4 hours.

To make raspberry sauce: Pour raspberries with juice, into a medium saucepan. Cook over medium heat until boiling. Mix together water and cornstarch; stir into the raspberries. Boil rapidly for one minute, stirring constantly. Cool before serving with pudding.

Carrot Pudding

Ingredients

1 cup grated carrots
1 cup peeled and shredded potatoes
1 cup white sugar
1 cup raisins
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves

1/2 cup butter
1/2 cup heavy whipping cream
1 cup white sugar
1 1/2 teaspoons vanilla extract

Directions

In a large mixing bowl, combine carrots, potatoes, sugar, raisins, flour, baking soda, ground cinnamon, all spice, and ground cloves. Transfer mixture to a clean 1 pound coffee can. Secure wax paper over the top and place the filled can in a large pot with 2 to 3 inches of water. Cover the pot and bring the water to a simmer.

Steam the cake for 2 hours. Serve warm.

Buttery sauce: In a medium-size pot, combine butter or margarine, cream, sugar, and vanilla. Heat until the mixture is liquid. Spoon mixture over the warm carrot pudding to serve.

Easy Banana Pudding Parfaits

Ingredients

12 NILLA Wafers, divided
1/4 cup thawed COOL WHIP
Whipped Topping, divided
1 small banana, sliced, divided
2 JELL-O Vanilla Pudding Snacks

Directions

Crush 10 wafers to form coarse crumbs; place 1/4 crumbs in each of 2 parfait glasses. Top each with 1 Tbsp. COOL WHIP, 2 banana slices and half of 1 pudding snack. Repeat layers of crumbs, bananas and pudding.

Refrigerate 15 min. Meanwhile, wrap reserved banana slices tightly in plastic wrap; refrigerate until ready to use.

Top parfaits with remaining COOL WHIP, wafers and banana slices just before serving.

Creamiest Rice Pudding

Ingredients

1/2 gallon milk
1 cup white sugar
1 cup uncooked long-grain white rice
3 eggs, lightly beaten
1/4 cup milk
1/4 teaspoon salt
2 teaspoons vanilla extract
ground cinnamon to taste

Directions

In a large saucepan over medium-low heat, combine 1/2 gallon milk, sugar and rice. Simmer, covered, 1 hour, stirring frequently. Remove pan from heat and let rest 10 minutes.

In a small bowl, combine eggs, 1/4 cup milk, salt and vanilla. Stir into rice mixture and return pot to low heat, stirring constantly, for 2 minutes. Pour into a 9x13 inch dish and cover with plastic wrap, folding back the corners to allow the steam to escape.

When pudding has cooled to room temperature, remove plastic wrap and sprinkle surface of pudding with cinnamon. Cover tightly (with fresh wrap) and refrigerate 8 hours or overnight before serving.

Butterscotch Pudding I

Ingredients

1 cup dark brown sugar
3/8 cup cornstarch
1/2 teaspoon salt
2 eggs, beaten
2 cups milk
1 teaspoon vanilla extract
1/4 cup butter

Directions

In a 1 quart saucepan, stir together sugar, cornstarch and salt. Place over medium-low heat and stir in eggs and milk. Cook, stirring, until mixture thickens enough to coat the back of a metal spoon. Stir in vanilla and butter. Let cool briefly and serve warm, or chill in refrigerator until serving.

Aunt Betty's Banana Pudding

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 cup milk
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container sour cream
1 (8 ounce) container frozen whipped topping, thawed
6 bananas, sliced
1/2 (12 ounce) package vanilla wafers

Directions

In a medium bowl, combine pudding mix and milk and stir until mix is dissolved. Refrigerate 15 minutes, until partially set.

Stir condensed milk into pudding mixture until smooth. Fold in sour cream and whipped topping. Fold in bananas.

Make a single layer of vanilla wafers in the bottom of a 9x13 inch dish. Spread pudding evenly over wafers. Crush remaining wafers and sprinkle on top. Refrigerate until serving.

Banana Pudding IV

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1 (5 ounce) package instant vanilla pudding mix
3 cups cold milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
4 bananas, sliced
1/2 (12 ounce) package vanilla wafers

Directions

In a large bowl, beat cream cheese until fluffy. Beat in condensed milk, pudding mix, cold milk and vanilla until smooth. Fold in 1/2 of the whipped topping.

Line the bottom of a 9x13 inch dish with vanilla wafers. Arrange sliced bananas evenly over wafers. Spread with pudding mixture. Top with remaining whipped topping. Chill.

Banana Custard Pudding

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
1 1/2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
1 medium firm banana, sliced
fresh mint

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually add milk; cook and stir over medium heat until mixture comes to a boil. Cook and stir 2 minutes longer. Stir a small amount into the egg yolks; return all to pan. Cook and stir until thickened. Remove from the heat; stir in vanilla. Chill for 1 hour. Just before serving, fold in banana. Garnish with mint if desired.

Cranberry Pudding

Ingredients

2 cups cranberries
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/3 cup boiling water
1/2 cup molasses

1 cup white sugar
1/2 cup butter, softened
1/2 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Lightly grease a 2 quart metal container or a clean 1 pound coffee can. Pick over whole cranberries, wash and drain.

Sift together the flour and salt; dredge cranberries in flour mixture.

Dissolve soda into boiling water and add molasses. Stir and allow to foam up.

Add to the flour and cranberry mixture. Mix together until well blended. Spoon into a greased metal container; cover with a double layer of tinfoil and fasten with heavy elastic band or string.

Place into a deep saucepan and fill with water up to about the half way mark on the pudding can. Cover pan and place over high heat. Bring water to boil, reduce heat and simmer for one hour. Remove from water and allow to cool. When ready to serve, invert pan or open bottom of can and push through. Slice in 1/2 inch pieces.

Prepare the sauce by mixing together the sugar, butter and cream. Cook over medium heat until thick, stirring constantly. Add vanilla and pour over individual slices of pudding.

Lemon Chiffon Pudding

Ingredients

3 1/2 tablespoons all-purpose flour
2/3 cup sugar
2 tablespoons butter, softened
3 tablespoons lemon juice
2 egg yolks, beaten
2/3 cup milk
2 egg whites

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the flour and sugar until well blended. Stir in butter until smooth. Gradually beat in the egg yolks, lemon juice and milk. In a clean glass or metal bowl, whip egg whites with an electric mixer until stiff but flexible peaks form. Fold egg whites into the lemon mixture. Transfer to a casserole dish.

Bake for 35 minutes in the preheated oven, or until set. Serve warm or chilled.

Hasty Pudding

Ingredients

1 cup packed brown sugar
1 teaspoon vanilla extract
2 tablespoons butter
1 cup boiling water
1/2 cup white sugar
3/4 cup all-purpose flour
1/2 cup milk
1 teaspoon baking powder
3/4 cup chopped nuts
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

In a medium bowl, mix together brown sugar, boiling water, vanilla, and butter. Pour into prepared baking dish.

In a clean bowl, mix together white sugar, flour, milk, baking powder, nuts, and raisins. Drop by spoonfuls on top of the mixture in the baking dish.

Bake in preheated oven for 30 minutes. Serve warm.

Old-Fashioned Rice Pudding II

Ingredients

1/3 cup uncooked white rice, not rinsed
1/4 teaspoon salt
1/4 cup white sugar
1 quart milk, scalded
2 teaspoons butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a 1 quart baking dish combine rice, salt and sugar. Stir in scalded milk and dot with butter.

Bake in preheated oven for 1 1/2 hours, or until rice is very tender and milk is thick and creamy. Stir gently with a fork every 15 minutes during the first hour.

JELL-O® Pudding Eggs

Ingredients

1/3 cup butter or margarine,
softened
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1/3 cup boiling water
3 cups unsifted powdered sugar
8 squares BAKER'S Semi-Sweet
Baking Chocolate
2 squares BAKER'S Premium
White Baking Chocolate (optional)

Directions

Mix butter and dry pudding mix in large bowl. Gradually add boiling water, stirring until well blended. Stir in powdered sugar, 1 cup at a time, mixing well after each addition until mixture forms a ball. Shape scant tablespoonfuls of the pudding mixture into 30 small eggs, each about 1-1/2 inches long. (If pudding mixture is too soft, refrigerate about 15 minutes to firm slightly before shaping.) Refrigerate 30 minutes or until eggs are firm.

Microwave semi-sweet chocolate in microwavable bowl on HIGH 1-1/2 to 2 minutes or until slightly melted. Stir until chocolate is completely melted. Dip eggs into chocolate. Refrigerate on wax paper-covered tray 15 minutes or until chocolate is firm. Meanwhile, microwave white chocolate in separate microwavable bowl on HIGH 1-1/2 to 2 minutes or until slightly melted. Stir until chocolate is completely melted.

Drizzle white chocolate over eggs; let stand until set. Store in airtight container in refrigerator.

Chocolate Almond Pudding

Ingredients

1/2 cup sugar
1/3 cup baking cocoa
2 tablespoons cornstarch
2 cups milk
1 egg, beaten
1/4 teaspoon vanilla extract
1/8 teaspoon almond extract

Directions

In a medium saucepan, stir together the sugar, cocoa and cornstarch. Gradually whisk in milk and egg. Stirring constantly, bring to a boil over medium heat, and cook until thickened. Remove from heat, and quickly stir in the vanilla and almond extracts. Garnish as desired, and serve warm.

Kelly's Butterscotch Pudding

Ingredients

1 cup packed brown sugar
1/4 cup cornstarch
3 cups milk
1/2 teaspoon salt
3 egg yolks, beaten
1/4 cup butter
1 teaspoon vanilla extract

Directions

In a small bowl, mix together brown sugar, cornstarch and salt. Add enough milk to make thick paste. In a saucepan over medium heat, bring milk to a boil. Stir in brown sugar mixture, return to a boil, and cook for 1 minute.

Place egg yolks in small bowl. Temper the yolks by quickly stirring in about 1/4 of hot milk mixture. Pour yolk mixture back into hot milk mixture, and return to heat. Cook, stirring constantly, for 1 minute; remove from heat. Stir in butter and vanilla until butter is melted. Pour into bowls, and let cool slightly.

Pudding or Pie Filling

Ingredients

2 cups white sugar
4 tablespoons cornstarch
4 cups milk
4 egg yolks
1 pinch salt
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In a large saucepan, mix together the sugar, cornstarch and 3 cups milk. If making chocolate, mix in cocoa powder. Bring to a boil and stir frequently until mixture thickens.

Whisk together last cup of milk with egg yolks. As pudding thickens, add egg yolk mixture and stir frequently. Bring to a boil for 1 minute.

Remove from heat, stir in butter and vanilla.

Pour into baked pie shells or use as a pudding. Refrigerate until chilled.

Rhubarb Pudding Cake

Ingredients

1 cup chopped rhubarb
1 cup white sugar
6 drops red food coloring
1 (3.5 ounce) package instant
vanilla pudding mix
1 (9 ounce) package yellow cake
mix
1/4 cup confectioners' sugar for
dusting

Directions

Preheat oven to 350 degrees F (175 degrees C)

Combine the chopped fresh rhubarb, the white sugar, and the food coloring and set aside.

Prepare the vanilla pudding mix according to the package directions. Pour the finished vanilla pudding into one ungreased 9 inch square baking dish. Spoon rhubarb mixture over the top of the vanilla pudding.

Prepare the cake mix according to the package directions and pour evenly over the top the rhubarb and vanilla pudding.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until cake tests done. Let cake sit in pan for 10 minutes then turn out onto a serving dish and dust with confectioner's sugar. Tastes best if served warm.

Creamy Vanilla Pudding

Ingredients

2 1/2 cups milk, divided
Pinch salt
1/2 cup sugar
3 tablespoons cornstarch
2 egg yolks
1 teaspoon vanilla extract
1 tablespoon butter or margarine

Directions

Place 2 cups milk and salt in a saucepan. Sprinkle sugar on milk and do not stir; heat over medium-high. Quickly combine cornstarch with remaining milk; add egg yolks and mix well. When milk comes to a full boil, remove saucepan from the heat and stir in cornstarch mixture. Pudding will begin to thicken. Return to the heat and cook for 1 minute. Remove from the heat; stir in vanilla and butter. Pour into individual dishes. Serve warm.

Deluxe Chocolate Pudding

Ingredients

1 3/4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup sour cream
1/2 teaspoon rum or almond
extract
1/4 cup chopped pecans
4 pecan halves

Directions

In a bowl, combine milk, pudding mix, sour cream and extract. Whisk until slightly thickened, about 2-3 minutes. Stir in pecans, if desired. Spoon into four bowls. Top with pecan halves if desired.

Pineapple Pudding

Ingredients

2 cups fat-free sour cream
2 (8 ounce) cans unsweetened
crushed pineapple, undrained
1 (1 ounce) package sugar-free
instant vanilla pudding mix
6 vanilla wafers

Directions

In a bowl, whisk the sour cream, pineapple and pudding mix until blended and thickened. Serve immediately with vanilla wafers. Refrigerate leftovers.

Blue Cheese Bread Pudding

Ingredients

4 tablespoons butter, softened
1 onion, chopped
3 cloves garlic, minced
20 ounces cubed French bread
1 pound blue cheese, crumbled
5 eggs, lightly beaten
5 egg yolks
3 cups heavy cream
1 tablespoon salt
1 tablespoon ground black pepper

Directions

Melt the butter in a skillet over medium-low heat, and cook the onion and garlic 20 minutes, until soft and golden brown.

Arrange 1/2 the bread cubes in the bottom of a 9x13 inch baking pan. Layer with 1/2 the blue cheese and the onion mixture. Top with remaining bread cubes and cheese.

In a small bowl, whisk together the eggs, egg yolks, heavy cream, salt and pepper. Pour over top layer of bread cubes in pan. Set aside for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake pudding 40 minutes in the preheated oven. Cover pan and continue baking 15 minutes, or until set and golden brown. Allow to sit 15 minutes before serving.

Apple Bread Pudding Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/4 cup SLENDA® Brown Sugar Blend
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1 (9 inch) unbaked 9 inch pie crust
2 tablespoons SLENDA® Brown Sugar Blend
1/4 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, SLENDA® Granulated Sweetener, 1/4 cup SLENDA® Brown Sugar Blend, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 2 tablespoons SLENDA® Brown Sugar Blend and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Coconut Bread Pudding

Ingredients

2 tablespoons butter
1/3 cup confectioners' sugar
1 cup white sugar
4 eggs
1 egg yolk
2 (14 ounce) cans coconut milk
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons coconut extract
1 1/2 cups flaked coconut, divided
1/2 cup fresh coconut
1 (1 pound) loaf French bread, cut into 1 inch cubes

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish with butter, and dust with confectioners' sugar.

In a large bowl, combine sugar, eggs, egg yolk, coconut milk, cinnamon, nutmeg, salt and coconut extract. Mix until smooth. Stir in 1 cup of flaked coconut, and 1/2 cup fresh coconut. Fold in bread cubes until evenly coated. Pour into prepared baking dish. Set aside for 30 minutes.

Bake on a cookie sheet in preheated oven for 25 minutes. Sprinkle top with remaining 1/2 cup flaked coconut. Continue baking for 25 to 30 minutes, or until center springs back when lightly tapped.

Christmas Plum Pudding

Ingredients

1 cup whole wheat flour
2 1/2 cups fresh bread crumbs
4 ounces shredded suet
3 eggs, beaten
1 small carrot, grated
1 apple - peeled, cored and shredded
1/2 cup dark brown sugar
1/2 cup chopped blanched almonds
2 ounces preserved stem ginger in syrup, chopped
1/8 cup ground almonds
1/2 cup chopped walnuts
3/8 cup halved candied cherries
1/3 cup raisins
3/8 cup dried currants
3/8 cup golden raisins
4 ounces candied mixed fruit peel, chopped
4 plums, pitted and chopped
1 lemon, juiced and zested
1 1/2 teaspoons mixed spice
3/4 teaspoon baking powder
1/2 cup ale

Directions

In a large bowl, combine flour, bread crumbs, suet, eggs, carrot, apple, brown sugar, chopped blanched almonds, stem ginger, ground almonds, cherries, raisins, currants, golden raisins, mixed peel, plums, lemon juice and zest, mixed spice, baking powder and ale. Let each family member take a turn stirring and make a wish. If you have used more dry fruit than fresh, add a little extra ale to make the mixture less stiff.

Grease 2 large or 4 small pudding basins. Fill with pudding mixture about 7/8 full. Cover tightly with greased waxed paper, then foil; secure with string. Stand pudding on a trivet in a large pot of boiling water that reaches halfway up the sides of the pudding basin. Steam puddings over medium-low heat in boiling water 10 hours for large puddings, 5 hours for small puddings, topping off water regularly until quite firm and set.

If not serving immediately, let cool completely, then replace covers with fresh waxed paper and foil and store in a cool, dry place, basting from time to time with rum or brandy, for up to 3 months. To serve, reheat by steaming 2 to 3 hours.

Tapioca Pudding with Tender Coconut

Ingredients

4 cups water
3/4 cup small pearl tapioca
1 cup white sugar
1 cup fresh shredded coconut
1 cup coconut cream
1 teaspoon salt

Directions

Bring the water to a boil in a large pot; add the tapioca pearls and cook until translucent, 25 to 30 minutes. Stir the sugar and coconut into the tapioca and return the mixture to a boil; remove immediately from heat. Divide into 4 small bowls.

Stir the coconut cream and salt together in a small saucepan over medium-low heat; cook until warm but do not boil, 5 to 10 minutes. Remove from heat. Spoon 1 to 2 tablespoons of the mixture over each serving of the tapioca pudding.

Bread Pudding III

Ingredients

2 apples
8 cups bread cubes
3 eggs
1 cup half-and-half cream
1 cup white sugar
1/2 cup milk
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Peel, core and cube the apples.

Lightly grease a 13x9 inch baking pan. Cover the bottom with half of the bread cubes and then sprinkle on half of the apples. Repeat with the remaining bread and apples.

In a large mixing bowl combine the eggs, cream, sugar, milk and cinnamon; beat well. Pour this mixture evenly over the bread cubes and apples.

Bake at 350 degrees for 35 minutes. Serve hot.

Christmas Bread Pudding

Ingredients

1 cup white sugar
1 1/2 cups water
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 teaspoon vanilla extract
6 slices white bread, toasted and cut into cubes
1 cup raisins
1 cup chopped walnuts
1 1/2 cups shredded Colby longhorn cheese

Directions

Preheat oven to 350 degrees F (175 degrees C.) Grease a 2 quart casserole dish. Set aside.

In a medium saucepan, heat sugar until it liquefies. Insert a candy thermometer and cook sugar without stirring until it reaches 320 degrees F (160 degrees C). It will be a clear, amber colored syrup.

Add the water, cinnamon and cloves. Bring to a boil, reduce heat, and simmer. Stir in vanilla.

Layer in prepared casserole dish: half the toast, half the raisins, half the nuts, half the syrup, and half the cheese. Repeat layers. Bake uncovered for 30 minutes. Serve warm.

Tofu Chocolate Pudding

Ingredients

1 cup semisweet chocolate chips
2 tablespoons water
1 (16 ounce) package firm tofu,
drained
1/4 cup soy milk
1 tablespoon vanilla extract

Directions

Melt the chocolate with water in a heavy saucepan or double boiler.

In an electric blender or food processor, combine tofu with the melted chocolate, milk, and vanilla extract. Process until the mixture is smooth. Chill for approximately one hour, and serve!

Banana Pudding Sugar Cookies

Ingredients

2/3 cup shortening
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (3.5 ounce) package instant
banana pudding mix
2 1/2 cups all-purpose flour

Directions

In a medium bowl, cream together shortening and sugar until light and fluffy. Beat in eggs one at a time. Stir in vanilla extract, baking powder, salt, and instant banana pudding mix. Mix in 2 cups flour. Gradually mix in remaining 1/2 cup flour as needed to form a workable dough. Cover, and chill in the refrigerator at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Shape dough into walnut sized balls, and place 2 inches apart on the prepared baking sheets. Flatten balls to a thickness of about 1/4 inch.

Bake 8 to 10 minutes in the preheated oven, or until lightly browned.

Rice Pudding IV

Ingredients

1 cup water
1/2 cup uncooked white rice
2 eggs
2 1/2 cups milk
1/4 cup brown sugar
1 tablespoon maple syrup
1/2 cup raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium bowl, beat eggs. Beat in milk, brown sugar and maple syrup. Stir in raisins and 1 cup cooked rice. Pour into 1 quart baking dish.

Bake in preheated oven 1 hour, or until set.

Chocolate Bread Pudding with Bourbon Pecan

Ingredients

1 1/4 cups white sugar
1/2 cup water
1/4 cup light corn syrup
1 tablespoon lemon juice
1 1/4 cups heavy whipping cream
1 cup chopped toasted pecans
2 tablespoons bourbon
2 cups whole milk
2 cups heavy whipping cream
1 cup white sugar
8 (1 ounce) squares semisweet chocolate
8 eggs
1 tablespoon vanilla extract
1 pound egg bread, sliced into 1 inch pieces

Directions

To make sauce: stir 1 1/4 cups sugar and water in heavy large saucepan over medium heat until sugar dissolves. Mix in corn syrup and lemon juice. Increase heat and boil without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Remove from heat; pour in 1 1/4 cups cream (mixture will bubble up), stir over low heat until caramel is melted and smooth. Increase heat and boil until sauce is reduced to 1 2/3 cups, stirring often, about 4 minutes. Remove from heat; mix in pecans and bourbon.

To make pudding: preheat oven to 350 degrees F (175 degrees C).

Combine milk, 2 cups cream, and 1 cup sugar in heavy large saucepan over medium high heat, stir until sugar dissolves and mixture comes to boil. Remove from heat, add chocolate, and stir until smooth.

Beat eggs and vanilla in large bowl to blend. Gradually whisk in chocolate mixture; add bread cubes and let stand until bread absorbs some of the custard, stirring occasionally, about 30 minutes. Transfer mixture to a 13x9x2-inch glass baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) until set in center, about 45 minutes. Serve pudding warm or at room temperature with warm sauce.

Suet Pudding

Ingredients

1 cup chopped suet
1 cup raisins
1 cup dark corn syrup
1 cup water
1 teaspoon baking soda
2 teaspoons salt, divided
1/2 teaspoon nutmeg
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 cups all-purpose flour
1 teaspoon baking powder

2 cups milk
1 tablespoon butter
1 cup white sugar
2 tablespoons cornstarch
1 teaspoon vanilla extract

Directions

In a large bowl combine suet, raisins, corn syrup, water, baking soda, 1 teaspoon salt, nutmeg, cinnamon, cloves, flour and baking powder; mix well.

Heat batter in a steamer over 1 inch of hot, but not boiling, water. Steam until a toothpick inserted comes out clean.

In a medium saucepan over medium heat, combine milk, 1 teaspoon salt, butter, sugar and cornstarch. Stir constantly until mixture thickens; stir in vanilla extract.

Serve pudding and sauce warm.

Creamy Brown Rice Pudding

Ingredients

4 cups water
2 cups uncooked brown rice
3/4 teaspoon salt
2 cups milk
1 (12 fluid ounce) can evaporated milk
1/2 teaspoon almond extract
1 cup sugar
1 (3 inch) piece cinnamon stick

Directions

Bring the water and brown rice to a boil in a saucepan. Add the salt, reduce the heat to low, cover, and simmer until the rice is tender and the liquid has been absorbed, about 50 minutes.

Stir the milk, evaporated milk, almond extract, and sugar into the rice; add the cinnamon stick. Simmer uncovered, stirring frequently, until the dish is of pudding consistency, about 70 minutes more.

Frozen Christmas Pudding

Ingredients

1/2 cup raisins
1/2 cup sultana raisins
1/2 cup dried currants
1/4 cup candied cherries,
chopped
1/4 cup candied mixed fruit peel
1/4 cup fruit juice
1/4 cup almonds
1 teaspoon ground cinnamon
1 teaspoon freshly grated nutmeg
1/2 cup heavy whipping cream
4 1/4 cups chocolate ice cream,
softened

Directions

In a medium bowl, combine fruit with fruit juice and spices. Cover, and allow to stand overnight.

The next day mix together soaked fruits, almonds, cream, and ice cream. Pour mixture into a large mold, and cover with foil. Freeze for at least one week to allow flavour to develop.

Unmold by quickly dipping into hot water, and inverting onto serving plate.

Strawberries and Cream Bread Pudding

Ingredients

2 tablespoons butter, melted
7 (1 ounce) slices day-old bread,
torn into small pieces
3/4 cup chopped fresh
strawberries
3 eggs
1 1/4 cups milk
3/4 cup light cream
1/4 cup strawberry preserves
3/4 cup white sugar, or to taste
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter the bottom and sides of an 8 inch square baking dish with the melted butter.

Toss bread with the chopped strawberries, and place into the prepared pan. Beat the eggs, milk, cream, strawberry preserves, sugar, and vanilla in a medium bowl until frothy. Pour over the bread and lightly press down with a spatula until the bread has absorbed the milk mixture.

Bake in the preheated oven for 40 to 45 minutes, or until the top springs back when lightly tapped.

Double Chocolate and Spice Bread Pudding

Ingredients

6 cups cubed French bread,
crusts removed
1/4 cup butter, melted
1 cup white sugar
1/2 cup HERSHEY®'S Cocoa
Powder
1/2 cup HERSHEY®'S Cinnamon
Chips
1 3/4 cups whole milk
1 cup cream
50 HERSHEY®'S KISSES® Milk
Chocolates
2 eggs, beaten
1 cup HERSHEY®'S Cinnamon
Chips
1/2 cup cream
1 cup confectioners' sugar

Directions

Place the bread cubes in a large bowl, and drizzle with melted butter. Toss to coat. Mix together the sugar and HERSHEY'S Cocoa Powder, sprinkle evenly over the bread cubes, and toss again. Mix in 1/2 cup HERSHEY'S Cinnamon Chips. Butter an 8 inch square glass baking dish, and spread bread cubes evenly into the baking dish.

In a medium saucepan, heat the milk and 1 cup cream just to the boiling point; do not boil. Remove from heat, add HERSHEY'S KISSES, and whisk until smooth.

In a medium bowl, beat eggs until frothy. Slowly whisk in chocolate mixture. Pour over bread cubes in baking dish. Cover, and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Bake pudding until just set , but center moves slightly when dish is shaken, about 35 minutes.

Meanwhile, prepare glaze. Place HERSHEY'S Cinnamon Chips and 1/2 cup cream in a microwave-safe measuring cup. Microwave, stirring frequently, until the chips are melted. Whisk in the confectioners' sugar until the mixture is smooth. Drizzle over warm pudding, and serve.

Seven-Minute Pudding

Ingredients

1/3 cup sugar
2 tablespoons cornstarch
2 cups milk
2 egg yolks
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a microwave-safe mixing bowl, combine sugar and cornstarch. With a hand mixer, beat in milk and egg yolks until smooth. Microwave on medium for 5 minutes. Beat well with mixer. Microwave on high for 2 minutes; stir. Blend in butter and vanilla. Pour into serving dishes; cool.

Cambodian Tapioca-Banana Pudding

Ingredients

1/2 cup small pearl tapioca
7 cups water, divided
5 medium ripe bananas, sliced
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup coconut milk

Directions

Place 2 cups of water in a microwave-safe dish and heat until warm in the microwave, about 2 minutes. Add the tapioca and let stand for 10 minutes. Drain in a sieve. You'll have a mushy puddle of tapioca left over.

Pour the remaining water into a saucepan and add the drained tapioca. Bring to a boil, then simmer over medium heat until the tapioca begins to turn transparent. Stir frequently to avoid sticking.

When the tapioca is transparent, stir in the bananas, sugar and salt. Simmer for 10 to 15 more minutes, stirring frequently. When the bananas are broken down fairly well, remove from the heat and stir in the coconut milk until well blended. The tapioca pearls will become visible and the pudding will be the consistency of thick soup. Taste and adjust the sugar if desired.

Cool to room temperature or slightly warmer. Stir again before serving.

Grandmother's Corn Pudding

Ingredients

4 eggs
1 cup milk
1 (15 ounce) can cream-style corn
1/2 cup sugar
5 slices day-old bread, crusts removed
1 tablespoon butter, softened

Directions

In a bowl, beat eggs and milk. Add corn and sugar; mix well. Cut bread into 1/2-in. cubes and place in a greased 9-in. square baking dish. Pour egg mixture over bread. Dot with butter. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean.

Banana Pudding II

Ingredients

2 eggs, beaten
2 1/2 cups milk
1/2 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon margarine
32 vanilla wafers
4 bananas, sliced

Directions

In a double boiler over simmering water, combine eggs, milk, sugar, cornstarch and salt. Stir constantly and cook until thick, 10 to 15 minutes. Remove from heat and stir in vanilla and margarine.

Place a layer of 16 wafers in a glass serving dish. Top with half the bananas. Top with half the pudding. Repeat. Serve immediately or refrigerate until serving.

Pumpkin Rice Pudding

Ingredients

4 cups milk
1 (15 ounce) can solid pack pumpkin
3/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs, beaten
3 cups cooked rice
1/2 teaspoon vanilla extract
Vanilla ice cream (optional)

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil over medium heat, stirring constantly. Gradually stir a small amount of eggs; return all to the pan. Bring to a gentle boil, stirring constantly. Remove from the heat. Stir in rice and vanilla.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375°deg, for 25-30 minutes or until a knife inserted near the center comes out clean. Serve warm with ice cream if desired. Refrigerate leftovers.

Bread Pudding with Whiskey Sauce

Ingredients

3 eggs, beaten
1 cup white sugar
2 1/2 cups whole milk
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
4 fresh peaches - peeled, pitted and sliced
4 apples - peeled, cored and sliced
6 cups day-old bread cubes
6 tablespoons butter, cut into pieces

1 cup whiskey
1 pound butter
2 cups white sugar

Directions

Coat a 9x13 baking dish with cooking spray. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine eggs, 1 cup sugar, milk, cinnamon and nutmeg and stir until smooth. Fold in peaches, apples and bread cubes, until bread is well coated. Pour into prepared baking dish. Dot with 6 tablespoons butter.

Bake in preheated oven for 1 hour, until set. Serve warm with whiskey sauce.

To make whiskey sauce: In a medium saucepan over medium heat, combine whiskey, 1 pound butter and 2 cups sugar. Cook and stir until sugar dissolves and sauce is smooth. Remove from heat and serve hot.

pudding Fudge

Ingredients

1 (3.5 ounce) package non-instant chocolate pudding mix
1/3 cup white sugar
1/2 cup brown sugar
1/2 cup heavy cream
1 tablespoon butter

Directions

Generously butter a small pan.

Combine pudding mix, white sugar, brown sugar and cream in a large microwave-safe bowl; stir well to combine. Microwave on high until it boils, about 4 minutes. Continue to boil in microwave 3 minutes more. Stir in butter and beat until mixture begins to thicken. Spread into prepared pan and allow to cool completely before cutting into squares.

Meatball Bread Pudding

Ingredients

8 ounces ground beef
3/4 cup chopped onion
1 clove garlic, crushed
1/4 cup red wine
1 (14.5 ounce) can diced tomatoes, drained
1 teaspoon dried oregano
1/4 teaspoon red pepper flakes
1 teaspoon sea salt
3 eggs
1 tablespoon brown sugar
1/3 cup half-and-half cream
8 slices day-old bread, cubed
1/2 cup low-sodium chicken broth
1/4 cup grated Romano cheese

Directions

Crumble the ground beef into a large skillet over medium heat. Add onions and garlic; cook and stir until evenly browned. Drain off excess fat. Stir in the red wine, tomatoes, oregano, red pepper flakes and sea salt. Bring to a boil, then reduce heat to low, and simmer for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, whisk together the eggs, brown sugar and half-and-half. Place the bread cubes in a 2 quart casserole dish, or square baking pan. Pour in the egg mixture, and chicken stock, and stir in the ground beef mixture. The bread should be saturated. Sprinkle half of the Romano cheese over the top.

Bake for 40 minutes in the preheated oven, until the top is golden and the center is set. Portion into individual bowls, and top each one with some of the remaining Romano cheese.

Old-Fashioned Vanilla Pudding

Ingredients

2 tablespoons sugar
1 tablespoon cornstarch
1/8 teaspoon salt
1 cup 2% milk
1 egg yolk, lightly beaten
1 1/2 teaspoons butter
1/2 teaspoon vanilla extract

Directions

In a small saucepan, combine the sugar, cornstarch and salt. Gradually stir in milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat.

Stir a small amount of hot filling into egg yolk; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 1 minute longer. Remove from the heat. Gently stir in butter and vanilla.

Cool for 15 minutes, stirring occasionally. Transfer to dessert dishes. Cover and refrigerate for 1 hour.

Chocolate Biscuit Pudding

Ingredients

1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
2 eggs
2 cups milk
1/2 teaspoon vanilla extract
1 tablespoon vegetable oil
4 day old biscuits, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

In a small bowl, mix the sugar, cocoa powder, cinnamon, and salt. In a medium bowl, whisk together the eggs, milk, vanilla, and vegetable oil. Add the sugar mixture to wet ingredients and stir until combined.

Cover the bottom of the prepared baking dish with an even layer of the crumbled biscuits. Pour the liquid mixture evenly over the biscuits. Press down onto the biscuits with the back of a large spoon to moisten them.

Place the 8x8 inch baking dish into a larger high sided baking dish. Place dish on oven rack. Pour boiling water halfway up the sides of the 8x8 inch dish. Bake in preheated oven for 45 minutes, or until pudding is set.

Trifle Pudding

Ingredients

1 (3 ounce) package non-instant vanilla pudding mix
2 cups half-and-half cream
2 tablespoons dark rum
3 tablespoons white sugar
2 cups heavy whipping cream
2 (18.25 ounce) packages angel food cake mix, prepared in a 10 inch round cake pan
1/4 cup brandy
1/4 cup dry sherry
38 large strawberries
2 tablespoons raspberry preserves

Directions

Combine pudding mix with half and half. Cook on low heat 12 to 15 minutes, or until mixture comes to a boil and partially thickens. Stir well occasionally. Turn off heat and allow to cool slightly. Mix in rum. Chill pudding thoroughly. Whip 1 1/4 cups cream and 1 tablespoon sugar until stiff. Fold into chilled pudding mixture.

Using a brush, coat a deep, 10" diameter bowl, with raspberry preserves up to within 1 inch of top.

Slice both sponge cakes horizontally into halves. Skim crust off top of both layers. Place top slice, crust side up in bottom of preserves-coated bowl, curving outer edge of layer upward. Combine brandy and sherry, and sprinkle a fourth of the mixture (approximately 2 tablespoons) over the cake slice. Spread 1/3 of the chilled pudding mixture over the surface of the cake slice. Repeat procedure 2 additional times.

Finish by arranging 15 to 18 strawberries on the top of the third layer of pudding and cover with fourth cake layer, crust side down. Sprinkle with remaining brandy-sherry mixture

Whip the remaining 1 cup cream and 2 tablespoons sugar until stiff. Make mounds of whipped cream around the edge of the bowl and across the diameter with a spoon. Top each mound with a strawberry. Refrigerate at least 2 hours before serving.

Pumpkin Pudding

Ingredients

1 (8 ounce) carton vanilla low-fat yogurt
1 cup canned or cooked pumpkin
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon

Directions

Combine all ingredients in a bowl; stir until smooth. Refrigerate until serving.

French Quarter Bread Pudding

Ingredients

1 (1 pound) loaf French bread
1/2 cup chopped pecans
1/2 cup unsalted butter, melted
3 eggs
1 cup half-and-half cream
1 1/4 cups milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup white sugar
1 teaspoon vanilla extract
1/4 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Cut bread into 1 inch thick slices. Arrange bread slices and pecans on a baking sheet and drizzle with melted butter; toast lightly.

In a large bowl, beat together eggs, cream, milk, cinnamon, nutmeg, sugar and vanilla. Put bread and pecans in a lightly greased 7x11 in casserole dish. Pour egg mixture over bread. Make sure that bread slices are saturated with liquid.

Bake in preheated oven for 60 minutes, until golden. Serve warm.

Sarah's Savoury Bread and Cheese Pudding

Ingredients

4 slices white bread
2 slices Cheddar cheese
2 eggs, beaten
1/8 cup milk
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Make 2 cheese sandwiches by placing cheese slice between 2 bread slices and pressing together. Cut each sandwich into 4 triangles and arrange in a lightly greased 9x13 inch baking dish.

Mix together beaten eggs, milk, salt and pepper; pour mixture over sandwiches and sprinkle with grated cheese. (Note: Vary amounts if needed; sandwiches do not need to be totally covered in egg mixture, but egg should soak in and leave a little in the bottom of the dish.)

Bake for 20 minutes or until golden brown, checking frequently.

Pumpkin Bread Pudding with Caramel Rum Sauce

Ingredients

2 eggs
1 1/2 cups half-and-half
1/4 cup white sugar
1 teaspoon vanilla extract
4 cups cubed pumpkin bread

2/3 cup butterscotch caramel ice cream topping
3 tablespoons heavy cream
3 tablespoons dark rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Prepare a 9-inch pie pan with cooking spray.

Whisk together the eggs, half-and-half, sugar, and vanilla in a bowl. Arrange the cubed pumpkin bread in the pie pan. Pour the egg mixture over the bread cubes.

Bake in preheated oven until a knife inserted into the center of the dish comes out clean, 30 to 35 minutes.

Combine the caramel sauce, heavy cream, and rum in a medium microwave-safe bowl. Heat on High in microwave for 45 seconds; whisk. Drizzle sauce over bread pudding to serve.

Snow Pudding

Ingredients

6 cups clean fresh snow
1 cup milk
1/2 cup superfine sugar
1/2 teaspoon vanilla extract

Directions

In a large bowl, mix together the milk, sugar and vanilla until well blended. Carefully stir in the snow. Freeze, or scoop into bowls, and serve immediately.

Oatmeal Pudding Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 1/4 cups all-purpose flour
1 teaspoon baking soda
3 1/2 cups rolled oats
1 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream together shortening, brown sugar, and white sugar until smooth. Blend in instant pudding, then beat in eggs until the batter is light and fluffy. Combine flour and baking soda; mix into the batter. Stir in oats and raisins. Dough will be stiff. Drop dough by spoonfuls onto the prepared baking sheets.

Bake for 8 to 12 minutes in the preheated oven, or until firm. Cool on wire racks.

Coconut Custard Pudding

Ingredients

6 eggs
2/3 cup sugar
1/8 teaspoon salt
4 1/2 cups milk
1/2 teaspoon vanilla extract
1/2 teaspoon coconut extract
1 dash ground nutmeg

Directions

In a bowl, whisk the eggs, sugar and salt until the eggs are just blended. In a saucepan, heat milk just to simmering. Gradually whisk into egg mixture. Stir in extracts. Pour into ten 8-oz. custard cups. Sprinkle with nutmeg.

Place cups in two 13-in. x 9-in. x 2-in. baking pans. Add 1 in. of hot water to the pans. Bake, uncovered, at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean.

Remove cups to a wire rack; cool for 1 hour. Store in the refrigerator.

Alex's Raw Chocolate Pudding

Ingredients

1 avocado - peeled, pitted, and cut into chunks
1 banana, peeled and cut into chunks
1 cup unsweetened soy milk
1/4 cup raw cocoa powder
2 tablespoons agave nectar
1 teaspoon lemon juice
1/4 cup shredded unsweetened coconut (optional)

Directions

Place avocado, banana, soy milk, cocoa powder, agave nectar, lemon juice, and coconut into a blender. Cover, and puree until smooth. Divide into small containers, and store in the refrigerator 1 hour until set.

Peanut Butter Chocolate Pudding

Ingredients

2 cups cold fat free milk, divided
2 tablespoons reduced-fat chunky
peanut butter
1 cup reduced-fat whipped
topping, divided
1 (1.4 ounce) package sugar free,
chocolate fudge flavored instant
pudding

Directions

In a small bowl, mix 2 tablespoons milk and peanut butter until smooth. Fold in 3/4 cup whipped topping; set aside. In a mixing bowl, beat pudding mix and remaining milk until blended, about 2 minutes. Let stand for 5 minutes. Spoon half of the pudding into six parfait glasses or bowls; top with peanut butter mixture and remaining pudding. Garnish with remaining whipped topping.

Peanut Butter Puddingwiches

Ingredients

1 1/2 cups peanut butter, divided
3 cups cold milk, divided
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups whipped topping, divided
1 (3.4 ounce) package instant
vanilla pudding mix
32 whole graham crackers

Directions

Line two 13-in. x 9-in. x 2-in. pans with foil; set aside. In a mixing bowl, combine 3/4 cup peanut butter and 1-1/2 cups milk until smooth. Slowly beat in chocolate pudding mix until blended; fold in 1 cup whipped topping. Pour into one prepared pan; freeze until firm. Repeat with vanilla pudding and remaining peanut butter, milk and whipped topping. Pour into second pan; freeze until firm.

Break or cut graham crackers into squares. Cut frozen pudding mixture into 32 squares, about 2-1/2 in. x 2-1/4 in.; place each square between two crackers. Wrap in plastic wrap. Freeze overnight.

Carrot Pudding Ring

Ingredients

1 cup butter, softened
1/2 cup brown sugar
1 egg, lightly beaten
1 teaspoon water
1 1/2 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 cups grated carrots

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a tube pan or bundt pan.

Cream together butter and brown sugar. Add egg and water; blend well.

Mix together the flour, baking powder, baking soda, salt, nutmeg and cinnamon in a separate bowl; blend into the creamed butter mixture. Stir in the grated carrots and mix thoroughly. Pour evenly into prepared tube pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour.

Hot Fudge Pudding Cake I

Ingredients

1 1/2 cups baking mix
1/2 cup white sugar
2 tablespoons unsweetened cocoa powder
3/4 cup chopped walnuts
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an ungreased 8 inch square baking pan combine the biscuit mix, white sugar, 2 tablespoons cocoa, nuts, milk, and vanilla blend well.

Combine brown sugar and 1/4 cup cocoa. Spoon evenly over top of cake mix. Do not stir. Pour the boiling water carefully over everything. Do not stir.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow cake to cool in pan for 20 minutes before serving. Serve with whipped cream or vanilla ice cream.

Currant Cardamom Bread Pudding

Ingredients

3 large eggs
1/2 cup melted butter
1/2 cup apple flavored syrup
1/2 cup raw sugar
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons ground cardamom
1/2 teaspoon salt
3/4 cup half-and-half cream
1 1/2 cups milk
1 (16 ounce) loaf day-old French bread, cut into 1/4-inch cubes
1/2 cup dried currants

Directions

Mix eggs, butter, apple syrup, sugar, vanilla extract, cinnamon, nutmeg, cardamom, and salt. together in a large bowl. Stir in half and half and milk. Place cubed bread and currants into a large baking dish. Stir in the egg mixture until bread is evenly coated. Cover and refrigerate for 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Uncover the baking dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes.

Plum Pudding Sauce

Ingredients

2 tablespoons margarine
3/4 cup white sugar
1 egg
2 cups milk
2 teaspoons all-purpose flour
1 teaspoon vanilla extract

Directions

In a small saucepan over medium heat combine margarine, sugar and the egg. Pour in milk and cook until mixture begins to bubble; be careful not to scald. Stir in flour and vanilla; mix well and serve.

Butterscotch Pudding II

Ingredients

1 cup brown sugar
1/4 cup all-purpose flour
1 3/4 cups whole milk
2 egg yolks, beaten
1/4 cup butter

Directions

In a medium saucepan over medium heat, stir together brown sugar and flour. Stir in milk. Bring to a boil and boil for 1 minute. Remove from heat and stir in egg yolks and butter until smooth. Pour into serving dishes and chill 3 hours or overnight in the refrigerator.

Easy Strawberry Pudding Parfaits

Ingredients

1 pkg. (4 serving size) instant
vanilla pudding mix
2 cups fresh strawberries,
quartered
2 tablespoons strawberry jam
2 tablespoons sugar

Directions

Prepare vanilla pudding according to package directions, except do not chill.

In a medium saucepan over medium-low heat, stir together strawberries, jam, and sugar until jam is melted and the mixture is heated through, about 4 minutes. Remove from heat.

In each of 4 parfait glasses, layer 1/8 of the pudding and 1/8 of the strawberry sauce. Repeat layers. Chill 45 minutes, or until set, before serving.

Banana Oat Bread Pudding

Ingredients

4 slices whole wheat bread
1 cup rolled oats
2 1/2 cups lowfat milk
1/4 cup butter, softened
4 ripe bananas, sliced
1/3 cup brown sugar
1/4 cup raisins (optional)

Directions

In a large bowl, break bread into small pieces. Add oats and milk; stir. Let stand for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

To the milk mixture add: butter, bananas, brown sugar and raisins (if desired). Stir just to combine and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45-55 minutes, or until pudding has set. Cool before serving.

Baked Corn Pudding

Ingredients

1/2 cup sugar
3 tablespoons all-purpose flour
3 eggs
1 cup milk
1/4 cup butter, melted
1/2 teaspoon salt
1/2 teaspoon pepper
1 (15.25 ounce) can whole kernel corn, drained
1 (14.75 ounce) can cream-style corn

Directions

In a bowl, combine the sugar and flour. Whisk in the eggs, milk, butter, salt and pepper. Stir in the corn and cream-style corn. Pour into a greased 1-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean.

Butterscotch Bread Pudding

Ingredients

1 (10.75 ounce) loaf day-old bread, torn into small pieces
4 cups milk
2 cups brown sugar
1/2 cup butter, melted
3 eggs, beaten
2 teaspoons vanilla extract
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, combine bread, milk, sugar, butter, eggs, vanilla and butterscotch chips; mixture should be the consistency of oatmeal. Pour into prepared pan.

Bake in preheated oven 1 hour, until nearly set. (It should have a "thigh wiggle" or wiggle as much as a well endowed thigh.) Serve warm or cold.

Rice Pudding in a Slow Cooker

Ingredients

1 cup uncooked glutinous white rice
1 cup white sugar
2 (12 fluid ounce) cans evaporated milk
1 teaspoon vanilla extract
1 ounce cinnamon stick
1 teaspoon ground nutmeg

Directions

Place the rice, sugar, evaporated milk, vanilla, cinnamon stick, and nutmeg into a slow cooker. Cover, and cook on Low for 1 1/2 hours, stirring occasionally. Remove cinnamon stick, and serve warm.

Capidotada (Mexican Bread Pudding)

Ingredients

2 cups water
3 (3 inch) cinnamon sticks
2 cups white sugar
2 cups vegetable oil for frying
1 (1 pound) loaf French bread, cut into 1/2 inch thick slices
1 cup raisins
1 cup chopped pecans
1 small onion, finely chopped
6 ounces sliced mild Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Combine the water, cinnamon sticks, and sugar in a large saucepan and bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until the cinnamon turns the water dark brown, about 15 minutes. Remove cinnamon sticks and reserve the water.

Heat the vegetable oil in a large skillet to 350 degrees F (175 degrees C). Fry the slices of French bread in oil until light brown, turning if necessary, about 1 minute per side. Remove toasted bread from the oil and place on paper towels to drain.

Arrange half of the toasted bread in a single layer in the greased casserole dish. Sprinkle bread with half of the raisins, pecans, and onion. Arrange a layer of Cheddar cheese on top. Repeat with another layer of bread, raisins, pecans, onions, and cheese.

Slowly pour the reserved cinnamon water over the casserole, allowing the bread to absorb as much of the liquid as possible. Do not allow the dish to overflow.

Cover dish with aluminum foil and place in the center of the preheated oven. Bake until lightly browned and puffed, about 30 minutes. Remove from oven and allow to rest for 15 minutes before serving.

Butterscotch Rice Pudding

Ingredients

3 cups milk, divided
1/2 cup uncooked long grain rice
1/2 teaspoon salt
3/4 cup packed brown sugar,
divided
2 tablespoons butter or margarine
2 eggs, separated
1 teaspoon vanilla extract

Directions

In top of double boiler, heat 2 cups milk to a gentle boil. Stir in rice and salt. cover and cook over medium-low heat 45 minutes, stirring occasionally. remove from the heat; set aside. In a saucepan, heat 1/2 cup brown sugar, butter and remaining milk until simmering. In a small bowl, beat egg yolks. Add small amount of hot milk mixture to yolks; return to pan. Stir until smooth. Stir into rice mixture; cook and stir over medium heat 5 minutes. Remove from heat; stir in vanilla. Pour into a greased 1-1/2-qt. baking dish; set aside.

In a mixing bowl, beat egg whites until soft peaks form; gradually add remaining brown sugar, beating until stiff peaks form. Spread over rice mixture, sealing edges. Bake at 300 degrees F for 20-25 minutes.

Maple Syrup Pudding

Ingredients

3 tablespoons sugar
2 tablespoons butter
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup maple syrup
2/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

In a medium bowl, beat together sugar, butter, egg, and vanilla extract using an electric mixer until soft and creamy, at least 10 minutes.

Combine the flour, baking powder, and salt; stir into the butter mixture a little at a time, alternating with the maple syrup and milk. Just mix enough to moisten. Pour into the prepared pan.

Bake in a preheated oven for 45 minutes. The maple syrup will sink to the bottom, and the top should be lightly browned. Serve warm.

German Apple Pudding Cake

Ingredients

2 cups apple - peeled, cored and chopped
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 cup chopped walnuts
3/4 cup raisins

1/2 cup brown sugar
1/2 cup white sugar
2 tablespoons all-purpose flour
1 cup water
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. In a large bowl, mix apples and sugar together. Let stand until sugar is thoroughly dissolved, about 8 minutes.

Stir egg and vanilla into apple mixture. Sift together flour, baking soda and cinnamon; stir into apple mixture. Fold in nuts and raisins. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour topping over cake while cake is still hot.

For the Topping: In a saucepan, combine 1/2 cup brown sugar, 1/2 cup white sugar and 2 tablespoons flour. Stir in the water. Cook over medium heat, stirring, until mixture boils and thickens. Remove from heat and stir in butter, vanilla, chopped walnuts and raisins. Stir until butter melts, then pour over cake.

Lucy's Carrot Pudding

Ingredients

1/2 cup butter
1 cup white sugar
1 tablespoon minced carrot
(optional)
1 cup peeled and shredded
potatoes
1 cup all-purpose flour
2 cups raisins
salt to taste
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 cup green apples
1/2 cup white sugar
1 1/2 tablespoons cornstarch
1 cup water
2 tablespoons butter
1 1/2 tablespoons lemon juice

Directions

Cream 1/2 cup butter or margarine and 1 cup sugar. Mix in carrots, potatoes, and raisins. Sift flour, baking soda, salt, and spices together; mix into the creamed mixture. Stir in apples.

Fill cans 2/3 full with pudding mixture. Cover with foil.

Place cans in a roasting pan with 2 to 3 inches of water. Steam at 300 degrees F (150 degrees C) for 2 1/2 to 3 hours.

Stir together 1/2 cup sugar and cornstarch. Combine mixture with water in a saucepan. Cook and stir over low heat until thick. Stir in 2 tablespoons butter or margarine and lemon juice. Serve warm over pudding.

Tapioca Rice Pudding

Ingredients

1/2 cup small pearl tapioca
5 cups milk
1 cup cooked white rice
3 eggs, beaten
3/4 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 cup golden raisins
1 teaspoon vanilla extract

Directions

Soak the tapioca pearls in milk overnight in the refrigerator.

Preheat the oven to 350 degrees F (175 degrees C). Combine the tapioca, milk, and rice in a large pan over medium heat. Stir in the eggs, sugar, salt, cinnamon and nutmeg. Cook over medium heat, stirring constantly for 15 minutes. Do not bring to a boil. Pour into a 9x13 inch baking dish, and stir in raisins. Cover with a lid or aluminum foil.

Bake for 40 minutes in the preheated oven, but stir in the vanilla after 20 minutes. Cool to room temperature, then refrigerate until cold.

Cinnamon Bread Pudding

Ingredients

12 slices cinnamon bread, crusts removed
3 (1 ounce) squares semisweet chocolate, melted
2 cups half-and-half cream
1 cup milk
4 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Cut bread in half diagonally. Arrange half of the slices in a single layer, overlapping if necessary, in an ungreased shallow 2-qt. microwave-safe dish. Drizzle with half of the chocolate; top with the remaining bread.

In a 1-qt. microwave-safe bowl, combine the cream and milk; microwave, uncovered, on high for 4-6 minutes or until hot but not boiling.

In a small bowl, beat eggs; add sugar. Add a small amount of cream mixture; mix well. Return all to the larger bowl; stir in vanilla.

Pour over bread; drizzle with the remaining chocolate. Cover and microwave at 50 percent power for 14-15 minutes or until a knife inserted near the center comes out clean, rotating a half-turn once (mixture will puff up during cooking). Uncover and let stand for 5 minutes. Serve warm or cold. Refrigerate leftovers.

R and R Pudding

Ingredients

1 cup water
1/2 cup long-grain white rice
1 pound rutabaga, peeled and cut
into 1 1/2 inch cubes
1/2 cup milk
1 tablespoon butter
1/4 cup white sugar
1 teaspoon salt
1/8 teaspoon ground black
pepper
1 dash ground nutmeg
2 eggs, separated

Directions

Place the water into a saucepan, add the rice, and bring to a boil over medium-high heat. Stir once, cover, reduce heat to low; and simmer until all moisture is absorbed and rice is tender, about 20 minutes.

Meanwhile, place the rutabaga into a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat, and cook until the rutabaga are tender and can be pierced with a fork, about 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

Drain the rutabaga, and place into a mixing bowl. Add the milk, butter, sugar, salt, pepper, and ground nutmeg. Beat or mash the rutabaga until smooth. Stir in the cooked rice, and beat in the egg yolks.

Beat the egg whites in a separate bowl until stiff peaks form. Fold gently into the rutabaga mixture. Spoon mixture into prepared casserole dish.

Bake in preheated oven until top is lightly browned, about 1 hour.

Rhubarb Pudding

Ingredients

- 1 cup all-purpose flour
- 1/2 cup white sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup butter
- 1 cup buttermilk
- 3 cups chopped rhubarb
- 1 cup white sugar
- 2 tablespoons butter
- 1 pinch ground nutmeg
- 1 cup boiling water

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, mix together the flour, 1/2 cup of sugar, baking powder, baking soda and salt. Mix in 1/4 cup of butter with a fork, or rub between your fingers until it is in small pieces. Stir in the buttermilk just until blended. Spread evenly in the bottom of the prepared pan.

Make a layer of rhubarb over the batter in the dish, then sprinkle 1 cup of sugar over it. Dot with remaining butter. Sprinkle with nutmeg, then pour boiling water over the whole thing.

Bake for 45 minutes in the preheated oven, until the batter is cooked through and rhubarb is tender. Serve warm or cold.

Rice Pudding (Kheer)

Ingredients

1/2 cup uncooked white rice
2 quarts milk
1 1/2 cups white sugar
4 pods cardamom
2 teaspoons rose water
1/4 cup finely chopped almonds

Directions

Place the rice in a small bowl and cover with water. Soak for one hour.

Drain the rice and place it in a large, heavy saucepan with the milk over low heat. Cook, covered 50 minutes, stirring occasionally, until tender. Stir in sugar and cardamom and cook 20 minutes more.

Remove from the heat and stir in the rose water. Serve topped with almonds.

Snowy Pudding

Ingredients

2 tablespoons unflavored gelatin
1/2 cup cold water
2 cups boiling water
1/3 cup lemon juice
1 3/4 cups white sugar
5 egg whites

Directions

Sprinkle gelatin over cold water and let rest until water is absorbed, 5 minutes.

In a bowl, combine gelatin, boiling water, lemon juice and sugar, stirring until sugar is dissolved. Chill in refrigerator, stirring occasionally, until mixture coats the back of a metal spoon.

Beat egg whites until stiff. Beat lemon mixture until frothy. Fold egg whites into lemon mixture until mixture holds together. Pour into greased molds and chill until set.

Chocolate Pudding Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups sour cream
4 eggs
1 cup water
3/4 cup vegetable oil
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, eggs, water and oil. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate. Serve warm.

Alternate cooking directions: Pour batter into a 5 quart slow cooker that has been coated with non stick cooking spray. Cover and cook on low for 6 hours. Spoon into individual dishes.

Jasmine Rice Pudding with Toasted Coconut

Ingredients

1/2 cup uncooked jasmine rice
1/4 cup sugar
2 1/2 cups milk
1/2 teaspoon ground cinnamon
1/2 cup sweetened flaked coconut
1 teaspoon vanilla extract

Directions

In the top of a double boiler, combine rice, sugar, milk, and cinnamon. Stirring constantly, cook over lightly simmering water for 1 1/2 hours.

Meanwhile, preheat oven to 300 degrees F (150 degrees C). Spread coconut evenly over a cookie sheet; bake for 5 minutes, or until just beginning to turn golden brown.

Stir vanilla into rice pudding, and remove pan from heat. Divide into bowls, and top with toasted coconut. Serve warm, or chill if desired.

Sweet Potatoes Supreme with Corn Bread

Ingredients

3 large yellow-fleshed sweet potatoes, peeled and sliced
3 large orange-fleshed sweet potatoes, peeled and sliced
4 cornbread muffins
1 (15 ounce) can canned mashed sweet potatoes
1 cup (packed) dark brown sugar
1/2 cup butter, softened
1 (13.5 ounce) can coconut milk
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 cup cream
2 eggs
1/2 teaspoon ground cinnamon
1 pinch salt
1/2 (8 ounce) can almond paste
2 cups mini marshmallows

Directions

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat. Cover, and cook until potatoes can be pierced with a fork, about 20 minutes. Drain, and set aside to cool.

Preheat your oven's broiler.

Lightly grease 9x13 inch baking dish. Slice corn muffins into 1/2 inch rounds, trimming away tops and bottoms. Reserve trimmed pieces. Arrange corn muffin slices over the bottom of prepared baking dish. Place muffins under preheated broiler until toasted, about 2 minutes.

Mix the canned mashed sweet potatoes, brown sugar, butter, and 1 cup coconut milk together in a bowl until smooth. Stir in 1 teaspoon cinnamon, nutmeg, and cloves.

In another bowl, whisk the eggs with the remaining coconut milk, 1/2 teaspoon cinnamon, and salt until smooth.

Place a sheet of plastic wrap on a clean surface. Place 1/2 can of almond paste on the wrap, cover with another sheet of plastic wrap, and roll out the almond paste into a thin sheet, about 1/8 inch thick. Use fingers, or patch pieces of almond paste to shape the sheet into the size of baking dish.

Preheat oven to 350 degrees F (175 degrees C).

Assemble the casserole by pouring the egg mixture over the corn muffins in the prepared baking dish. Cover with the sheet of almond paste, trimming to fit the dish. Alternating colors, place a layer of sweet potatoes over the almond sheet. Spoon or brush 1/3 of the brown sugar mixture over the sweet potatoes. Repeat, arranging two more layers of sweet potatoes, ending with 1/3 of the brown sugar mixture. Set aside any extra sweet potatoes for another use.

Bake casserole in preheated oven 20 minutes. Remove from oven. Sprinkle reserved corn muffin trimmings and marshmallows over the top. Return to oven, and bake until top is browned, about 20 minutes more. Cool 5 to 10 minutes before serving.

Nanny's Steamed Cranberry Pudding

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup milk
1 egg
2 tablespoons butter
2 cups cranberries
1/4 cup all-purpose flour

1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup butter
1/2 cup heavy cream
1 teaspoon vanilla extract

Directions

In a large bowl, mix together 2 cups flour, baking soda, 1 cup of white sugar, cinnamon, and nutmeg. Stir in the milk, egg, and butter until well blended. Toss the cranberries in the remaining 1/4 cup of flour to coat, then fold them into the batter.

Pour the batter into a greased round casserole dish with a lid, place the lid on, and then cover again with aluminum foil. Place the dish into a large roaster or stock pot, and fill with 3 to 4 inches of water. Place the lid on the outer pot, and cover with aluminum foil. Turn the heat to medium-high, and steam for 2 hours. Add more water if necessary after the first hour.

For the sauce, mix together 1/2 cup of white sugar, brown sugar, butter, and heavy cream in a saucepan over medium heat. Cook and stir occasionally until the mixture comes to a full boil. Boil for 1 minute, then remove from heat and stir in the vanilla. Refrigerate until chilled, then beat with an electric mixer until smooth.

Serve slices of the steamed pudding with the brown sugar sauce, and a dollop of whipped cream.

Nugget Pudding III

Ingredients

1 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])
1/2 teaspoon salt
1 cup white sugar
4 cups milk
2 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cereal, salt, sugar and milk in top of double boiler, over, not in, simmering water. Simmer for 30 minutes, then remove from heat and stir in eggs and vanilla. Pour into 1 quart baking dish.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 30 minutes, until knife inserted in center comes out clean.

Butterscotch Raisin Bread Pudding

Ingredients

1 cup butterscotch topping
2 eggs
1 cup nonfat evaporated milk
2 cups French bread cubes
1/3 cup golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

In a medium bowl, whisk together butterscotch topping, eggs and evaporated milk. Place half of bread cubes in bottom of baking dish. Cover with raisins. Pour half of topping mixture over raisins, and then layer remaining bread cubes and rest of topping over that. Press bread down to soak up butterscotch mixture. Let stand 20 minutes.

Bake in preheated oven 20 minutes, until heated through and set. Let cool 5 minutes before serving.

Cornbread Pudding

Ingredients

1 (15.25 ounce) can whole kernel corn
1 (15 ounce) can cream-style corn
1 (8 ounce) container sour cream
1 (8.5 ounce) package dry corn muffin mix
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch casserole dish.

In the greased casserole dish, combine kernel corn, cream style corn, sour cream, corn muffin mix and salt and pepper to taste.

Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes or until a toothpick comes out clean.

Carnation® Raisin Bread Pudding

Ingredients

16 slices bread
1 cup raisins
2 (12 fluid ounce) cans NESTLE®
CARNATION® Evaporated Milk
4 large eggs
4 tablespoons butter
3/4 cup packed brown sugar
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

PREHEAT oven to 350 degrees 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 knife inserted in center comes out clean.

Classic MinuteB® Rice Pudding

Ingredients

3 cups milk
1 cup MinuteB® White Rice,
uncooked
1/4 cup sugar
1/4 cup raisins
1/4 teaspoon salt
2 large eggs
1 teaspoon vanilla

Directions

Combine milk, rice, sugar, raisins and salt in a medium saucepan. Bring to a boil, stirring constantly. Reduce heat to medium-low; simmer 6 minutes, stirring occasionally.

Beat eggs and vanilla lightly in a small bowl. Stir small amount of hot mixture into eggs. Stirring constantly, slowly pour egg mixture back into hot mixture. Stirring constantly, cook on low heat 1 minute until thickened. DO NOT BOIL.

Remove from heat. Let stand 30 minutes. Serve warm. Store any remaining pudding in refrigerator.

Sweet Corn Pudding

Ingredients

2 cups water
2 ears fresh corn, kernels cut off
1/4 cup tapioca flour
1/3 cup water
1 cup superfine sugar
1 cup coconut cream
1 1/2 teaspoons salt

Directions

Bring 2 cups water to a boil in a small saucepan; cook the corn kernels in the boiling water until tender. Stir the sugar into the mixture.

Whisk the tapioca flour with 1/3 cup water in a bowl until you have a thick slurry; stir the slurry into the corn mixture and cook until the mixture thickens. Remove from heat. Divide into 4 separate bowls.

Combine the coconut cream and salt in a separate small saucepan and heat over medium-low heat to a simmer, being careful to not bring to a boil, until thoroughly heated; drizzle over the pudding to serve.

Karrie's Yorkshire Pudding

Ingredients

3 tablespoons shortening
1 1/4 cups all-purpose flour
2 cups low-fat milk
4 eggs

Directions

Preheat oven to 450 degrees F (230 degrees C). Spread shortening into a 9x13 inch baking pan and place on center rack in oven.

In a medium bowl, mix flour and 1 cup milk until a smooth paste is formed. Whisk in eggs one at a time, mixing thoroughly after each addition. Whisk in remaining 1 cup milk.

As soon as shortening in oven has begun to smoke, remove pan from oven and pour in batter. Bake in preheated oven for 20 minutes, until golden brown and fluffy. Remove and allow to sit 5 minutes. Slice and serve immediately.