

Recipe Custard Bread Pudding Serves 12 Happy
 People (Let the Pet Lick out the Pan) **WITH** Caramel Sauce:

- ♥ 3 C. Whole Milk ♥ 1 Large Egg Yolk (it's a Yoke... YUK YUCK !!)
- ♥ 5 Large EGGS ♥ 3/4 C. SUGAR ♥ 2 tsp. VANILLA



- ♥ 5 heaping cups cube white bread
 Crusts, Danish... or the BEST is
 *croissants... oink... oink... oink... oink...
- CARAMEL SAUCE:** ♥ 1 C. SUGAR
- ♥ 2 C. Heavy Whipping Cream (Have
 someone help you lift) In med. Sauce Pan,
 heat milk 'til scalded (180°) Set aside. In
 large bowl, beat eggs, (1) LG Yolk & 5 Sugar
 Vigorously (must break a sweat) for 30 seconds.

Add vanilla. Slowly add Hot Milk to egg mixture, beating slowly at the same time. Place bread cubes in 1/2 QT. Glass Baking Dish. Pour Custard Mixture over bread cubes; Mix to aid absorption. Place Dish in Larger Diameter Pan. Pour Lukewarm Water in Larger Pan 'til Water Comes UP 2/3 of sides of 1 1/2 QT. Dish. Bake in Pre-heated 350° oven for APPrx. 45 Min. or until set. To Make Caramel Sauce, Put sugar in a Deep Sauce Pan. Stir constantly on Med. Heat 'til sugar liquifies & turns Mahogany Brown. Immediately add the Heavy Cream* and stir 'til sugar is dissolved. Cool slightly & serve with pudding. *Note: When adding Heavy Cream to sugar, BE CAREFUL!... the cream will cause the melted sugar to Boil UP. The SUGAR WILL ALSO become HARD AGAIN but keep stirring! It will Dissolve. PROMISE!!

Recipe Fruit and Cookie Cake Serves ONE (8)

• SQUARE CAKE PAN... I always Double the Recipe...
 & use a 9" X 13" PAN... This is INCREDIBLE !!

- © 1999 GAY ZURICH ♥ 1/2 lb. box of Nabisco Wafers
- ♥ 1/2 Cup melted Butter
- ♥ 1 CUP Powdered Sugar
- ♥ 2 EGGS - Separated (Lonely !!)
- ♥ 1 - 8oz Carton Cool Whip or 1 Pt.
 Whipping cream: whipped CRAZY
- ♥ 1 tsp. VANILLA (Sorry... NOT Politically correct)
- ♥ 1 lb. can sliced Peaches
- ♥ 3 Bananas...
- (1) crush the wafers into fine



crumbs and Divide the Pie in 1/2. Put 1/2 at the Bottom of a Square cake pan. (2) Mix the butter, egg yolks, sugar & vanilla, then beat the egg whites until they obey (3) FOLD the petrified & submissive egg whites into the butter mixture & beat 'til smooth. Spread this batter over the crumbs in the pan (4) Slice the bananas lengthwise into 1/4" thin strips. Arrange them over the batter with the Peaches. Spread the cream over the fruit layer (5) Then Sprinkle the reserved crumbs on top & refrigerate overnight. Sneak to 'Fridge at 3am & eat HALF... I won't tell anyone !!



GAY ZURICH