Mom's Spring Rhubarb Pudding





Another dessert using Rhubarb from the patch at the Road M Hornung place. How many desserts and dishes were made from this garden bounty? If only all the recipes had survived.

5.	Spring Rhubart Pudding
8 slice	s brind troated & to einnames
1/2 cu	ps milk 1/4 to solt
5 eggs	fes milk 1/4 to solt butter 2 superied thubarb lightly beater 3/4 culp wheat gum
1 cups 1	noney of 11/2 who sugar usto from to ast + cut into 5 in cuboon a buttered casserole dish, Scald
Plane i	add buttered casserolf dish, Scald
Pour ove	1 toast cubes t allow to stand 15 min
Combin	re eggs, honey cinnamos, salt +
and rhu	borb, stir into bread mixture to top with Wheatgum Bake 45 to 50
min. It	hile warn spoon into serving
dishes &	top with haft hay
	Serves from 8 to 18

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Ken's NO-BAKE Chocolate Bonbons





Another diabetes influenced recipe conversion. The source of the original recipe is lost in history. The sugar – free or low sugar conversion maintains the original quality.

INGREDIENTS:

18 ea. - Oreo Sandwich Cookies Chocolate Sugar Free

1-1/2 cups - Pecans (toasted)

2 tbsps. - Orange Juice - Sugar Free or low sugar

1 tbsp. - Light Color Corn Syrup

2 tbsps. unsweetened Cocoa Powder

1ea 12-oz. pkg. - Hershey's semisweet Chocolate pieces (use Sugar-Free if available)

1 tbsp. - Shortening

DIRECTIONS:

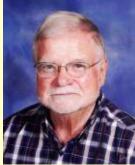
- 1.) In large food processor bowl combine Cookies and 3/4 cup of the Nuts; pulse until cookies are crushed. Add Orange Juice, Corn Syrup, and Cocoa Powder, process until combined. Add remaining Nuts, pulse until coarsely chopped.
- 2.) Line a large baking sheet with parchment paper. Shape cookie mixture in 1-inch balls. Place on baking sheet and freeze for 30 minutes.
- 3.) In a small saucepan combine Chocolate pieces and shortening. Cook and stir over medium-low heat just until melted. Remove from heat. Dip rolls in Chocolate. Return to baking sheet. Loosely cover and refrigerate for 1 hour or until Chocolate is set. Makes 20 Bonbons. 4.) To Store: Place in covered container, refrigerate up to 1 week.

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Ken's Sugar free Walnut Brownies





Another Sugar - Free conversation to an old favorite. As you will see, none of the great taste was lost in the conversion.

INGREDIENTS:

6 tbsp. - Butter {} 8oz. - non-fat Cream Cheese

3oz. - Sugar Free Hershey Milk Chocolate Mini Bars (melted)

1 tsp. - Vanila {} 2 - Eggs {} 1 cup - Splenda {} 1 cup - Flour

1 tsp. - Baking Powder

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1/2 cup - Walnuts (roughly chopped)

1/2 cup - Sugar-free Chocolate Chips

Shortening to grease cake pan

DIRECTIONS:

- 1.) Preheat oven to 350° F. grease & flour a 9" x 13" cake pan.
- 2.) Cream Butter & Cream Cheese in a large deep bowl. Add melted Chocolate & Eggs, beat well.
- 3.) Mix Baking Powder & Flour, then add to the creamed mixture. Beat until well blended. Mix in Vanilla. Add Nuts & blend well with rubber spatula.
- 4.) Spoon into baking dish and bake at 350° F for 25 minutes.

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Mom's Fluffy Peach

Rice Pudding





I remember Apple and Pear trees at the Hornung home place on Road M, but no peach trees. I do remember mom canning peaches for many years. This recipe and its timeframe remain a mystery.

INGREDIENTS:

- 1 8oz. can Sliced Peaches {} 1/2 cup Water {} 1/4 tsp. Salt {} 1 cup Minute Rice
- 1 3 1/2oz.pack Jello Vanilla Pudding Pie Filling {} 2 1/4 cups Milk {} 1 Egg (slightly beaten)
- 1 Egg White {} 1 tbsp. Sugar {} 1 tsp. Vanilla DIRECTIONS:
- 1.) Combine Rice, Milk, and Sugar. Drain Peaches, measure 1/2 cup Syrup into a Saucepan, slice Peaches set aside, add Water, Salt & Rice to Peach syrup in pan. Bring quickly to a boil. Reduce heat & cover & simmer 5 min. Then add pudding mix, Milk & Egg Yolks, come to a full boil, about 5 min. Remove from heat.
- 2.) Beat Egg White until foamy, add Sugar & beat until mixture will stand in peaks. Gradually fold warm Pudding into Egg Whites. Fold in sliced Peaches & Vanilla. Serve warm, or cool to room temp., then chill 1 hour before serving. Makes 6 or 8 servings. Mom's recipe card is not readable.

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