

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 Rhubarb Pudding

8 slices bread toasted $\frac{1}{2}$ t cinnamon
1 $\frac{1}{2}$ cups milk $\frac{1}{4}$ t salt
 $\frac{1}{4}$ cup butter 2 cups diced rhubarb
5 eggs slightly beaten $\frac{3}{4}$ cup wheat germ
1 cup honey or $1\frac{1}{2}$ cups sugar
Trim crusts from toast + cut into $\frac{1}{2}$ in cubes
Place in a buttered casserole dish. Scald
milk + add butter stirring until melted.
Pour over toast cubes + allow to stand 15 min
over

Combine eggs, honey, cinnamon, salt +
and rhubarb, stir into bread mixture
sprinkle top with wheat germ Bake 45 to 50
min. While warm, spoon into serving
dishes + top with half + half
Serves from 8 to 10

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
- 1 ea 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 $\frac{3}{4}$ 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.

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. - Vanilla {} 2 - Eggs {} 1 cup - Splenda {} 1 cup - Flour
 - 1 tsp. - Baking Powder
 - 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.

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.