

Caramel Pudding.

$\frac{1}{2}$ cup w. sugar $\frac{1}{2}$ tea salt
2 cups hot milk 1 cup condensed milk
 $\frac{1}{2}$ cup h. sugar 2 eggs
8 tblsp flour 2 tblsp butter

Caramelize sugar till golden brown, add hot milk to dissolve. Mix dry ingredients till smooth paste with condensed milk. Add to sugar, cook till thick, add egg-etc hot mixture. Cook 3 min.

Chocolate Cream.

3 squares chocolate (5 tblsp cocoa),
 $\frac{2}{3}$ cup sugar, $\frac{1}{4}$ cup water, combine all

three + Cook 5 mins. Let stand.

4 tblsp flour	1 egg
$\frac{1}{2}$ tea salt	2 tea butter
2 cups milk	$1\frac{1}{2}$ " vanilla

Combine all in double boiler
bring to boil to thicken, then add egg. Cook.
3 mins longer.

Garnish whipped cream.