

GOLDEN PEACH PUDDING

2 packages (3¼ oz. each)
vanilla tapioca pudding
3 cups milk
1 cup apple juice
1 tablespoon lemon juice

½ teaspoon almond extract
1 cup whipping cream or
1 packet whipped topping
Fresh B.C. Peaches

Prepare pudding as directed on package, using the milk and apple juice for liquid. Add lemon juice and almond extract; stir; let cool 15 minutes. Pour into 10" X 6" dish or a 4-cup jelly mould. Chill thoroughly *overnight*. Whip cream until stiff or prepare whipped topping according to package directions. Unmould pudding onto a plate or platter. Ice with the whipped cream or topping. Surround pudding on platter with fresh, sliced peaches and garnish top with additional sliced peaches. Serves 8.

Remember, now through September is the time to buy B.C. Peaches for all your home preserving and freezing needs.

For your copy of our "Sunshine Meals" booklet on preserving and freezing all B.C. tree fruits, send 25¢ in coin to: B.C. Tree Fruits Ltd., Department 'N', Kelowna, B.C.