



Swap

Alice Krueger

INID CHAPMAN Won't be the only one clipping this week's recipe for a wonderfully easy confection made with soda crackers.

This recipe came in under a variety of names like "butter crunch", "cracker square", "Christmas crunchies" and even "Pat's chocolate orgasms". The most common name, however, was skor bar, so that's what we went with. Thanks to Lynn Keen, D. Stroppa, Joy Mintenko, Jan Hunt of Sanford, Vickie Emms of Dugald and Leslie Caccamo of Fort Frances, Ont.

The recipe for bread pudding is for Patricia Donenfeld, who was looking for something approximating D'8 Schtove's. It was sent in by Myrna Kelly. Thanks as well to Clara Schroeder of Morden, whose recipe included directions for a caramel sauce to serve over the hot bread pudding, so it's included.

David Bryne wrote to say he'd inadvertently thrown out his mother's recipe for "chicken hurry". It contained onion soup mix. This is just a guess; but this might be that old oven standby where the chicken is placed on top of a rice and mushroom soup mixture, then sprinkled with onion soup mix and baked. If anyone has the exact recipe, send it to: Recipe Swap, Winnipeg Free Press, c/o Alice Krueger, 1355 Mountain Ave., Winnipeg R2X 3B6.

Diane Fridgeon has been trying to get Olive Garden to part with its recipe for lasagna, but to no avail. Seems we've published this request before, but no harm in trying again.

Finally, Evelyn Bains has misplaced her recipe for no grate carrot cake, and is hoping someone has it in their files. Instead of grated carrots, this recipe called for three jars of pureed carrot baby food.

Skor bar

About 35 soda crackers
1 cup brown sugar, packed
1 cup butter
1 teaspoon vanilla

1 package or about 1 1/2 cups chocolate chips
Chopped nuts or Smarties for topping

Line a cookie sheet with foil. Spray with non-stick cooking spray. Place a single layer of soda crackers, salt side up, on the cookie sheet, trimming to fit if necessary.

In saucepan, bring brown sugar and butter to a boil; boil for about 3 minutes, stirring constantly. Remove from heat; add vanilla.

Pour over crackers, covering completely. Bake in a 350°F oven for about 5 minutes or until very bubbly. Watch that it doesn't burn. When entire surface is bubbling, remove from oven.

While still hot, cover with chocolate chips. Let stand about 5 minutes or until chips are melted; spread to cover surface. Sprinkle with desired topping or leave plain.

Refrigerate or freeze to harden; break in pieces.

D'8 Schtove's bread pudding

1 loaf (24 ounces or 675 g) unsliced, day-old bread
1 cup water
3 eggs
1/2 cup granulated sugar

1/2 teaspoon cinnamon
2 cups half and half cream
1 1/2 cups milk
2 teaspoons vanilla
1/3 cup raisins

Remove crust from bread and cut into 1-inch cubes. There should be about 12 cups.

Place in a large bowl; sprinkle with water and stir until bread is moist. Set aside.

Preheat oven to 350°F. Grease a 13x9-inch baking dish.

In large bowl, whisk eggs. Stir sugar and cinnamon together until blended; gradually whisk into eggs. Add cream, milk and vanilla. Whisk together until blended.

Spread half the bread cubes in prepared pan. Sprinkle raisins over top. Add remaining bread cubes; pour egg mixture over top. Bake 45 to 50 minutes.

Makes 10 servings.

Caramel sauce

1 tablespoon butter
1/2 cup brown sugar
1 cup boiling water
Few grains salt

1 tablespoon cornstarch
Cold water
1/2 teaspoon vanilla

In saucepan heat butter and sugar until sugar begins to caramelize, about 2 minutes. Add boiling water and stir until sugar is dissolved. Add salt.

Mix cornstarch with a little cold water and stir into sugar syrup. Cook and stir until sauce is thickened. Remove from heat and add vanilla.

Serve warm over bread pudding.

Makes about 1 cup.