

FRUIT PUDDING

- 1 (30oz.) can fruit cocktail, drained
- 1 (20oz.) can pineapple chunks, drained
- 1 (21oz.) can peach pie filling
- 1 (16oz.) frozen strawberries
- 1 banana, sliced

Combine all but bananas in a large bowl. (Do not mix) but let stand overnight in refrigerator. Just before serving; slice bananas and mix. Serves 10-12.

Marilyn McManimen

BROWN PUDDING/GEBATKE **BRUINPOEDING**

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| 1 T. baking soda | 1 T. baking powder |
| 1 C. milk | <u>Syrup:</u> |
| 1 egg | 1 C. sugar |
| 1/2 C. sugar | 1/4 C. butter or margarine |
| 1 tsp. apricot jam/
preserves | 1 1/2 C. evaporated milk |
| 1/2 tsp. vinegar | 1 tsp. caramel extract |
| 1 1/2 C. flour | 1 tsp. vanilla extract |

Dissolve baking soda in milk. Mix egg, sugar, jam and vinegar. Mix dry ingredients in small bowl. Alternate the dry mix into egg mixture with the milk mix. Bake in a well-greased pan in a 350° F oven for about 45 minutes. Take out of oven. Syrup: Cook sugar, butter and milk (you can use regular milk if necessary) on stove until boiling or dissolved. Remove from heat and add caramel and vanilla extracts. Pour over the hot cake. Let absorb for 10 minutes.

South African recipe, Kim Atkins Dicks