

Butterscotch Pudding

Oven Temp: 350

Oven Time: 25-30 minutes

Ingredients:

4 oz margarine

1 egg

1 TBLS cornstarch

$\frac{1}{2}$ cup sugar

1 cup self-raising flour

1 $\frac{1}{2}$ cups hot water

$\frac{1}{2}$ cup milk

$\frac{2}{3}$ cup brown sugar

1 tsp. vanilla

Directions:

Combine first 5 ingredients and pour into greased pan/dish. Mix $\frac{2}{3}$ cup brown sugar with 1 TBLS cornstarch and pour over the cake mix. Mix 1 $\frac{1}{2}$ cups hot water with 1 tsp. vanilla and pour slowly over brown sugar mixture. Cook at 350 for about 25-30 minutes and serve.



Coconut Ice

Oven Temp: No oven

Oven Time: None

Ingredients:

2 cups white sugar

$\frac{3}{4}$ cups coconut

Food coloring if wanted (mom used to make it tri-colored with pink, green and white)

$\frac{1}{2}$ cup milk

Directions:

Bring white sugar and milk to a boil on stove for 5 minutes. Add $\frac{3}{4}$ cups coconut and boil again for 3 minutes. Stir constantly (this recipe is very "touchy"). Take off stove and let cool, then beat until the mixture thickens. Pour into a damp dish. Push down until level (use a spatula or wax paper to push the mixture into place). Place dish in fridge until cooled (cover if needed). Cut into small squares and serve. (This will make white coconut ice. For a colored look, use a food coloring of your choice.)

