

SNOWFLAKE PUDDING

8 servings

from E.G. Crichton's recipe history, served at the Affair on the Green

1 c. sugar

1 tsp. vanilla

1 envelope Knox gelatin

1 3.5 oz can flaked coconut (slightly less than 1/2 cup)

1/2 tsp salt

2 c. heavy cream, whipped

1 1/4 c. milk

Thoroughly mix sugar, gelatin, salt. Add milk.

Stir over medium heat until dissolved.

Chill until partially set. Add vanilla.

Fold in coconut, then whipped cream.

Pile into 1.5 quart mold.

Chill until firm, at least 4 hours.

Unmold and serve with raspberry sauce.

RASPBERRY SAUCE

1 10-oz. pkg. frozen raspberries - thaw and crush.

Combine with 1.5 tsp. cornstarch.

Add 1.5 c. red current jelly.

Bring to boil, cook and stir until mixture is clear and thickened slightly.

Strain and chill.

Makes about 1 1/3 cups.