

Cooking Corner Tips To Help You

Simple Warm Weather Dessert Ideas

(NAPSA)—A free booklet features easy-to-prepare and versatile recipes. These suggestions make it easy to serve fabulous desserts during a season of spur-of-the-moment gatherings and informal entertaining.

The illustrated colorful brochure, *Celebrate Summer*, contains quick and simple suggestions for pudding recipes. Ready to serve in minutes, these impressive desserts need no baking. Most are created with fewer than five ingredients already on hand in most kitchens.

There's another great feature about all the recipes. They can be tailored to your personal taste preferences. Just by selecting your favorite pudding flavor and fruit, you're creating a signature pie or parfait that's likely to please family and friends.

Joanne Caridi, vice president of Kozy Shack, the nation's leader in all-natural refrigerated desserts, said many of the company's puddings are low in fat and high in calcium. "Since Kozy Shack products are ready-to-eat, they can be served alone. They also work well as the main ingredient in many recipes."

All of these recipes are perfect for picnics. Following are some important guidelines to remember when serving food outdoors.

- Don't bring too much food. It will make it much easier when leaving the picnic not to worry about taking home leftovers.
- Make sure to use insulated coolers and ice packs when packing food.
- In hot weather, don't put the cooler in the trunk of a car. Make sure to keep it in an air-conditioned vehicle.
- Keep coolers in the shade and avoid constant opening.
- Keep food in the cooler, except when serving.

The brochure contains several delicious pie recipes like this one:



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Chocolate Pudding Cream Cheese Pie

22 ounce Kozy Shack® chocolate pudding
9 inch prebaked cooled pie shell

¾ cup caramel sauce

½ cup chopped pecans

8 ounce cream cheese (softened)

½ cup confectionery sugar

Whipped cream and

chopped pecans for garnish

Spread caramel sauce on the bottom of pie shell. Sprinkle on chopped pecans. Refrigerate until firm to the touch (about 15 minutes). Whip cream cheese until light and fluffy. Gradually beat in confectionery sugar until smooth. Spread over caramel layer. Spoon pudding evenly over cream cheese filling. Place pie in freezer for 2 to 3 hours until firm. Top with whipped cream and chopped pecans immediately before serving.

Free Brochure

For a free copy of *Celebrate Summer*, which includes a coupon, write to Kozy Shack, P.O. Box 226, Holbrook, New York, 11741-0226 or call 877-905-6962. To learn more about all-natural refrigerated desserts, visit <http://www.kozyshack.com>.