

The Lowdown for Lovers of Chocolate



1. What do you want most in a chocolate dessert? Rich flavor, of course—a luscious, deep, old-time chocolate taste. *That's* what gets you kisses and compliments!



2. Grandmother got that rich-chocolate goodness in her puddings—although it took an hour or so of melting chocolate, mixing, bleuding, stirring, cooking, cooling!



3. But today you can match Grandma's creamy, deep-flavored pudding, quick as scat! Just use Jell-O Chocolate Pudding, the Jell-O people's latest delicious dessert!



4. Here's the lowdown on why Jell-O Chocolate Pudding is so good. It gets its rich flavor straight from the folks who make Walter Baker's famous chocolate.



5. In taste-tests side-by-side with other brands, hundreds of women said "Jell-O Chocolate Pudding has a richer chocolate flavor!"



6. Give your chocolate-lovers this grand treat! It's delicious plain—or garnished (see recipe at right). Marvellous for pie and cake fillings.



Butterscotch and Vanilla, too! Besides Jell-O Chocolate Pudding, the makers of Jell-O bring you two other delicious, creamy puddings—Butterscotch and Vanilla. The same low price for all. Get all three today!

Jell-O Chocolate Pudding with Lady Baltimore Topping

- 1 package Jell-O Chocolate Pudding
- 2 cups milk • ¼ cup cream, whipped
- ¼ cup seedless raisins, soaked until puffed
- 6 maraschino cherries, finely cut
- ¼ cup nut meats, broken

Prepare Jell-O Chocolate Pudding as directed on package. Pour into sherbet glasses. Chill. Add fruits and nuts to whipped cream. Pile in swirls on top of chilled pudding. Serves 4 to 6.

For Chocolate Pie, prepare Jell-O Chocolate Pudding as directed on package, reducing milk to 1¼ cups if a thicker filling is desired. Cool and pour into baked pie shell. Serve plain or garnish with whipped cream.

JELL-O PUDDINGS

Like Grandma's—only more so!

Chocolate... Butterscotch... Vanilla

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