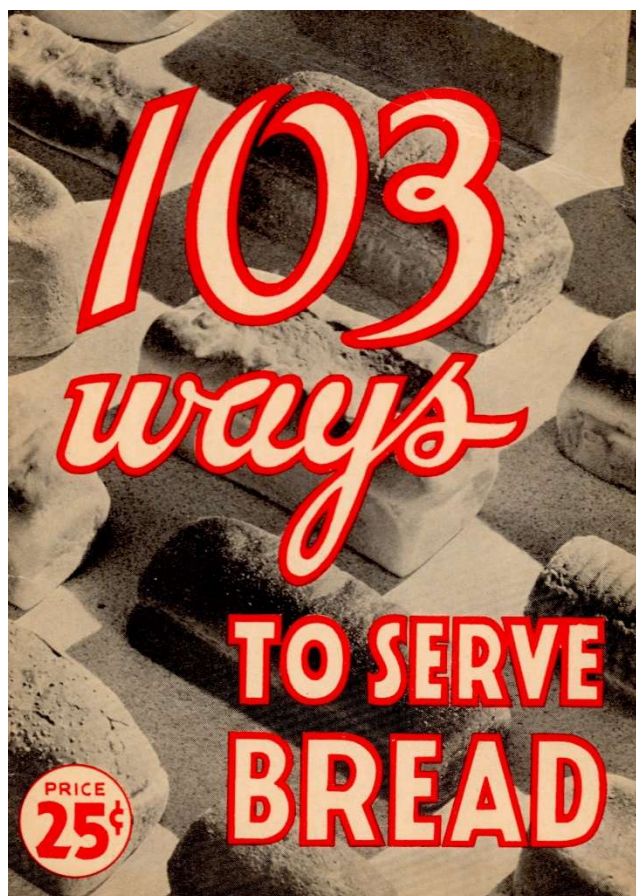


WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



CHERRY CRUMB PUDDING

- 1/3 cup soft butter
- 1/2 cup granulated sugar
- 3 eggs, well beaten
- 1/2 cup fine soft white breadcrumbs
- 1 cup drained pitted red cherries
- 1/3 cup chopped blanched almonds

Combine butter, sugar, eggs; beat very light. Add remaining ingredients, combining well. Bake in greased shallow pan in moderate oven, 350°, until set. Serve with cream or chilled custard sauce.