

# Fat Fran's Fattening Foods Cookbook

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# Fat Fran's Fattening Foods Cookbook

This book contains heart-attack causing recipes my \_\_\_\_\_ *Adjective* \_\_\_\_\_ Grandma Fran made. These recipes are what I grew up and what has given me my love handels, type 2 diabetes, and heart disease. Here is one of my favorite recipes. Jelly Doughnut Pudding.

\_\_\_\_\_ *Number* \_\_\_\_\_ 1/2 cups \_\_\_\_\_ *fattening liquid* \_\_\_\_\_ (room temperature)

\_\_\_\_\_ *Number* \_\_\_\_\_ 1/2 cups whole milk (room temperature)

\_\_\_\_\_ *Number* \_\_\_\_\_ 1/2 cups sugar

2 tbsps sugar

\_\_\_\_\_ *Number* \_\_\_\_\_ *size adjective* \_\_\_\_\_ eggs

4 \_\_\_\_\_ *size adjective* \_\_\_\_\_ egg yolks

tbsp           noun 1           extract

14           Adjective           doughnuts

          oil or fat of some sort           (greasing pan)

1

Heat oven to 325 degrees. Fill a kettle with water and place over high heat to bring to a boil. In a large mixing bowl, combine           same fattening liquid          , milk, 1 1/2 cups sugar, eggs, egg yolks and           noun 1          . Whisk to blend.

2

Using a serrated           sharp object          ,           Adverb           slice doughnuts from top to bottom in           Number                     measurement           slices. Use the           same oil or fat of some sort           to grease a 9-by-12-inch baking pan and sprinkle with 1 tablespoon sugar. Pour about 1/2 inch of the           same fattening liquid           mixture into pan. Arrange a layer of sliced doughnuts in pan, overlapping them slightly. Top with another layer, pressing them down slightly to moisten

them. Top with a small amount of same fattening liquid mixture.

3

Arrange 2 more layers of sliced doughnuts, and pour remaining liquid evenly over top. Press down gently to moisten. Sprinkle with remaining 1 tablespoon sugar. Cover pan tightly with foil, and place in a larger pan. Fill larger pan with boiling water until three-quarters up the side of pudding pan.

4

Bake for Number hour 50 minutes. Remove foil and continue to bake until top is golden brown, about 15 minutes. Turn off oven, open door slightly, and leave in oven for an additional 10 minutes. Serve warm or at room temperature.