

Fat Fran's Fattening Foods Cookbook

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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.