

Bread Pudding

BREAD PUDDING, From El

enhance its pleasures. Add apples and pass Calvados syrup, add mangoes and drizzle the pudding with a sauce spiked with rum. Give it a citrus twist.

Here are a few recipes to get you started.

OVERTIME PUDDING FOR ONE

(1 serving)

Here is a quick pudding for that evening when you get home late and alone and tired, when you want something quick and easy.

- 1 cup bread cubes
- 1 tablespoon butter or margarine, melted
- 1 egg
- 2 tablespoons sugar
- ½ cup milk or half-and-half or cream

CHOICE OF SEASONINGS:

- ¼ teaspoon cinnamon, or ¼ teaspoon nutmeg and ¼ teaspoon vanilla, or 1 tablespoon lemon juice

CHOICE OF OPTIONAL ADDITIONS:

- 1 tablespoon chopped pecans
- 1 tablespoon raisins
- 1 tablespoon chopped candied fruit

Put the bread in a 16-ounce glass custard cup. Toss the melted butter

with the bread. Beat the egg and then mix in the sugar and milk. Stir in your choice of the seasonings. Pour the egg mixture over the bread and mix. Sprinkle over choice of optional additions, if desired.

Microwave on high for about 3 minutes or until the custard is set, stirring once after 1½ minutes (if you feel up to it).

Per serving: 454 calories, 52 gm carbohydrates, 261 mg cholesterol, 344 mg sodium, 14 gm protein, 23 gm fat, 12gm saturated fat

Dear Heloise:

What is the recipe for making cookies out of cake mix?

—Sheila Kline, San Antonio, Tex.

You are going to love this; the recipe is so simple.

Choose your favorite cake mix and add ½-cup vegetable oil and 2 eggs. To jazz it up, you can add other ingredients like raisins, nuts or chocolate chips. Mix well, then drop teaspoonfuls of dough about 2 inches apart on an ungreased cookie sheet.

Place in an oven that has been preheated to 350 degrees. Bake about 8 to 10 minutes and cool.

to 350 cookies

—Heloise

Favorite Pies

PERFECT CHOCOLATE PECAN PIE

- 1 cup light corn syrup
- ½ cup sugar
- ¼ cup margarine or butter, melted
- 1 teaspoon vanilla
- 3 eggs
- 1 (6-oz.) pkg. (1 cup) semi-sweet chocolate chips
- 1½ cups pecan halves
- 1 Per-Ritz® Frozen Deep Dish Pie Crust

1. Heat oven to 350°F. Place cookie sheet in oven to preheat.
2. In large bowl, combine corn syrup, sugar, margarine, vanilla and eggs; beat well. Place chocolate chips and pecans in bottom of pie crust. Pour syrup mixture over pecans.
3. Place pie on heated cookie sheet. Bake at 350°F for 55 to 65 minutes or until deep golden brown and filling is set. Cool completely. Store in refrigerator. 10 servings.

TIP: Two Per-Ritz® Frozen Regular Pie Crusts can be used. Follow directions above except place half of chocolate chips and pecans in bottom of each pie crust. Pour 1 cup syrup mixture over pecans. Bake at 350°F for 45 to 50 minutes. 12 servings.

SMUCKER'S

ESTABLISHED 1899

Holiday Bundt Cake

- 1 box yellow cake mix (moist style)
- 3 Eggs
- Vegetable Oil
- 1-12 oz. jar Smucker's Strawberry Preserves

Coat with cooking spray a 12-cup bundt cake pan. Heat oven and prepare cake mix as directed on package. Pour ¾ of the cake batter into the bundt pan. Spoon the strawberry preserves over the batter in the pan, keeping the preserves near the center and away from the edges. Pour remaining batter into the pan. Bake according to package instructions. Cool 15 minutes; remove from pan and cool completely.



ULTIMATE CHOCOLATE CHIP COOKIES



- ¾ cup Butter Flavor Crisco all-vegetable shortening
- ¼ cups firmly packed light brown sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 egg
- 1-¾ cups all-purpose flour
- 1 teaspoon salt
- ¾ teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup coarsely chopped pecans (optional)

*If nuts are omitted, add an additional 1/2 cup chocolate chips

Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.

Combine shortening, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture.

Combine flour, salt, and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips and pecan pieces.

Drop rounded tablespoonfuls of dough 3 inches apart onto ungreased baking sheet.

Bake one baking sheet at a time at 375°F for 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Makes about 3 dozen cookies



IRRESISTIBLE PEANUT BUTTER COOKIES



- 1/2 cup Crisco all-vegetable shortening
- ¾ cup Jif® creamy peanut butter
- 1-1/4 cups firmly packed light brown sugar
- 3 tablespoons milk
- 1 tablespoon vanilla
- 1 egg
- 1-3/4 cups all-purpose flour
- ¾ teaspoon salt
- ¾ teaspoon baking soda

1. Heat oven to 375°F. Place sheets of foil on countertop for cooling cookies.

2. Combine shortening, peanut butter, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

3. Combine flour, salt, and baking soda. Add to creamed mixture at low speed. Mix just until blended.

4. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork.

5. Bake at 375°F for 7 to 8 minutes, or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

Makes about 3 dozen cookies

HERSHEY'S BAKE SHOPPE™ "ALL-IN-ONE" COOKIE

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- ¾ cup packed light brown sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- Any bag of HERSHEY'S BAKE SHOPPE™ Baking Pieces

1. Heat oven to 375°F. In large bowl, beat butter, granulated sugar, brown sugar, vanilla and salt with electric mixer until creamy. Add eggs; beat well.

2. Stir together flour and baking soda; gradually add to butter mixture, beating until well mixed. Stir in BAKE SHOPPE™ Pieces. Drop by rounded teaspoons onto ungreased cookie sheet.

3. Bake 8 to 10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. About 5 dozen cookies.

CHOCOLATE VARIATION: For a delicious Chocolate All-in-One Cookie, omit 1/2 cup flour and add 1/2 cup Hershey's Cocoa. —M—

Vanished with the Rose #60

from Nicki Lynch, P.O. Box 3120, Gaithersburg, MD 20885. Internet address: trad_quilter@yahoo.com or fiawol@cpcug.org To see issues of our fanzine, MIMOSA, check out our website at www.smithway.org/mimosa For the Eurodiary site: <http://www.smithway.org/eurodiary> Russia 94 site: <http://www.smithway.org/russia94> This is written solely for the members of the 99th mailing of KAPA.

5/22/99

White Eagle Press #354

I decided after the last disappointment with WordPerfect, it no longer fits my purposes. Our new computer comes with Word, which I use at work. So I decided to change over to Word. The downside is that our printer is set up for WordPerfect. Sure a Word document will open in WP, but how long will it take to make it like I want? Since WP has been messing up, I'll just have to print my zine at work to make sure the document stays the way I want it.

Since last we talked, Rich and I traveled to Baltimore to view an exhibit of Polish art treasures. The exhibit, Land of the Winged Horsemen: Art in Poland, 1572-1764, is on a five-city tour with Baltimore as it's first stop. More than just an art exhibit, the show looks Poland and its culture during those dates. This was the time when Poland was a sovereign nation, which was divided up by its neighbors – Germany, Russia, and Austria, in 1795. Poland was restored as an independent country only in this century. Just as after WWII, when the Soviets took over much of Eastern Europe, the rest of the world did nothing. (Yes, I've been reading up on the history of Eastern Europe.) Oddly enough, things did happen outside of England, France and the USA in the history of the world, although you'd never know it from taking history in American schools. We're paying for it now with the "war" in Kosovo. But the exhibit is very worthwhile.

For example, unlike the rest of the world at that time, women in Poland were not considered to be owned by a male. They were allowed to own land and have a profession. Poland also didn't subscribe to the idea of king lineage. The king (or occasionally queen) was decided upon by the landed nobles; they even decided it would be in Poland's best interest to be ruled by the neighboring Duke of Lithuania and combined the countries.

The title of the show comes from the unique Polish army, which rode into battle with bird feathers attached to staffs on their horses. According to historical records, the noise of the wind rushing through the feathers made an eerie sound that struck fear into the hearts of their enemies. At that time, they were mostly fighting the barbarians from the East and the Muslims from the South. The most famous battle was over Vienna, with the Poles riding into the center of the Muslim camp, giving them only enough time to grab their clothes and hop on horses.

The exhibit includes paintings, clothing, china, and religious objects. It even included the crown and scepter of the Polish monarchy, minus the precious jewels it once had. The admission price included a taped tour narrated by Christine Baranski and a 20 minute introductory film. It was well worth the \$10 and trip to Baltimore.

Also, since last we talked, by mother, sister and niece visited for a long weekend. We spend Friday downtown at the National Cathedral Annual Flower And Garden Show. I'd heard about it, but never gone, not being a gardener. My sister was very impressed by the variety of flowers and herbs available, many of which she had not seen before. She wished that she had driven down, rather than taking the train so she could have bought some plants. The National Cathedral has a greenhouse open year round, so she could probably get some anytime she drove down. On Sunday, we went to a craft show in Frederick and had a nice time. It was nice to see family again.

My quilt guild's show was excellent and a lot of fun. I won second place of the viewer's choice with one of my miniatures. The guild did well again with it and we probably made enough to cover our expenses if we decide to return to our schedule of a show every two years. However, we were successful two years in a row and some of the people who attended said they felt it was a major show. This means the guild may try to run it as an annual event.

Vanished with the Rose #60

When you receive this, Rich should be wrapping up another month's stay in Eastern Europe. He left on the 15th of May and arrived in Sofia, Bulgaria, with only his briefcase for luggage. Luftanasa said they would find the other three bags. He was especially worried about a dozen bottles of maple syrup he was carrying as gifts. Do you know how hard it is to find maple syrup pre-packages in plastic the day before you leave? And we don't live in Maine. But, the next day, the airline found his three bags and they were reunited. Nothing was broken and things went on as planned.

To keep in touch while he's away, we both have web-based email accounts (see colophon). I probably check the Yahoo account more than I check the Cpcug account. I was in the local mall this weekend getting my car serviced and remembered the library has a "cyber center" there. So I went over and got on line to check my mail.

On to comments on KAPA 98.

The letter was a good idea, Pat, and fortunately you had enough time to get it out to the newszines for reply. Have you heard from anyone yet, or is it too soon?

Kentucky Nuggets Jodie

Wonderful essay on the passing of an old friend. Have you considered submitting it to some magazine like **Reader's Digest**? They publish first person remembrances. It reminds me of my junior high math teacher, who's a crony of my great aunt and taught both my mother then me math. She lived across the street from my grandmother, so I've known her all my life. I heard she's living in a home now. I sent her a letter a few years ago telling her how much I appreciated her math classes; my aunt said she appreciated it. ** We heard about Andy's heart attack and hope he's feeling better.

Blugras no. 42 Guy

Giving us a blank stare, huh? ** I'm surprised you only started pubbing at 20; I would have thought your first fanzine would have been written in high school, at least. ** ct me Sorry, Guy, but we haven't "made the A list". That's society you're talking about, which is not what an Embassy party is. Embassies are part of work in Washington. Anyone in society wouldn't be there; having an ambassador come to their party is the thing. ** ct me Get real, Guy. We, as well as all the others, made the Hugo ballot way before getting on the net. I'm also more than tired of you're harping about our dropping off the ballot, especially in at least one fanzine. We're not going to be throwing our support to anyone. I don't see you harping on Dave Langford in fanzines for winning so many fan writer/fanzine Hugos. According to a local fan, he has more Hugos than anyone, except Charlie Brown. ** ct me Unfortunately, **The Truman Show** didn't make the ballot. I was totally disappointed that **From the Earth to the Moon** was ignored. Unless people totally lose their minds, **The Matrix** should be on next year's ballot. The reviews of **Star Wars: The Phantom Menace** have been OK, but not great. Even the fans are split on it. It could end up making lots of money, but not that well liked. **The Crusade** will also be airing its first season on TNT, so that is a possibility. ** ct me "...the best interest of his country as he believed them." Gee, what a great defense for Ollie; too bad he sleazed around the justice system. Too bad, Ames didn't take that tack; he'd be a free man as well. A traitor is a traitor, no matter what the spin. Thank goodness Ollie's in Virginia. ** ct me "So how many are still on the air?" Not as many as there should be. Coming back next year will be: **Seven Days**, **Charmed**, **The Crow: Stairway to Heaven**, **Sports Night**, **Will & Grace**, and **Martial Law**. Not coming back are: **Cupid**, **Fantasy Island**, **Mercy Point**, **Brimstone**, **Highlander: The Raven**, and **Vengeance Unlimited**.. The fate of the mid-season limited series – **Strange World** – is unknown. As to the number of new genre shows, they are far and few between next season. Since so many bit the dust, we're not going to see people rushing to create more. A **Buffy** spinoff, **Angel**, will be premiering. A good website that follows the SF TV shows, including times, episode titles, air dates, websites, and news is at: www.goodnet.com/~leew/index.html - the Magrathea site, home of Arizona fandom.

Sawdust and Caviar Tony

Weather effecting human endeavor is hardly absurd, it's humbling. Whenever man thinks the world revolves around him, that he is the master of everything, nature steps in for a dose of reality. ** ct me You didn't read the whole thing. The guy was picketing the building next door to the Finnish Embassy.

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If you think the Fins are saints, you don't know their history. ** ct me "How does one get invited to embassy functions?" Well, you have to know someone at the embassy and work with them. While I'm sure they may invite friends as well, as I told Guy, for the most part embassy events are "working events" as people are there to make business contacts. These are not All You Can Eat & Booze events either; some embassies are known for being skimpy on refreshments even though most of them are events you pay to attend (a Christmas party is not). Rich has gone to several and the refreshments vary; people are there to smooze and make business contacts. These are not open to the general public, although the event at the China Embassy he attended just before he left for Eastern Europe was taped by C-SPAN. Embassies do have public events, either cultural events or sponsoring booths at an events. The recent National Cathedral Annual Flower And Garden Show is an example; the featured country was Germany. There were several exhibits on Germany set up, through the German embassy. For the most part, embassy doings are not tourism events; they are for the local people who work in the international community.

Notes from the Club Car 52 Pat

Congratulations on your engagement. I thought we'd be able to attend, but I was informed that I would be required to work the day after Thanksgiving, so I don't think it will be possible to make it to the wedding. Sigh. ** Glad to hear ConCave went well again this year. ** I don't have any strong feelings about the Oscars. I don't get to vote on them and just because a film won an Oscar isn't going to make me run out and see it. I saw bits and pieces of *Titanic* on cable and was glad I didn't bother with it at the theater. I saw *Shakespeare In Love* before it was nominated; I see movies based on if they interest me and convenience. I shift a lot of films to the "when it hits cable" category. One of the local fans has a big Oscars party and pool each year. ** ct me Realizing the convention name should be changed has been discussed at club meetings, although I'm unaware if one has been settled on. I'm not the chair of any of the upcoming cons, so all I know is what the chair reports at the club meeting. I doubt the chairs have done such research on the area hotels, certainly not an exhaustive one. But that's not my concern. WSFA will be co-sponsoring (i.e., come up with the programming and doing the leg work) a Smithsonian Associate SF event later this year. This will be totally mundane in nature, with the concentration being how to write and sell SF. Other groups, notably the Romance fans, have done this very successfully. While it's not fannish, it will allow the club to meet its IRS obligation as an educational group. ** ct Bryan It still escapes me why people are so rabid in their hatred of Clinton. What makes him more abhorrent than anyone else could possibly be?

Transitional Phases 41 Naomi

Congratulations again. What's expected of you? Strictly speaking nothing, you can hire someone to do all the wedding planning. However. Plan a day that is meaningful to you and Pat (with him, of course) and invite your friends. That's the bottom line behind tradition, making the passage meaningful for the participants. Our society has so few rites of passage that people now tend to go overboard on those left. A hundred and fifty years ago, you'd be expected to make a wedding quilt (your 12th) and invite family and friends to witness you promising to share your life with another. ** You have a bathroom in your office!? How many stalls? ** ct me See my ct to Pat re Disclave. I just attend them, I don't get involved in planning them. ** ct me? Well, Glogg tastes like red wine with a few spices in it. I don't know what you mean by "sweet"; it's not soda pop, just mulled wine/vodka. The raisins are garnish; I doubt there is much flavor to be gotten from that. The raisins are great to eat after soaking in the wine, if you can get them off the bottom of the glass. ** ct me If you immigrate to a place without taxes, you'll find very little infrastructure and what's there is crumbling. We're talking roads, bridges, etc. The former Soviet block countries had no taxes (per say), and were left with a crumbling infrastructure and 1940's industry standards when the Soviets left. When it's everybody's, nobody takes care of it. ** ct me You might see **Sports Night** if ABC decides to show reruns during the summer, but they won't be in order. The networks are increasingly going with summer replacement series rather than rerunning series, based on the revenue. NBC rarely reran **Homicide: Life on the Street** during the summer. I watched both **Sports Night** and **Will & Grace** by taping one or the other. **Will & Grace** was moved to Thursdays. ** ct Bryan You actively fight evil in the daily world? Most people realize that they are not alone in what they feel is the badness of the world; they are part of religious groups and work to spread the light. Then there are those who build bombs and

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shoot people, a different form of fighting the evil they perceive. ** ct Pat Yup, you and you alone (well, Mike Resnick, too, if you read MIMOSA) remembers the San Francisco Worldcon. The group bidding for the con decided to give fans a choice of going back to SF or going to San Jose. So, pick San Jose. I refuse to have a totally bad time. If one thing fails, choose another. Only you have the power to make yourself truly miserable. ** How could I think of your views as attack when I'm blamed, along with the moderates, for "allowing" violence at clinics? I hope you accept my apologies for not throwing myself at every rapid extremist on both sides. Considering all the yelling you and Pat did, it's no wonder moderates keep quiet. They get trashed at every turn; they can't do anything right. I'm sorry you're offended that someone considers life worth while and believes in strategies for *preventing* conception. Fandom, like many other groups, makes a big claim of being open to different view points, but it's because everyone is thought to have the same view point. I hope you don't see this as an attack, either. I thought I was entitled to my view. Guess I'm not, since I have the wrong one. ** There are plenty of people who place their pocketbooks and morality in the same place; I've met many of them through my parish. The people who run food banks year round or make quilts for AIDs and border babies or, yes, even give support to unwed or impoverished pregnant women (although they are trashed on both sides) among them. If there was a woman's clinic that offered the same services without abortions as one with, how long would it be before there was a law suit forcing them to provide abortions or close their doors? Not long. We live in a society of extremes – it's either all or nothing. There is no place to BE moderate or middle of the road in the US. I've seen at least one fanzine that also noticed this. ** Actually, I doubt people would be infuriated by the idea of mandatory fertility control; it's hardly new. There have been SF stories on that general idea for years as well as various groups promoting the idea. The Nazi's promoted their Master Race with much the same idea – that only those "worthy" should breed. It might amaze you how many people with slight variations on the idea would flock to your site. It might appall you.

End of mailing comments. Aren't you glad?

For those, like me, who find media watching fascinating, the last few months have been very interesting. Unless you live here, you could easily dismiss the White House scandal. Here, there was a media watch on Monica with daily updates in the *Washington Post*. The local TV news was pretty much the same, especially FOX. Unfortunately, the thing that really knocked the scandal off the front pages was not the Impeachment Hearings finishing, but the shooting at Columbine High School.

But I expected that. The media goes from sensational story to appalling story; it's the nature of reporting. You're rarely going to have a lead story that deals with, say, the winner of a spelling bee or people moving into a new development. As the saying goes, if it bleeds, it leads. The real education is what happens in society as a result of the various happenings and their subsequent reporting. A few years down the road, people will wonder where various laws came from or why something else has changed. It will be a surprise because they weren't paying attention or they've forgotten a hot issue they were all enthused about just a little while ago.

It's interesting that "because of Columbine" two episodes of **Buffy the Vampire Slayer** were pulled, one of which was the season finale. The reason given was sensitivity towards violence in high school. If they were going to show a TV movie with the kids of victims of school violence, would it be pulled? In both **Buffy** episodes, which the newspapers thoughtfully spoiled by outlining the plots, Buffy and classmates fight against the intended violence and, in once, case prevent it. A powerful message could have been given that kids can take control of what's going on by working with school officials and parents. There was a public service message on teen suicide after a **Buffy** episode that dealt with that subject, so it's hardly unknown to have messages. Of course the WB also gets free publicity about doing this.

So, the media watch continues. The two Buffy episodes are suppose to run during July and life continues.

Well, all for now. Next time.
N.

SECOND PLACE

Softasilk Orange Citrus Angel Cake with Chocolate Glaze

by Donna Damskey

1 1/2 cups egg whites (about 12 medium eggs)	1 cup granulated sugar
1 1/2 cups powdered sugar	2 teaspoons finely grated orange peel
1 cup Softasilk cake flour	1 teaspoon orange juice
1 1/2 teaspoons cream of tartar	

1) Separate egg yolks from egg whites. (Discard yolks.) Allow the egg whites to stand 25 minutes at room temperature in a large mixing bowl. Meanwhile, in another bowl blend the powdered sugar and the flour together.

2) Beat the egg whites and cream of tartar with an electric mixer on medium-high speed till soft peaks form. Gradually add the granulated sugar, a spoonful at a time, beating till stiff peaks form.

3) Now gently fold 1/4 of the flour mixture into the beaten egg whites. Repeat, folding in 1/4 of the flour mixture at a time, then fold in the orange peel and orange juice.

4) Pour batter evenly into a greased Bundt pan. Bake at 350° for about 40 minutes. (top springs back when lightly touched) Immediately invert cake in pan and remove. Cool completely then drizzle with chocolate glaze. Garnish with orange slices if desired.

Chocolate Glaze

In a saucepan combine 2/3 cup semisweet chocolate chips, 1/3 cup sugar, 1/2 cup evaporated skimmed milk. Over medium heat stir constantly until chocolate is melted and mixture boils. Remove from heat and stir in 1 teaspoon of margarine.

THIRD PLACE

MIDNIGHT HARVEST CAKE by Lydia Schlosser

2 3/4 cups Softasilk cake flour	2 sticks unsalted butter
3/4 cup unsweetened cocoa	2 cups fine granulated sugar
2 teaspoons baking powder	1 teaspoon vanilla
1 teaspoon baking soda	4 large eggs
2 teaspoons cinnamon	2 cups canned pumpkin
1/4 teaspoon ginger	
1/4 teaspoon allspice	3/4 cups dried sweetened cranberries
1/4 teaspoon nutmeg	1/2 cup orange juice
	1/2 cup mini chocolate chips
	1/2 cup chopped walnuts, toasted

1) Preheat oven to 350° F.

2) Butter and flour 12 cup Bundt pan.

3) Mix cranberries and orange juice in small bowl; let soak.

4) Sift flour, cocoa, baking powder, baking soda, cinnamon, ginger, allspice and nutmeg in a medium bowl.

5) In the bowl of the mixer, mix the butter and slowly add the sugar and vanilla and beat well.

6) Add the eggs in batches and scrape sides of bowl down and beat well.

7) Add 1/3 of the flour mixture, beat on low speed, add 1/2 the pumpkin, beat on low speed. Continue to add all the flour and pumpkin until mixed well.

8) Drain the cranberries.

9) Add the drained cranberries, chocolate chips, and nuts to the batter. Mix well.

10) Place batter into Bundt pan, spread evenly across the top.

11) Bake for 50-60 minutes or until toothpick comes out clean.

12) Let sit in pan for 10 minutes; then invert onto rack and remove pan.

13) Glaze with chocolate after cake is completely cooled.

Chocolate Glaze

2 ounces of bittersweet chocolate

2 ounces of milk chocolate

2 Tablespoons walnut oil

Mix oil and chocolate over double boiler until smooth. Pour over cake.