

A Jewel Of A Dessert

(NAPSA)—The flavors of chocolate and cranberry are a match made in culinary heaven. This delectable pairing combines the velvety smoothness of chocolate pudding and a sweet cranberry raisin mélange. It's simple enough to whip up on weeknights yet special enough to serve to company.

Chocolate Cranberry Jewel

- 1 cup Kozy Shack®
Chocolate Pudding**
- 2 cups of pound cake
(cubed)**
- 4 tablespoons of mélange**

Cranberry Raisin Mélange

- 1 cup of fresh cranberries**
- $\frac{3}{4}$ cup of water**
- $\frac{1}{2}$ cup of sugar**
- $\frac{1}{4}$ cup of orange juice**
- $\frac{1}{4}$ cup of golden raisins**
- Pinch of salt**

Garnish:

- Dollop of whipped topping**
- 2 mint leaves**

For cranberry mixture, place cranberries, water, sugar, orange juice, golden raisins and

salt into a sauté pan and bring to a boil. Stir until blended thoroughly. Simmer on low for 2–3 minutes until cranberries are soft. Let cool. Place $\frac{1}{2}$ cup of pound



cake cubes into the bottom of two parfait glasses. Follow with $\frac{1}{4}$ cup of Kozy Shack Chocolate Pudding in each glass, then 1 tablespoon of cranberry raisin mixture; repeat entire process to create an additional layer. Garnish with a dollop of whipped topping and a mint leaf.

Yield: 2 servings.

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