

# Your Just Desserts



## A Lighter Way To Enjoy Sweets

(NAPSA)—Here's news you may find enlightening: You can now create delightful desserts that are lower in calories but highly tasty.

That's because a major sugar producer has introduced a new light product that's an all-natural blend of pure cane sugar and stevia, with half the calories of sugar. Pure cane sugar is blended with naturally sweet stevia and a natural flavor to enhance the taste, for a delicious light sweetener with no artificial ingredients.

The tropical stevia plant has been used for centuries as a zero-calorie sweetener. It joins pure cane sugar to create an excellent sweetener—sweet taste and half the calories of sugar.

Both Domino Light and C&H Light come in two package sizes: a 40-count packet box, convenient for quick, portion-control servings for beverages or for sprinkling on fruit or cereal, and a 2-lb. resealable pouch.

It's easy to convert recipes—just replace each cup of sugar with half a cup of the blend to save 350 calories. One recipe you may care to try is this:

### Light Chocolate Pudding & Whipped Cream

#### pudding

**¼ cup plus 1 Tbsp. Domino or C&H Light**

**¼ cup unsweetened cocoa powder**

**¼ cup cornstarch**

**2 cups 1% milk**

**1 tsp. vanilla extract**

#### Whipped Cream

**1 cup heavy cream**

**1 to 2 Tbsp. Domino or C&H Light**

**½ tsp. vanilla extract**



**The proof of the pudding is in the eating and this light but luscious treat should prove pretty tasty.**

**In a small saucepan, whisk together all dry ingredients. Whisk in milk, ½ cup at a time, until combined. Place over medium heat and continue to whisk until the pudding becomes thick and begins to bubble. Remove from heat and whisk in vanilla. Pour into medium-sized bowl or individual serving bowls. Place a piece of plastic wrap on the surface to prevent a skin from forming. Chill for at least 2 hours. Serve with fresh whipped cream. Serves 4.**

**In a large bowl, whip cream with an electric mixer on medium speed until soft peaks are just beginning to form. Add Domino Light and vanilla; increase speed slightly until stiff peaks form.**

You can find more baking tips plus light and delicious recipes for such delicious treats as a Mixed Berry Almond Biscotti, Chocolate Mocha Brownies, and Orange Cream Smoothie at [www.domino.sugar.com/light](http://www.domino.sugar.com/light) and [www.chsugar.com/light](http://www.chsugar.com/light).