

Seasoning the Spider

Ask an adult to help you season Addy's spider before you use it the first time. Seasoning prevents rust. Here's what to do:

1. Use mild, soapy water to wash the spider. Rinse and dry.
2. Put the spider on a cookie sheet in a 300° oven until the pan is warm, about 5 minutes.
3. Remove the spider from the oven. Spread solid vegetable shortening over every part of the pan, inside and outside, with a paper towel.
4. Put the spider back into the oven for 45 minutes.
5. Remove the spider from the oven. *Be careful because it will be very hot.* Let it cool for a few minutes and then, while it's still warm, wipe off the shortening with a paper towel.



© 1993 by Pleasant Company Incorporated.
Part no. ACAC-04

Sweet Potato Pudding

Peel and grate three sweet potatoes, pour on them nearly a pint of cold water, add four large spoonfuls of brown sugar, one large spoonful of butter, season with ginger. Bake for about three hours.



Sweet Potato Pudding

Addy and her mother used the recipe on the front to make sweet potato pudding. Try their recipe or use this modern version for baking your own pudding:

Ingredients:

- 3 sweet potatoes or yams, boiled until tender
- ½ cup butter
- 2 tablespoons white sugar
- ¼ cup brown sugar
- Pinch of salt
- 1 egg, well beaten
- ⅔ cup milk
- 1 teaspoon vanilla
- ½ teaspoon nutmeg
- Shortening to grease baking dish

Equipment:

- 2 large mixing bowls
- Vegetable peeler
- Fork
- Large wooden spoon
- Measuring cups and spoons
- 12" x 8" glass baking dish

Directions:

1. Preheat oven to 350°.
2. When the boiled sweet potatoes are cool, peel them and put them in a large mixing bowl. Mash them with a fork.
3. In the other large mixing bowl, combine the butter, white sugar, brown sugar, and salt. Beat until creamy.
4. Add the mashed sweet potatoes and stir until well mixed.
5. Slowly add the beaten egg, milk, and vanilla. Beat until well mixed.

6. Sprinkle in the nutmeg and stir.
7. Grease the glass baking dish and pour in the mixture.
8. Put the baking dish on the lower rack in the oven. Bake at 350° for 45-55 minutes or until set. Allow the pudding to cool before serving.

Addy's Spider

You can make a pudding for Addy, too. First, season her spider according to the directions on the back of this card. Mix up the modern recipe for sweet potato pudding. At step seven, put some of the mixture into the greased spider, too. Put the spider on a cookie sheet on the top rack in the oven. Bake Addy's little pudding at 350° for 20 minutes or until set. *Be careful when you take the spider out of the oven. It will be very hot.*

