More stories at WordBlanks.com

Fat Fran's Fattening Foods Cookbook

1. Adjective _____
2. Number _____
3. Fattening Liquid _____
4. Number _____
5. Number _____
6. Number _____
7. Size Adjective _____
8. Size Adjective _____
9. Noun 1 _____
10. Adjective _____
11. Oil Or Fat Of Some Sort _____
12. Same Fattening Liquid _____
13. Noun 1 _____
14. Sharp Object _____
15. Adverb _____
16. Number _____
17. Measurement _____
18. Same Oil Or Fat Of Some Sort _____
19. Same Fattening Liquid _____
20. Same Fattening Liquid _____
21. Number _____

Fat Fran's Fattening Foods Cookbook

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.

©2026 WordBlanks.com · All Rights Reserved.