

1/3 cup sugar  
2 tsp. lemon rind

Add small amount of hot rice to egg mixture, stir well, return entire mixture to pan. That prevents curdling. Add 1 T. butter. Cook and stir over low heat for 4 minutes. Add 1 cup sliced peaches. Pour out of pan immediately. Chill covered. Fold in 1/2 cup Cool Whip before serving.

**Personal Notes:** Paula, Mike, and Melissa: You should remember this. I made it quite often for a week-night dessert. Your dad liked it.

### **Pistachio Dream Cake**

Carole Laughary

1 package light cake mix  
2 small packages sugar-free pistachio pudding  
1 8 oz. non-fat vanilla yogurt  
3 egg whites  
1 tsp. vanilla  
1 cup diet lemon-lime soda

**Frosting:**

1-1/2 cup cold skim milk  
1 package sugar-free instant pistachio pudding  
2 cups fat-free whipped topping

Combine cake mix, pudding, yogurt, egg whites, vanilla and beat at low speed for one minute. Gradually beat in soda. Pour into 9 x 13 pan well sprayed with Pam. Bake at 350° for 30-35 minutes until toothpick comes out clean.

For frosting: Mix the pudding and milk for 2 minutes. Fold in the whipped topping.

**Personal Notes:** This was a Weight Watcher recipe that I liked. It had 3 points per serving.