

PUDDINGS

“Your dressing, dancing, gadding, where’s the good in,
Sweet lady, tell me, can you make a pudding?”

PUDDING.

For this you can use stale pieces of cake, pour over each dish a dip made of 2 tablespoons sugar, and 1 cup flour rubbed together, a small piece butter, cin namon and lemon juice, thin with hot water.

CHERRY PUDDING.

Make a biscuit dough, 1 pint flour, 1 heaping teaspoon baking powder, butter size of egg, a little salt, and milk enough to moisten to make a stiff batter, butter a round mould or cake pan, and put 1 pint stoned cherries in bottom and spread batter over top, set in steamer and steam one hour. Serve hot with cream and sugar.

PUDDING.

One egg well beaten, 1 cup sweet milk, 1½ cups chopped apples, 1 cup sugar, 1 teaspoon butter, 1 cup bread crumbs. Bake in a shallow dish.

BIRDS' NEST PUDDING.

Pare and core without quartering, enough tart apples to fill pudding pan; make a custard of 1 quart milk and yolks of 6 eggs, sweeten, spice and pour over apples and bake; when done use whites of eggs beaten stiff with 6 tablespoons white sugar; spread on the custard, brown lightly and serve either hot or cold. If necessary apples can be baked a while before custard is added.

DELICATE PUDDING.

One cup sugar, 1 cup sweet milk, 1 egg, 1 cup raisins, butter size of egg, 2 teaspoons baking powder, flour enough to make a stiff batter. Steam one and one-half hours.
SAUCE.—One cup sugar, ½ cup boiling water, 1 tablespoon butter, 2 tablespoons vinegar, 1 tablespoon corn starch, ½ nutmeg. Boil and stir.

Put 1 pint raspberries in pan, sweeten and sprinkle

CHOW NEST PUDDING.

a little flour over top and cover with batter made of 1 cup sugar, butter size of walnut, 1 egg, ½ cup milk, 1 teaspoon baking powder, 1 teaspoon vanilla, flour; make a little stiffer than cake batter. Bake.

FILLING.—Butter size of walnut, browned, milk and water, 1 pint, ½ cup sugar, flour enough to thicken, flavor with vanilla. Let come to a boil.

KISS PUDDING.

One quart milk, 3 tablespoons corn starch, the yolks of 4 eggs, ½ cup sugar, a little salt; place part of it with salt and sugar on the stove to boil. Dissolve the cornstarch in the rest of the milk and stir into the boiling milk, also add the yolks of the eggs and flour.
FROSTING.—The beaten whites of the eggs with ½ cup sugar, flavored with lemon. Cover the pudding and nicely brown, save a little frosting to moisten the top, then put grated cocoanut over the top.

CREAM OF COCOANUT PUDDING.

Put 1 pint of milk in a double boiler, moisten four teaspoons of corn starch in a little cold milk, add this to the scalding milk, stir and cook about two minutes; then add 1 small cup of sugar, the well-beaten whites of 3 eggs, and 1 cup shredded cocoanut.
SAUCE. One pint milk, the beaten yolks of 3 eggs, with 3 tablespoons sugar. Flavor to taste.

Pare 6 apples and punch out the cores, fill holes with cinnamon and sugar, 2 teaspoons cinnamon to a cup of sugar; take 1 tablespoon sago to each apple, wash it thoroughly and let it soak an hour in water enough to cover the apples, pour water over the ap-

SAGO AND APPLE PUDDING.

APPLE ROLLEY POLEY.

Peel, quarter and core sour apples, make rich soda biscuit dough, (or raised biscuit dough may be used if rolled thinner), roll to a half inch thick, slice the quarters, and lay on prepared paste or crust, roll up, tuck ends in, prick deeply with a fork, lay in a steamer and place over a kettle of boiling water, cook an hour and three-quarters. Or wrap in a cloth, tie up the ends and baste up the sides, put in a kettle of boiling water, and boil an hour and one-half more, keeping water boiling constantly. Cut across and eat with sweetened cream or butter and sugar.

DATE PUDDING.

Two eggs, 1 cup powdered sugar, 1 cup dates chopped fine, 1 cup nuts chopped, 2 tablespoons flour, 1 teaspoon baking powder, bake $\frac{3}{4}$ of an hour. Serve cold with whipped cream.

ORANGE ROLLEY POLEY.

Make a light pastry as for apple dumplings, roll in oblong sheets and lay oranges peeled, sliced and seeded, thickly over it; sprinkle with white sugar, scatter over all a teaspoon or two of grated orange peel, and roll up, folding down the edges closely to keep the syrup from running out; boil in a cloth one and one half-hours. Eat with lemon sauce prepared as follows: Six eggs, leaving out the whites of two, $\frac{1}{2}$ pound of butter, 1 pound sugar, juice of 2 lemons and rind of both grated; place over a slow fire, stir till it thickens like honey.

PINEAPPLE PUDDING.

Butter a pudding dish and line the bottom and sides with slices of stale cake (sponge cake is the best), pare and slice thin a large pineapple, place in the dish first a layer of pineapple then strew with sugar, then more pineapple, and so on until all is used, pour over a small teacup of water, and cover with slices of cake which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.

FIG PUDDING.

One-half pound figs chopped fine, 3 ounces bread or cake crumbs, $\frac{1}{2}$ cup chopped suet, 1 cup milk, $\frac{1}{2}$ cup sugar, 1 egg, 3 teaspoons flour, grated nutmeg and a pinch of salt. Steam two hours and serve with sauce.

STEAM CHOCOLATE PUDDING.

One-half cup granulated sugar, 1 egg, 1 tablespoon melted butter, a pinch of salt, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 squares grated chocolate. Steam one hour and serve with whipped cream.

ENGLISH PLUM PUDDING.

Twelve eggs, or 8 will do, $\frac{1}{2}$ pound suet, 1 pound seeded raisins, 1 pound English currants, $\frac{1}{2}$ pound brown sugar, $\frac{1}{2}$ pound citron, a little salt, 1 pint bread crumbs, 1 pint flour and a small nutmeg. Steam or boil in a cloth four hours. Serve hot with sauce.

PUDDING.

One cup molasses, yolks of 2 eggs, 1 cup warm water, 1 cup flour, 1 teaspoon soda, 1 cup raisins. Steam two hours.

Sauce. Two cups sugar, $\frac{1}{2}$ cup butter, beat to a cream. Add the beaten whites of 2 eggs, 1 teaspoon vanilla. Just before serving add 1 cup boiling water. Stir well.

COTTAGE PUDDING.
 One cup sweet milk, ½ cup sugar, 1 egg, 2 table-
 spoons melted butter, 1 heaping teaspoon baking pow-
 der, sifted with 1 pint flour. Bake or steam half hour
 and serve with lemon sauce.

APPLE PUDDING.
 Fill a buttered baking dish half full of sliced ap-
 ples and pour over them a batter made of 1 table-
 on butter, ½ cup sugar, ½ cup water, 1 cup flour,
 1 teaspoon baking powder. Bake in a moderate oven
 till brown. Serve with milk and sugar.

LIGHT PUDDING.
 One egg, 1 tablespoon butter or lard, 2-3 cup water,
 2 teaspoons baking powder, 1 cup flour.
 Dr. One scant cup sugar, 1 tablespoon butter, 2
 tablespoons flour, 1 cup boiling water, flavor to taste.

TAPIOCA PUDDING.
 Four heaping tablespoons tapioca, soak over night,
 4 eggs, reserving whites of two eggs for frosting, 1
 cup sugar, 1 quart sweet milk, pinch of salt. Flavor
 to taste. Boil in pan or pail of water.

RAISIN PUFFS.
 Two eggs, ½ cup butter, 3 teaspoons baking pow-
 der, 2 tablespoons sugar, 2 cups flour, 1 cup milk, 1
 cup raisins chopped. Place in well-greased cups and
 steam half hour. Serve with sugar and cream or
 with pudding dip.

PINEAPPLE PUDDING.
 One box phosphate gelatine, covered with 1 pint of
 cold water; let stand ½ hour, 1 cup sugar, 1 can pine-
 apple, juice of 3 lemons. Pour 1 pint boiling water
 over the gelatine and stir well, then pour over fruit.
 Add nuts if desired.

RICE CUSTARD.

Put $1\frac{1}{2}$ pints sweet milk in a double boiler, let come to a boil, take the yolks of 2 eggs, $\frac{3}{4}$ cup of sugar, 3 tablespoons corn starch, 1 teaspoon vanilla, 1 cup cold cooked rice, stir this together, add enough milk to make it thin enough to pour good, then add this to hot milk, let cook till thick, beat the whites of the eggs to a stiff froth and just before removing from the fire add them and a pinch of salt. Let cool. Can be eaten hot or cold.

PERSIMMON PUDDING.

Take $1\frac{1}{2}$ quarts of persimmons, mash and rub them through a coarse sieve of fine gullander, add 2 eggs well beaten, $\frac{3}{4}$ cup sugar, 1 pint sweet milk, $\frac{1}{2}$ cup butter cut in small bits, a little ground cinnamon and nutmeg to flavor, then add flour enough to make a stiff batter. Bake in moderately hot oven.

ORANGE PUDDING.

Peel and slice into small pieces 5 sweet oranges in a dish, put over them a cup of sugar. Boil 1 pint milk, 1 tablespoon corn starch and the yolks of 3 eggs together (over water), soon as thickened pour over fruit. Beat the whites to a stiff froth adding a tablespoon sugar, spread over the pudding and set in oven to harden, or stir the beaten whites into the pudding. Serve cold.

SMALL PLUM PUDDING.

One cup milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam two hours. Serve with whipped cream.

CHEESE CUSTARD.

Six tablespoons grated cheese, 1 tablespoon melted butter, $\frac{3}{4}$ pint sweet milk into which stir 1 heaping teaspoon corn starch, 2 eggs beaten separately, salt and pepper to taste. Set in a pan of hot water and bake fifteen minutes.

STEAMED PUDDING.

One egg, 1 cup dried or fresh fruit, ½ cup butter, 2 tablespoons sugar, 1 cup sweet milk, 2 teaspoons cream tartar, 1-2-3 cups flour, 1-2-3 teaspoons soda. Steam one hour. This pudding made with cherries is excellent. Do not cook in an earthen dish.

SWEET PUDDING.

Four cups flour, 1 cup suet, chopped fine, 1 cup seedless raisins, 1 cup good molasses, 1 teaspoon baking powder, 1 cup milk, salt and spices to taste. After mixing ingredients together put into cups and steam for three hours. Fill the cups three-quarters full. This recipe makes from six to eight cups.

SWEET PUDDING.

Chop fine 1 cup raisins and 1 cup suet, 2 cups sweet milk, 1 cup sugar, 4 cups flour, 1 teaspoon cream tartar, 2 teaspoons soda and a little salt. Cover tight and steam or boil two hours; leave room to swell. Eat with liquid sauce.

SAUCE. One quart water, generous lump butter, 1 cup of sugar. Flavor to taste. Thicken with flour.

SNOW PUDDING.

Three tablespoons corn starch wet with cold water, pour over this 1 pint boiling water, cook five minutes, stirring constantly, add whites of 3 eggs, beaten stiff. Wet a dish in cold water and pour the mixture in. Make a custard of the yolks of eggs, ½ cup sugar, 1 cup sweet milk, 1 tablespoon flour, let come to a boil but not curdle; flavor. When ready to serve pour custard around. Set on ice.

