

A PAGE OF PUDDINGS,

EVERY ONE OF WHICH IS TRIED AND TRUE.

The Queen of Puddings.—One teacupful of fine white sugar, two teacupfuls of dry bread-crumbs, a tablespoonful of fresh butter, a pint of boiling milk, pinch of salt, and the beaten yolks of three eggs. The grated rind of a fresh lemon should be added to the first-named ingredients, to the which are put first the boiling milk, and, when cool, the yolks of the eggs. Mix well and pour into a shallow buttered fireproof china dish, or an enamelled pie-dish, bake in moderate oven until set firm and a pale brown colour. Spread over the surface a little choice preserve without stones, and heap upon that a *meringue* of the whites of the eggs beaten with a tablespoonful of sugar and same of cream. Return to the oven to slightly colour the top, then remove at once. Good either hot or cold.

Lemon Meringue Pudding.—A quart of boiling milk poured over two teacupfuls of fine breadcrumbs, when well soaked add two ounces of castor sugar, the grated rind of a fresh lemon, two ounces of butter, and lastly the yolks of four eggs with the juice of half the lemon. Bake in gentle oven to a pale brown colour, then cover with a *meringue* sweetened and flavoured with the remaining lemon-juice. This also is good to eat cold.

Orange pudding may be made in the same way.

Newark Pudding.—One cupful of bread-crumbs soaked in a pint of milk, a tablespoonful of ground rice, a quarter of a pound of raisins, the stones removed and cut in two, a few drops of vanilla or almond essence, two tablespoonfuls of melted butter, a pinch of salt and half a teaspoonful of carbonate of soda. Separate the yolks and whites of two eggs; add the yolks to the other ingredients first, then lastly stir in lightly the whites; pour the mixture into a buttered dish and bake in gentle oven one hour.

Winter Raspberry Pudding (most delicious).—Two ounces of butter, two eggs, a pound pot of raspberry jam, half a pound of bread-crumbs, a quarter of a pound of brown sugar. Beat the butter and eggs separately, to the butter add the sugar and jam, then the eggs.

Butter a plain mould, sprinkle crumbs all around it and a layer at the bottom, then put in a layer of mixture, then more crumbs and more mixture, until the mould is full. Cover with a buttered paper and bake from three-quarters to one hour in moderate oven. Serve with sweet wine or cream sauce.

Apple Custard Pudding, for eating cold.—Pare, core and slice up four or five good cooking apples, add a little water to them and cook until they will beat up smoothly; sweeten well and flavour. Put them into a buttered pie-dish and carefully pour on the top half a pint of custard made from half a packet of custard powder (sweetened), grate a little nutmeg over, and let the pudding stand in a cool place.

Marmalade Pudding.—Half a pound each of breadcrumbs, beef suet (chopped) and sugar, six ounces of marmalade added. The whole well worked together with three or four well beaten eggs (no other moisture). Boil in a mould for two hours. Best made over-night.

Curates' Puddings.—Put into a saucepan one pint of milk, a few lumps of sugar and a bit of lemon rind, let it nearly boil, remove to cool. Whisk three eggs light, beat into them three spoonfuls of flour, add the sweetened milk by degrees, beat to a smooth batter. Pour into cups, only half filling them, and bake.

Cocoanut Pudding.—Half a pint of milk, quarter of a pound of cocoanut, two tablespoonfuls of cake-crumbs or fine breadcrumbs, two ounces of castor sugar, two ounces of butter, three eggs, one teaspoonful of vanilla.

Simmer the cocoanut in the milk in a saucepan, cream the butter and sugar together. Beat up the eggs, yolks and whites separately. When the cocoanut is tender take the saucepan from the fire and stir into it the butter and sugar. Add the yolks of eggs and vanilla, stirring well; and lastly the whites whipped to a stiff froth; stir lightly and thoroughly and pour into a buttered pie-dish and bake half an hour.

Fig Pudding (superior).—Half a pound of fine grated breadcrumbs, half a pound of good figs cut small, quarter of a pound of beef suet chopped fine, quarter of a pound of moist sugar, two ounces of candied peel shred fine, one ounce of sweet almonds or a little of the essence, half a nutmeg grated.

Mix the dry ingredients well together with a pinch of salt, then moisten the whole with two well whisked eggs and, if wished, a glass of sherry or light wine.

Butter a plain mould or basin, and pour in the mixture, cover the top with a thin paper, tie a cloth tightly over and boil for three hours. Turn out and serve with sweet sauce.

Exeter Pudding (choice).—Make a mixture of the following ingredients—six tablespoonfuls of fine bread-crumbs, two tablespoonfuls of fine sago, three tablespoonfuls of finely chopped suet and three tablespoonfuls of soft sugar. Beat two eggs well, adding half a cup of milk and a little lemon flavouring. Pour over the dry ingredients and mix thoroughly.

Now butter a pudding mould and put in a layer of sponge rusks at the bottom, cover these with a layer of the mixture, next another layer of rusks. On these spread a layer of delicate jam, then a layer of mixture, and so proceed until the mould is full; the top layer must be one of mixture. Bake in the oven for forty minutes or steam for an hour and a half. Serve with sauce made by boiling two or three tablespoonfuls of jam with a little water and straining it.

Nice Chocolate Pudding.—Take a quarter of a pound of stale sponge cakes or rusks in crumbs, two ounces of sugar, three ounces of butter and a quarter of a pound of mild chocolate, three eggs and three quarters of a pint of milk. Rub the butter and sugar to a cream, add the egg yolks well beaten, dissolve the chocolate in the milk and stir altogether, lastly stir in the whites well beaten to a froth. Bake in a deep round tin or steam in a mould about one hour.

Ginger-Bread Pudding.—Excellent for cold weather. Rub together in a basin eight ounces of breadcrumbs and four ounces of flour with six ounces of suet, one teaspoonful of baking-powder, and one teaspoonful each of ground ginger and mixed spice, also half a teaspoonful of salt. Warm well six ounces of treacle. Beat up one egg with a quarter of a pint of milk and stir well into the warm treacle. Pour over the dry ingredients and mix all well together. Pour into a greased mould leaving a little room to swell. Boil steadily for three hours. A few chopped figs or dates can be added to this pudding by way of change.

Swiss Apple Pudding.—Ingredients: Half a dozen large baking apples and half a pound of finely grated breadcrumbs. Butter a pie-dish and cover the bottom with a layer of crumbs, then a layer of sliced apples; sprinkle over these a large spoonful of moist sugar and a little grated nutmeg and lemon rind. Fill the dish with these alternate layers, letting crumbs form the upper and lower layers. Place little pieces of butter here and there over the top of the pudding, or, if liked, a sprinkling of fine suet crumbs, which is better for children. Pour into the dish half a cupful of water and bake gently in a moderate oven until the apples are tender; about half an hour.

Raisin Pudding.—Into one pound of flour rub a teaspoonful of baking-powder and a pinch of salt. Grate the rind of a fresh lemon into it, and add eight ounces of finely shred beef suet, also half a pound of good raisins stoned and cut small. A little spice may be added to flavour if liked. Work into a rather stiff paste with an egg and a cupful of milk.

Butter a plain mould and three parts fill it with the mixture, tie over it a buttered paper and steam the pudding for four hours. Serve with a sauce made by mixing one ounce of cornflour with half a pint of water, one ounce of butter, three ounces of sugar, the grated rind and juice of a lemon. Boil to a cream.

Pembleton Pudding.—Take equal quantities (a teacupful) of breadcrumbs, chopped suet, raisins, currants, sugar, a little shred lemon peel and pinch of salt. Mix with two beaten eggs and a little milk. Bake in well-buttered pie-dish until well set. Make a custard with two more eggs, half a pint of milk sweetened and flavoured, and pour on the top, baking until the custard is firm.