

Delicious Puddings

Collection of 167 Pudding Recipes

Compiled by Amy Tylor



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ALMOND PUDDING -1

Take one pound of almonds, blanch'd and beat fine, one pint of cream, the yolks of twelve eggs, two ounces of grated bread, half a pound of suet, marrow, or melted butter, three quarters of a pound of fine sugar, a little lemon-peel and cinnamon; bake it in a slow oven, in a dish, or little tins. The above are very good put in skins.

ALMOND PUDDING -2

4 eggs, 3 oz. of castor sugar, 4 oz. of ground sweet almonds, 1/2 oz. of ground bitter almonds. Whip the whites of the eggs to a stiff froth, mix them lightly with the well-beaten yolks, add the other ingredients gradually. Have ready a well-buttered pie-dish, pour the mixture in (not filling the dish more than three-quarters full), and bake in a moderately hot oven until a knitting needle pushed through comes out clean. Turn the pudding out and serve cold.

ALMOND PUDDING -3

Beat the yolks of four eggs very light with one-half cup of sugar; then add one-half cup of grated walnuts or almonds, one-half cup of grated white bread crumbs, then the stiffly-beaten whites of four eggs. Put in pudding form and steam from one and one-half to two hours. Serve with wine or fruit sauce.

ALMOND PUDDING -4

Boil a quart of cream, when cold, mix in the whites of seven eggs well beat; blanch five ounces of almonds, beat them with rose or orange-flower water, mix in the eggs and cream; sweeten it to your taste with fine powder sugar, then mix in a little citron or orange, put a thin paste at the bottom, and a thicker round the edge of the dish. Bake in a slow oven.

ALMOND PUDDING -5

Take two or three French-Rowles, or white penny bread, cut them in slices, and put to the bread as much Cream as wil cover it, put it on the fire till your Cream and bread be very warm, then take a ladle or spoon and beat it very well together, put to this twelve Eggs, but not above foure whites, put in Beef Suet, or Marrow, according to your discretion, put a pretty quantity of Currans and Raisins, season the Pudding with Nutmeg, Mace, Salt, and Sugar, but very little flower for it will make it sad and heavy; make a piece of puff past as much as will cover your dish, so cut it very handsomely what fashion you please; Butter the bottome of your Dish, put the pudding into the Dish, set it in a quick Oven, not too hot as to burne it, let it bake till you think it be enough, scrape on Sugar and serve it up.

APPLE PUDDING -1

Take half a dozen large codlins, or pippens, roast them and take out the pulp; take eight eggs, (leave out six of the whites) half a pound of fine powder sugar, beat your eggs and sugar well together, and put to them the pulp of your apples, half a pound of clarified butter, a little lemon-peel shred fine, a handful of bread crumbs or bisket, four ounces of candid orange or citron, and bake it with a thin paste under it.

APPLE PUDDING -2

Soak three matzoth and squeeze the water out well; put them in a bowl with three good-sized apples cut in small thick pieces; add one-quarter pound of currants, one-quarter pound of raisins, a little cinnamon, some rind of lemon cut thin, one-quarter pound of brown sugar and two ounces of melted fat; mix all well together with six beaten eggs; pour in a greased dish and bake in a moderate oven. This pudding can be boiled if preferred. Serve with rum sauce.

APPLE CUSTARD PUDDINGS.

Put a quart of pared and quartered apples into a stewpan, with half a cupful of water and cook them until they are soft. Remove from the

fire and add half a cupful of sugar, two tablespoonfuls of butter and the grated rind and the juice of a lemon. Have ready mixed two cupfuls of grated bread crumbs and two tablespoonfuls of flour; add this also to the apple mixture, after which stir in two well-beaten eggs. Turn all into a well-buttered pudding-dish and bake forty-five minutes in a moderate oven. Serve with sugar and cream or hard sweet sauce.

APPLE SPONGE PUDDING

Pare eight apples and cut off the tops carefully, so as to be able to use them as covers to the apples. Now scrape out the inside with a knife, being careful not to break the apple. Mix the scrapings with sugar, raisins, cinnamon, pounded almonds and a little white wine. Fill this mixture into the hollow of the apple and clap on a cover for each apple; then grease a pudding dish, lay in the apples and stew them for a few minutes, but not long enough to break them. Make a sponge cake batter of eight eggs and two scant cups of sugar and a pinch of salt and add the grated peel of a lemon and beat until thick, at least half an hour. Fold in a cup of matzoth flour, sifted very fine. Pour this batter over the apples and bake in a moderate oven. Serve with wine sauce. Half this quantity is sufficient for a small family.

APPLE PUDDING (Grated)

Take six good-sized apples, six yolks of eggs, one-half cup of sugar (or to taste), one-half pound of grated almonds, or one-half cup of matzoth-meal, one-half teaspoon of salt, one-half teaspoon of cinnamon. Pare the apples and leave them whole. Then grate all the apple from the pulp. To this add the above, also about three tablespoons of chicken or goose grease. When all is well mixed, add the whites well beaten to a stiff froth. Mix very light. Bake in well-greased baking dish.

APPLE AND LADY-FINGER PUDDING

Core and peel apples, take top off, chop the top with almonds, citron and raisins; butter your pan, fill apples, sugar them and pour over a little wine, bake until tender; when cool add four yolks of eggs beaten with one cup of sugar, then last, add beaten whites and eight lady fingers rolled, and juice of one whole lemon; pour over apples, bake.

Eat cold.

APPLE TAPIOCA PUDDING

Soak three-quarter cup of tapioca and boil it in one quart of water until clear, sweetening to taste. Pare and core six apples and place them in a baking dish. Fill the cores with sugar, pour the tapioca around them and grate a little nutmeg over the top. Cover and bake until the apples are soft. Serve with cream.

APPLE PEARL BARLEY PUDDING.

1/2 lb. of pearl barley, 1 lb. of apples, 2 oz. of sugar, 1/4 oz. of butter, the grated rind of a lemon. Soak the barley overnight, and boil it in 3 pints of water for 3 hours. When quite tender, add the sugar, lemon rind, and the apples pared, cored, and chopped fine. Pour the mixture into a buttered dish, put the butter in bits over the top, and bake for 1 hour.

APPLE AND HONEY PUDDING

Take four cups of raw apples cut in small pieces, two cups of bread crumbs, one-half cup of hot water, two teaspoons of butter, two teaspoons of cinnamon, one-half cup of honey. Put a layer of the apple in a well-buttered pudding dish; then a layer of crumbs. Mix the honey and hot water. Pour part of this over the crumbs, sprinkle with cinnamon and dot with a few bits of butter. Fill the dish with alternate layers of apples, crumbs, honey, etc., having a layer of crumbs on top. Cover and bake forty-five minutes. Serve with cream.

APRICOT PUDDING -1

1 tin of apricots, 6 sponge cakes, 1/2 pint of milk, 2 eggs. Put the apricots into a saucepan, and let them simmer with a little sugar for 1/2 an hour; take them off the fire and beat them with a fork. Mix with them the sponge cakes crumbled. Beat the eggs up with milk and pour it on the apricots. Pour the mixture into a wetted mould and bake in a hot oven with a cover over the mould for 1/2 an hour. Turn out; serve either hot or cold.

APRICOT PUDDING -2

Put 1 pint milk into saucepan, add two tablespoons Crisco, and bring to boiling point. Mix 1/2 cup cornstarch with 1/2 cup milk and stir slowly into boiling milk, add 1/2 teaspoon salt. Heat 1 cup apricot jam, and strain off juice. Stir the pieces of apricot into cornstarch and cook for 5 minutes. Sprinkle 1 tablespoon chopped pistachio nuts into wet mold and pour in hot mixture. Turn out when cold and surround with apricot juice.

ARROW ROOT PUDDING.

Take four tea-cups full of arrow root, and dissolve it in a pint of cold milk. Then boil another pint of milk with some broken cinnamon, and a few bitter almonds or peach-leaves. When done, strain it hot over the dissolved arrow root; stir it to a thick smooth batter, and set it away to get cold. Next, beat six eggs very light, and stir them into the batter, alternately with a quarter of a pound of powdered white sugar. Add a grated nutmeg and some fresh lemon-peel grated. Put the mixture into a buttered dish, and bake it an hour. When cold, cut some slices of preserved quince or peach, and arrange them handsomely all over the top of the pudding; or ornament it with strawberries, or raspberries preserved whole.

BANANA PUDDING.

Cut sponge cake in-slices, and, in a glass dish, put alternately a layer of cake and a layer of bananas sliced. Make a soft custard, flavor with a little wine, and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole.

BIRD-NEST PUDDING -1

6 medium-sized apples, 5 eggs, 1 quart of milk, sugar, the rind of 1/2 a lemon and some almond or vanilla essence. Pare and core the apples, and boil them in 1 pint of water, sweetened with 2 oz. of sugar, and the lemon rind added, until they are beginning to get soft. Remove the

apples from the saucepan and place them in a pie-dish without the syrup. Heat the milk and make a custard with the eggs, well beaten, and the hot milk; sweeten and flavour it to taste, pour the custard over the apples, and bake the pudding until the custard is set.

BIRD-NEST PUDDING -2

Pare four or five large tart apples and cut off the top of each apple to use as a cover. Now scrape out all the inside, being careful not to break the apples; mix scrapings with sugar, cinnamon, raisins, a few pounded almonds and add a little white wine and the grated peel of one lemon. Fill up the apples with this mixture and put back the top of each apple, so as to cover each well. Grease a deep dish, set in the apples and stew a few minutes. In the meantime make a sponge cake batter of four eggs, one cup of pulverized sugar, one cup of flour and pour over the apples and bake one-half hour. Eat warm or cold, with or without sauce. Plain baked apples can be substituted for the filled apples.

BREAD PUDDING -1

Take three jills of milk, when boiled, take a penny loaf sliced thin, cut off the out crust, put on the boiling milk, let it stand close covered till it be cold, and beat it very well till all the lumps be broke; take five eggs beat very well, grate in a little nutmeg, shred some lemon-peel, and a quarter of a pound of butter or beef-suet, with as much sugar as will sweeten it; and currans as many as you please; let them be well cleaned; so put them into your dish, and bake or boil it.

BREAD PUDDING -2

Grate stale bread, or soak the crumb of a French roll in milk, which must be warmed; beat with it two or three eggs, flavor and sweeten to taste, sometimes with a little wine or essence of lemon, or beaten almonds; it will require to be boiled about half an hour. This pudding is excellent made as above, with the addition of the peel of one whole lemon grated, with its juice, and baked.

BREAD PUDDING -3

Soak one and one-half cups of bread crumbs in a pint of sweet milk for half an hour; separate the whites and yolks of two eggs, setting the whites in a cool place until needed. Beat the yolks with a half cup of sugar and add the grated peel of one lemon and stir into the bread crumbs. Put in some raisins and pour into a greased pudding dish and bake in a moderate oven, about half an hour. Beat the whites of the eggs to a stiff froth, adding half a cup of powdered sugar; and spread this on top of pudding and return to the oven and brown delicately. May be eaten hot or cold, with jelly sauce or whipped cream. Stale cake of any kind may be used instead of bread; and ginger bread also is particularly nice, adding raisins and citron, and spreading a layer of jelly on the pudding before putting on the icing.

BROWN-BREAD PUDDING

Take half a pound of brown bread, and double the weight of it in beef-suet; a quarter of a pint of cream, the blood of a fowl, a whole nutmeg, some cinnamon, a spoonful of sugar, six yolks of eggs, three whites: mix it all well together, and boil it in a wooden dish two hours. Serve it with sack and sugar, and butter melted.

BLACK BREAD PUDDING

Yolks of three eggs beaten with one cup of sugar; add one teaspoon of cinnamon, pinch of cloves, and pinch of allspice; one cup of stale rye bread crumbs added gradually. Mix well and add beaten whites. Bake slowly. Half an hour before serving, add one cup of claret or white wine. Serve with sherry wine sauce or whipped cream.

QUEEN BREAD PUDDING

Take one cup of grated bread crumbs, soak it in one pint of sweet milk; then break three eggs; separate the whites, add to the yolks one cup of sugar and a small piece of butter; beat it well, and squeeze the bread crumbs out of the milk, and add this to the yolks and flavor with

vanilla. Grease the pans with butter, put the mixture in the pan, and pour the milk over it; set in the oven to bake until nearly dry, then add a layer of fresh fruit (apricots or peaches are the best or strawberry preserves); add the whites of eggs that were beaten stiff. Serve cold with cream or milk. This can also be served hot.

RYE BREAD PUDDING

Dry one-half cup of rye bread crumbs in oven. Beat the yolks of four eggs very light with one-half cup of sugar, then add a pinch of cloves and allspice, one-half teaspoon of cinnamon, grated rind of one-half lemon and one-quarter pound of chopped almonds. Moisten crumbs with three tablespoons of whiskey or brandy, add to eggs, then add stiffly-beaten whites of four eggs. Put in mold and boil three hours. Serve with a brandy or whiskey sauce.

BREAD AND JAM PUDDING.

Fill a greased pudding basin with slices of Allinson bread, each slice spread thickly with raspberry jam; make a custard by dissolving 1 tablespoonful of cornflour in 1 pint of milk well beaten; boil up and pour this over the jam and bread; let it stand 1 hour; then boil for 1 hour covered with a pudding cloth. Serve either hot or cold, turned out of the basin.

STEAMED BREAD PUDDING

3/4 lb. of breadcrumbs, 1 wineglassful of rosewater, 1 pint of milk, 3 oz. of ground almonds, sugar to taste, 4 eggs well beaten, 1 oz. of butter (oiled). Mix all the ingredients, and let them soak for 1/2 an hour. Turn into a buttered mould and steam the pudding for 1-1/2 to 2 hours.

BOILED BREAD PUDDING.

To one quart of bread crumbs soaked soft in a cup of hot milk, add one cupful of molasses, one cupful of fruit or chopped raisins, one teaspoonful each of spices, one tablespoonful of butter, a teaspoonful of salt, one teaspoonful of soda, about a cupful of flour sifted;

boil or steam three hours. Serve with sweet sauce.

BREAD AND FRUIT PUDDING.

Line a pudding-basin with slices of bread from which the crust has been removed. Take care to fit the slices together as closely and neatly as possible. Stew any juicy fruit in season with sugar to taste. Do not add water. (Blackcurrants or raspberries and redcurrants are best for this dish.) When done, fill up the basin with the boiling fruit. Top with slices of bread fitted well in. Leave until cold. Turn out and serve.

BREAD AND BUTTER PUDDING -1

Butter the sides and bottom of a deep pudding-dish, then butter thin slices of bread, sprinkle thickly with sugar, a little cinnamon, chopped apple, or any fruit you prefer between each slice, until your dish is full. Beat up two eggs, add a tablespoonful of sifted flour; stir with the three cupfuls of milk and a little salt; pour over this the bread, let it stand one hour and then bake slowly, with a cover on, three-quarters of an hour; then take the cover off and brown. Serve with wine and lemon sauce.

BREAD AND BUTTER PUDDING -2

Place a layer of stale bread, rolled fine, in the bottom of a pudding-dish, then a layer of any kind of fruit; sprinkle on a little sugar, then another layer of bread crumbs and of fruit; and so on until the dish is full, the top layer being crumbs. Make a custard as for pies, add a pint of milk and mix. Pour it over the top of the pudding and bake until the fruit is cooked.

BUN PUDDING.

3 stale 1d. buns, 1-1/2 pints milk, 3 eggs, 2 oz. sugar. Cut the buns in thin slices, put them in a dish, beat the eggs well, add to the milk and sugar, and pour over the buns; cover with a plate, then stand for 2 hours; bake for 1 hour in a moderate oven, or steam for 1-1/2 hours, as preferred; serve with lemon sauce.

BATTER PUDDING -1

Stir in three ounces of flour, four beaten eggs, and one pint of milk, sweeten to taste, and mix to a smooth batter about the thickness of good cream, and boil in a buttered basin.

BATTER PUDDING -2

Take 2 eggs and 1 teacup flour. Well whisk the eggs. Sprinkle in the flour a spoonful at a time. Stir gently. When the batter becomes too thick to stir, thin it with a little milk. Then add more flour until it is again too thick, and again thin with the milk. Proceed in this way until all the flour is added, and then add sufficient milk to bring the batter to the consistency of rather thick cream. Have ready a very hot greased tin, pour in and bake in a hot oven until golden brown. By mixing in the way indicated above, a batter perfectly free from lumps is easily obtained.

BATTER JAM PUDDING.

1 pint of milk, 3 oz. of cornflour, 3 oz. of Allinson fine wheatmeal, 2 oz. of butter, 3 eggs, some raspberry or apricot jam. Rub the cornflour and meal smooth with a little of the milk; bring the rest to boil with the butter, and stir into it the smooth paste. Stir the mixture over the fire for about 8 minutes, then turn it into a basin to cool. Beat up the yolks of the eggs and add them to the cooked batter; whip the whites of the eggs to a stiff froth and add them to the rest; butter a pie-dish, pour in a layer of the batter, then spread a layer of jam, and so on, until the dish is full, finishing with the batter, and bake the pudding for 1/2 an hour.

BELGIAN PUDDING.

Soak a 1d. French roll in 1/2 pint of boiling milk; for 1 hour, then add 1/4 lb. of sultanas, 1/4 lb. of currants, 3 oz. of sugar, 4 chopped apples, a little chopped peel, the yolks of 3 eggs, a little grated nutmeg and zest of lemon. Mix in lastly the whites of the 3 eggs whisked to a stiff froth, pour into a mould, and boil for 2

hours. Serve with a sweet sauce.

BUCKINGHAM PUDDING.

1/4 lb. of ratafias, 4 or 5 sponge cakes, 3 eggs, 3/4 pint of milk, sugar to taste, vanilla flavouring. Butter a mould, press the ratafias all over it, and lay in the sponge cakes cut in slices; then put in more ratafias and sponge cakes until the mould is almost full. Beat the yolks of the eggs well together and the whites of 2 eggs. Boil the milk and pour it on the eggs, let it cool a little, add sugar and flavouring. Pour into the mould. Cover it with buttered paper and steam for about 1 hour. Turn it out carefully, and serve with jam or sauce round it.

BOMBAY PUDDING.

Cook a heaped tablespoon of semolina in 1/2 pint of milk to a stiff paste. Spread it on a plate to cool. (Smooth it neatly with a knife). When quite cold, cut it into four. Dip in a beaten egg and fry brown. Serve hot with lemon sauce. This may also be served as a savoury dish with parsley sauce. The quantity given above is sufficient for two people.

BLACK PUDDING

Take two quarts of whole oatmeal, pick it and half boil it, give it room in your cloth, (you must do it the day before you use it) put it into the blood while it is warm, with a handful of salt, stir it very well, beat eight or nine eggs in about a pint of cream, and a quart of bread-crumbs, a handful or two of maslin meal dress'd through a hair-sieve, if you have it, if not put in wheat flour; to this quantity you may put an ounce of Jamaica pepper, and ounce of black pepper, a large nutmeg, and a little more salt, sweet-marjoram and thyme, if they be green shred them fine, if dry rub them to powder, mix them well together, and if it be too thick put to it a little milk; take four pounds of beef-suet, and four pounds of lard, skin and cut it in thin pieces, put it into your blood by handfuls, as you fill your puddings; when they are filled and tied prick them with a pin, it will keep them from bursting in the boiling; (you must boil them twice) cover them close and it will make them black.

CARROT PUDDING -1

Take one cup of sugar, one-third cup of butter, one cup of grated carrots, one cup of grated potatoes, one cup of raisins, one cup of currants, two cups of bread crumbs, one-half teaspoon of baking-soda stirred in the potatoes, one teaspoon each of cloves, cinnamon, and allspice. Mix all these and add a little syrup and four tablespoons of whiskey. Steam four hours. Serve with hard sauce.

CARROT PUDDING -2

Beat one and a half cups of powdered sugar and the yolks of eight eggs; take one and a half cups peeled and grated raw carrots and stir all together. Add one cup of grated almonds, the rind of half a lemon chopped finely, one tablespoon of wine, and last the beaten whites of the eggs. Bake in a well-buttered and flour-sprinkled form at least one hour in a slow oven.

CARROT PUDDING -3

Take three or four clear red carrots, boil and peel them, take the red part of the carrot, beat it very fine in a marble mortar, put to it the crumbs of a penny loaf, six eggs, half a pound of clarified butter, two or three spoonfuls of rose water, a little lemon-peel shred, grate in a little nutmeg, mix them well together, bake it with a puff-paste round your dish, and have a little white wine, butter and sugar, for the sauce.

CARROT PUDDING -4

Take half a pound of carrots, when boil'd and peel'd, beat them in a mortar, two ounces of grated bread, a pint of cream, half a pound of suet or marrow, a glass of sack, a little cinnamon, half a pound of sugar, six eggs well beat, leaving out three of the whites, and a quarter of a pound of macaroons; mix all well together; puff-paste

round the dish-edge.

CANADIAN PUDDING.

To use up cold stiff porridge. Mix the porridge with enough hot milk to make it into a fairly thick batter. Beat up 1 or 2 eggs, 1 egg to a breakfastcupful of the batter, add some jam, stirring it well into the batter, bake 1 hour in a buttered pie-dish.

CALF'S-FOOT PUDDING.

Take two calf's feet, when they are clean'd boil them as you would for eating; take out all the bones; when they are cold shred them in a wooden bowl as small as bread crumbs; then take the crumbs of a penny loaf, three quarters of a pound of beef suet shred fine, grate in half a nutmeg, take half a pound of currans well washed, half a pound of raisins stoned and shred, half a pound of sugar, six eggs, and a little salt, mix them all together very well, with as much cream as will wet them, so butter your cloth and tie it up tight; it will take two hours boiling; you may if you please stick it with a little orange, and serve it up.

CITRON PUDDING.

Cut in slices two ounces of citron, the same quantity of candied orange and lemon peel, add to them four ounces of loaf sugar, and four of fresh butter; line a dish with fine puff paste, and beat up to a froth the yolks of four eggs and the whites of two, fill the dish with these ingredients and bake half an hour. The dish should be shallow.

CHICKEN PUDDING.

Line a basin with a good beef-suet paste, and fill it with chicken, prepared in the following way: cut up a small chicken, lightly fry the pieces, then place them in a stew-pan, with thin slices of _chorissa_, or, if at hand, slices of smoked veal, add enough good beef gravy to cover them; season with mushroom essence or powder, pepper, salt, and a very small quantity of nutmeg, and mace; simmer gently for a quarter of an hour, and fill the pudding; pour over part of the gravy and keep the rest to be poured over the pudding when served in the dish. The

pudding, when filled, must be covered closely with the paste, the ends of which should be wetted with a paste brush to make it adhere closely.

CHEESE PUDDING

Take breakfast-cupful of milk into a saucepan, with a piece of butter the size of a large egg. Let it remain until the butter is melted, then pour it over three-quarters of a pound of bread crumbs and half a pound of grated cheese; let these soak for twenty minutes, then add a pinch of salt and 4 eggs, well beaten. Pour the mixture into a well-buttered dish, and bake in a quick oven upto 40 Minutes.

CHERRY PUDDING -1

Grate one-half pound of stale rye bread and wet this with a wineglass of red wine. Pound two tablespoons of almonds, stir the yolks of four eggs with half a cup of powdered sugar, flavor with cinnamon, and add the grated bread and almonds. Stone one-half pound each of sweet and sour cherries. Mix all thoroughly with the beaten whites added last. Do not take the juice of the cherries. Butter the pudding mold well before you put in the mixture. To be eaten cold.

CHERRY PUDDING -2

Scald a pint of crackers or bread crumbs in a quart of boiling milk; add a piece of butter the size of an egg, a good pinch of salt, four eggs, a cup and a half of sugar, a little ground cinnamon and a quart of stoned cherries. Bake in quick oven.

CHOCOLATE PUDDING -1

1/4 lb. of grated Allinson chocolate, 1/4 lb. of flour, 1/4 lb. of sugar, 1/4 lb. of butter, 1 pint of milk, 3 eggs. Mix the chocolate, flour, sugar, and butter together. Boil up the milk and stir over the fire until it comes clean from the sides of the pan, then take it out and let it cool. Break the eggs, whisk the whites and yolks separately, first add the yolks to the pudding, and when they are well stirred in, mix in the whites. Put into a buttered basin, and steam for 1 hour. Turn out and serve hot.

CHOCOLATE PUDDING -2

One quart of milk, fourteen even tablespoonfuls of grated bread crumbs, twelve tablespoonfuls grated chocolate, six eggs, one tablespoonful vanilla, sugar to make very sweet. Separate the yolks and whites of four eggs, beat up the four yolks and two whole eggs together very light with the sugar. Put the milk on the range, and when it come to a perfect boil pour it over the bread and chocolate; add the beaten eggs and sugar and vanilla; be sure it is sweet enough; pour into a buttered dish; bake one hour in a moderate oven. When cold, and just before it is served, have the four whites beaten with a little powdered-sugar and flavor with vanilla and use as a meringue.

CHOCOLATE PUDDING -3

Half a cake of chocolate broken in one quart of milk and put on the range until it reaches boiling point; remove the mixture from the range; add four teaspoonfuls of cornstarch mixed with the yolks of three eggs and one cup and a half of sugar; stir constantly until thick; remove from the fire and flavor with vanilla; pour the mixture in a dish; beat the whites of the three eggs to a stiff froth and add a little sugar; cover the top of the pudding with a meringue and set in the oven until a light brown. Serve cold.

CHOCOLATE PUDDING (STEAMED).

Three large sticks of chocolate, 1 pint of milk, 3 eggs, 7 oz. of Allinson fine wheatmeal, piece of vanilla 3 inches long Dissolve the chocolate in 3/4 of the pint of milk, with the rest of the milk mix the wholemeal smooth, add it to the boiled chocolate, and stir the mixture over the fire until it detaches from the sides of the saucepan; then remove it from the fire and let it cool a little. Beat up the yolks of the eggs and stir those in, whip the whites to a stiff froth and mix these well through, turn the whole into a buttered mould, and steam the pudding 1-1/2 hours. Serve with white sauce poured round.

CHOCOLATE ALMOND PUDDING.

1/2 lb. of ground sweet almonds, 7 oz. of castor sugar, 1 oz. of Allinson cocoa, 8 eggs, the whites beata up stiffly, 1 dessertspoonful of vanilla essence. Place the yolks of the eggs in the pan, whip them well, add the vanilla essence, the sugar, the almond meal, and the cocoa, beating the mixture all the time; add the whites

of the eggs last. Pour the mixture into pie-dishes, taking care not to fill them to the top, and bake the puddings the same way as almond puddings.

CHOCOLATE CORNSTARCH PUDDING

Take one quart of milk, one and one-half cups of sugar, seven heaping tablespoons of cocoa, six level tablespoons of cornstarch, one tablespoon of vanilla; place milk and sugar up to boil, when boiling, add cocoa, dissolved to a smooth paste; then add cornstarch dissolved in cold water, let come to a boil, remove from fire and add the vanilla; then place in mold and allow to get cold. Serve with whipped cream.

CUSTARD PUDDING -1

Take a pint of cream, mix it with six eggs well beat, two spoonfuls of flour, half a nutmeg grated, a little salt and sugar to your taste; butter your cloth, put it in when the pan boils, baste it just half an hour, and melt butter for the sauce.

CUSTARD PUDDING -2

To one desert spoonful of flour, add one pint of fresh milk and the yolks of five eggs; flavor according to fancy, with sugar, nutmeg, or lemon-peel; beat to a froth two whites of eggs and pour to the rest; boil rather more than half an hour.

BAKED CUSTARD PUDDING.

1 pint of milk, 3 eggs, sugar, vanilla flavouring, nutmeg. Warm the milk, beat up the eggs with the sugar, pour the milk over, and flavour. Have a pie-dish lined at the edge with baked paste, strain the custard into the dish, grate a little nutmeg over the top, and bake in a slow oven for 1/2 an hour. Serve in the pie-dish with stewed rhubarb.

CUSTARD PUDDING WITHOUT EGGS.

One dessertspoonful of flour, one packet of Allinson custard powder, 1 oz. of butter, 1 pint of milk, and sugar to taste. Mix the flour and custard powder to a smooth, thin paste, with a few tablespoonfuls of the milk, boil the rest of the milk with the sugar and butter; when quite boiling pour it into the powder, &c., in the basin, stir briskly, then pour into a greased pie-dish and brown slightly in the oven; before serving decorate the top with some apricot or other jam.

CUSTARD AND FRUIT PUDDING.

2 cupfuls of stewed and stoned plums (or the same quantity of any other fruit), 1 pint of milk, 3 eggs, 1 large cupful of fine breadcrumbs, sugar to taste, 1 teaspoonful of ground cinnamon, and 1 oz. of butter. Mix the crumbs and fruit in a bowl, oil the butter and mix it with the other ingredients, adding the sugar and cinnamon; beat up the eggs with the milk, and mix it with the rest of the pudding; have ready a greased pie-dish, pour in the mixture, and bake the pudding until nicely brown.

CREAM CUSTARD PUDDING

Take 2 cup butter and 2 cup flour. Melt butter, and cream flour and butter together Yolks of four eggs, one cup sugar, one and one-half cups sweet milk Beat yolks, add sugar; when milk is scalded add flour and butter, then sugar and eggs Cook in double boiler until thick Add flavoring as necessary

CREAM PUDDING.

Beat the yolks and whites of six eggs well and stir them into one pint of flour, one pint of milk, a little salt and a bit of soda dissolved in a little water, the grated rind of a lemon and three spoonfuls of sugar; just before baking stir in one pint of cream and bake in a buttered dish. Eat with cream.

CABBAGE PUDDING

Take two pounds of the lean part of a leg of veal; take of beef-suet the like quantity; chop them together, then beat them together in a stone mortar, adding to it half a little

cabbage, scalded, and beat that with your meat; then season it with mace and nutmeg, a little pepper and salt, some green gooseberries, grapes, or barberries in the time of year. In the winter put in a little verjuice; then mix all well together, with the yolks of four or five eggs well beaten; then wrap it up in green cabbage leaves; tye a cloth over it, boil it an hour: melt butter for sauce.

CHESTNUT PUDDING -1

Boil one pound of chestnuts fifteen minutes. Shell and skin them, then put back on stove with a cup of milk and boil till tender. Rub through a colander. Butter a mold, line it with the pulp, then add a layer of apple sauce that has been colored with currant jelly, then another layer of chestnuts, and again apple sauce. Squeeze lemon juice over all, and bake in a moderate oven. Turn out on a platter and serve with whipped cream colored with currant jelly.

CHESTNUT PUDDING -2

Take a dozen and half of chestnuts, put them in a skillet of water, and set them on the fire till they will blanch; then blanch them, and when cold, put them in cold water, then stamp them in a mortar, with orange-flower-water and sack, till they are very small; mix them in two quarts of cream, and eighteen yolks of eggs, the whites of three or four; beat the eggs with sack, rose-water and sugar; put it in a dish with puff-paste; stick in some lumps of marrow or fresh butter, and bake it.

COCOA PUDDING.

1/2 lb. of stale Allinson bread, 1 pint of milk, 1 oz. of butter, 3 oz. of sifted sugar, 1 tablespoonful of Allinson cocoa, 3 eggs, vanilla to taste. Boil the bread in the milk until it is quite soft and mashed up; then add the cocoa, smoothed with a little hot water, the sugar, and vanilla. Let the mixture cool a little, add the yolks of the eggs, well beaten, then beat the whites of the eggs to a stiff froth, add these, mixing all well. Bake the pudding in a buttered dish of an hour.

COCOA NUT PUDDING.

Take about half a pound of finely grated cocoa nut; beat up to a cream half a pound of fresh butter, add it to the cocoa nut, with half a pound of white sugar, and six whites of eggs beaten to a froth; mix the whole well together, and bake in a dish lined with a rich puff paste.

COCOANUT PUDDING

One grated cocoanut, six eggs, grated rind and juice of two lemons, one cup of granulated sugar and the milk of the cocoanut; beat the yolks of the eggs with the sugar and the grated rind of lemon until light and creamy; add gradually the cocoanut and the beaten whites of the eggs, and lastly put in the milk of the cocoanut, to which has been added the juice of the lemons. Bake in a moderate oven for half an hour and serve quite cold.

CAULIFLOWER PUDDING.

Boil the flowers in milk, take the tops and lay them in a dish, then take three jills of cream, the yolks of eight eggs, and the whites of two, season it with nutmeg, cinnamon, mace, sugar, sack or orange-flower water, beat all well together, then pour it over the colliflower, put it into the oven, bake it as you would a custard, and grate sugar over it when it comes from the oven. Take sugar, sack and butter for sauce.

COLLEGE PUDDINGS.

Grate an old penny loaf, put to it a like quantity of suet shred, a nutmeg grated, a little salt and some currans, then beat some eggs in a little sack and sugar, mix all together, and knead it as stiff as for manchet, and make it up in the form and size of a turkey's egg, but a little flatter; take a pound of butter, put it in a dish or stew-pan, and set it over a clear fire in a chafing-dish, and rub your butter about the dish till it is melted, then put your puddings in, and cover the dish, but often turn your puddings till they are brown alike, and when they are enough grate some sugar over them, and serve them up hot.

For a side-dish you must let the paste lie for a quarter of an hour before you make up your puddings.

CORN PUDDING -1

Scrape with a knife six ears of green corn, cutting each row through the middle. Add two cups of milk, one-half cup of butter, three eggs--the whites and yolks beaten separately--a little salt and white pepper. Stir the yolks into the milk and corn, pour into a baking dish, stir in the whites and bake one and one-half hours.

CORN PUDDING -2

1 tin of sweet corn, 1 pint of milk, 4 eggs, 1 oz. of butter, 8 oz. of Allinson fine wheatmeal, 1/2 saltspoonful of nutmeg, pepper and salt to taste. Make a batter of the meal, eggs and milk, add the other ingredients, pour the mixture into a pie-dish, and let it bake 1 hour.

CORNSTARCH PUDDING.

Reserve half a cupful of milk from a quart and put the remainder on the stove in a double boiler. Mix four large tablespoonfuls of cornstarch and a teaspoonful of salt with the half cupful of milk; then stir the mixture into the boiling milk and beat well for two minutes. Cover the boiler and cook the pudding for twelve minutes; then pour it into a pudding-dish and set in a cool place for half an hour. When the time for serving comes, make a sauce in this manner: Beat the whites of two eggs to a stiff, dry froth, and beat into this two tablespoonfuls of powdered sugar. As soon as the sugar has been well mixed with the whites, add half of a large tumbler of currant jelly, or any other bright jelly, or any kind of preserved fruit may be used. If you prefer, serve sugar and cream with the pudding instead of a sauce.

CORNMEAL PUDDING

Bring one pint of milk to the boiling point; pour it gradually on one-half cup of Indian meal, stirring all the while to prevent lumps. When cool add three eggs well beaten, and one tablespoon of flour, one-half cup of sugar, one-half teaspoon of ginger, one teaspoon of cinnamon, pinch of salt and one pint cold milk. Pour into battered pudding dish and bake an hour and a half. Serve with hot maple sugar or

cream.

CUBAN PUDDING.

Crumble a pound of sponge cakes, an equal quantity, or less if preferred, of cocoanut, grated in a basin. Pour over two pints of rich cream previously sweetened with a quarter of a pound of loaf sugar and brought to the boiling point. Cover the basin and when the cream is soaked up stir in it eight well-beaten eggs. Butter a mold, arrange four or five ounces of preserved ginger around it, pour in the pudding carefully and tie it down with a cloth. Steam or boil slowly for an hour and a half; serve with the syrup from the ginger, which should be warmed and poured over the pudding.

CURD PUDDING.

Take three quarts of new milk, put to it a little urning, as much as will break it when it is scumm'd break it down with your hand, and when it is drained grind it with a mustard ball in a bowl, or beat it in a marble-mortar; then take half a pound of butter and six eggs, leaving out three of the whites; beat the eggs well, and put them into the curds and butter, grate in half a nutmeg, a little lemon-peel shred fine, and salt, sweeten it to your taste, beat them all together, and bake them in little petty-pans with fast bottoms; a quarter of an hour will bake them; you must butter the tins very well before you put them in; when you dish them up you must lay them the wrong side upwards on the dish, and stick them with either blanch'd almonds, candid orange, or citron cut in long bits, and grate a little loaf sugar over them.

CHERRY BATTER PUDDING.

Stone and pick some fine cherries, put them into a buttered mould, and pour over them a fine batter well sweetened, tie over the mould closely, and boil one hour and a half; serve with sweet sauce. This is a delicious pudding; plums or damsons are sometimes used instead of cherries.

CUMBERLAND PUDDING.

Take equal quantities of bread crumbs, apples finely chopped, currants and shred suet, sweeten with brown sugar, and mix all together with three eggs, a little brandy, grated nutmeg, and lemon peel; boil in a round mould from one to two hours, according to the size of the pudding.

DATE PUDDING -1

Melt three tablespoons of butter, add one-half cup of molasses, one-half cup of milk, one and two-third cups of flour sifted with one-half teaspoon of baking-soda, one-quarter teaspoon of salt, one-quarter teaspoon each of cloves, cinnamon, and nutmeg. Add to the above one-half pound of dates, stoned and cut. Turn into a well-buttered mold. Butter the cover also and steam two and one-half hours. Keep at a steady boil. Serve with any kind of sauce.

DATE PUDDING -2

Take 1/2 lb. of plain wholemeal biscuits,
1/2 lb. dates, 2 ozs. nutter, 1 heaped tablespoon wholemeal flour,
grated rind of 2 lemons and water.
Grind the biscuits to flour in the food-chopper. Wash, stone, and chop the dates. Grate off the yellow part of the lemon rinds. Rub the nutter into the biscuit-powder. Add dates, lemon peel, and flour. Mix with enough water to make a paste stiff enough for the spoon to just stand up in alone. Be very particular about this, as the tendency is to add rather too little than too much water, owing to the biscuit-powder absorbing it more slowly. Put into a greased pudding-basin or mould. Steam or boil for 5 hours. "Ixion Kornules" may be used instead of the biscuits, if preferred. They save the labour of grinding, but they need soaking for an hour in cold water before using. Well squeeze, add the other ingredients, and moisten with the water squeezed from the kornules.

FARINA PUDDING WITH PEACHES

To one quart of milk add one-half cup of farina, salt, and a small piece of butter. Boil in a double boiler until thick. Beat the yolks of four eggs with four tablespoons of white sugar, and add this just before taking off the fire. Stir it thoroughly, but do not let it boil any more. Flavor with vanilla. Beat the whites of the eggs to a stiff froth with pulverized sugar. After the eggs have been whipped, butter a pudding dish, put in part of the custard, in which you have mixed the

whites (If you have any extra whites of eggs beat and use them also), then a layer of stewed or canned peaches; cover with the remaining custard and bake. Eat with rum sauce.

FIG PUDDING

Take 1/2 lb. of plain "Ixion" wholemeal biscuits, 1/2 lb. figs, 2 ozs. nutter, 1 heaped tablespoon wholemeal flour, grated rind of 2 lemons and water.

Grind the biscuits to flour in the food-chopper. Wash, stone, and chop the figs. Grate off the yellow part of the lemon rinds. Rub the nutter into the biscuit-powder. Add figs, lemon peel, and flour. Mix with enough water to make a paste stiff enough for the spoon to just stand up in alone. Be very particular about this, as the tendency is to add rather too little than too much water, owing to the biscuit-powder absorbing it more slowly. Put into a greased pudding-basin or mould. Steam or boil for 5 hours. "Ixion Kornules" may be used instead of the biscuits, if preferred. They save the labour of grinding, but they need soaking for an hour in cold water before using. Well squeeze, add the other ingredients, and moisten with the water squeezed from the kornules.

FRENCH COCOANUT PUDDING.

One quart of milk, three tablespoonfuls of cornstarch, the yolks of four eggs, half a cupful of sugar and a little salt; put part of the milk, salt and sugar on the stove and let it boil; dissolve the cornstarch in the rest of the milk; stir into the milk and while boiling add the yolks and a cupful of grated cocoanut. Flavor with vanilla.

FRENCH-BARLEY PUDDING

Take a quart of cream, and put to it six eggs well beaten, but three of the whites; then season it with sugar, nutmeg, a little salt, orange-flower-water, and a pound of melted butter; then put to it six handfuls of French-barley that has been boiled tender in milk: butter a dish, and put it in, and bake it. It must stand as long as a venison-pasty, and it will be good.

FROZEN PUDDINGS

For frozen puddings ice must be crushed and mixed with rock-salt, the same way as for freezing cream. Pudding-mold must have a tight cover; have a receptacle sufficiently large to line bottom and sides with a thick layer of mixed salt and ice. Put the mold in the centre, fill with the pudding, cover tightly, then put ice on top and all around. Put a sheet of plain tissue paper in top of mold to prevent salt from penetrating. Cover whole with a cloth and let freeze from three to four hours.

GOOSEBERRY PUDDING.

Take a quart of green gooseberries, pick, coddle, bruise and rub them through a hair-sieve to take out the pulp; take six spoonfuls of the pulp, six eggs, three quarters of a pound of sugar, half a pound of clarified butter, a little lemon-peel shred fine, a handful of bread-crumbs or bisket, a spoonful of rose-water or orange-flower water; mix these well together, and bake it with paste round the dish; you may add sweetmeats if you please.

GREEN PUDDING

Take a penny loafe of stale Bread, grate it, put to halfe a pound of Sugar, grated Nutmeg, as much Salt as will season it, three quarters of a pound of beef-suet shred very small, then take sweet Herbs, the most of them Marigolds, eight Spinages: shred the Herbs very small, mix all well together, then take two Eggs and work them up together with your hand, and make them into round balls, and when the water boyles put them in, serve them with Rose-water, Sugar, and Butter or Sauce.

HONEY PUDDING

Mix one-half cup of honey with six ounces of bread crumbs and add one-half cup of milk, one-half teaspoon of ginger, grated rind of half a lemon and yolks of two eggs. Beat the mixture thoroughly and then add two tablespoons of butter and the whites of the eggs well beaten. Steam for about two hours in a pudding mold which is not more than three-quarters full.

HERB PUDDING.

Take a good quantity of spinage and parsley, a little sorrel and mild thyme, put to them a handful of great oatmeal creed, shred them together till they be very small, put to them a pound of currans, well washed and cleaned, four eggs well beaten in a jill of good cream; if you wou'd have it sweet, put in a quarter of a pound of sugar, a little nutmeg, a little salt, and a handful of grated bread; then meal your cloth and tie it close before you put it in to boil; it will take as much boiling as a piece of beef.

HUNTING PUDDING.

Take a pound of fine flour, a pound of beef-suet shred fine, three quarters of a pound of currans well cleaned, a quarter of raisins stoned and shred, five eggs, a little lemon-peel shred fine, half a nutmeg grated, a jill of cream, a little salt, about two spoonfuls of sugar, and a little brandy, so mix all well together, and tie it up right in your cloth; it will take two hours boiling; you must have a little white wine and butter for your sauce.

HUCKLEBERRY PUDDING

Sprinkle four tablespoons of flour over one and one-half pints huckleberries and set aside for half an hour. Soak one pint crumbed bread in one quart milk; add three tablespoons of sugar, pinch of salt, and the huckleberries. Put all into a greased pudding dish with flakes of butter on top. Bake forty-five minutes. Serve with hard sauce.

ICED PUDDING.

Parboil three quarters of a pound of Jordan almonds, and one quarter of bitter almonds, remove the skins and beat them up to a paste, with three quarters of a pound of white pounded sugar, add to this six yolks of beaten eggs, and one quart of boiled cream, stir the whole for a few minutes over a stove fire, strain it, and pour it into a freezing pot, used for making ices; it should be worked with a

scraper, as it becomes set by freezing; when frozen sufficiently firm, fill a mould with it, cover it with the lid, and let it remain immersed in rough ice until the time for serving.

INDIAN PUDDING.

One quart milk, two heaping tablespoonfuls of Indian meal, four of sugar, one of butter, three eggs, one teaspoonful of salt. Boil milk in double boiler, sprinkle the meal into it, stirring all the while; cook twelve minutes, stirring often. Beat together the eggs, salt, sugar and one-half teaspoonful of ginger. Stir the butter into the meal and milk. Pour this gradually over the egg mixture. Bake slowly one hour. Serve with sauce of heated syrup and butter.

JELLY PUDDINGS.

Two cupfuls of very fine stale biscuit or bread crumbs, one cupful of rich milk--half cream, if you can get it; five eggs beaten very light, half a teaspoonful of soda stirred in boiling water, one cupful of sweet jelly, jam or marmalade. Scald the milk and pour over the crumbs. Beat until half cold and stir in the beaten yolks, then whites, finally the soda. Fill large cups half full with the batter, set in a quick oven and bake half an hour. When done, turn out quickly and dexterously; with a sharp knife make an incision in the side of each; pull partly open, and put a liberal spoonful of the conserve within. Close the slit by pinching the edges with your fingers. Eat warm with sweetened cream.

LENTIL FLOUR PUDDING.

3 oz. of lentil flour, 1 pint of milk, 3 oz. of sugar, the rind and juice of 1/2 lemon, 3 eggs, 1 oz. of butter. Boil the milk, smooth the lentil flour with a little water, and pour the boiling milk gradually over it, mixing the lentils well with the milk. Add the butter, sugar, lemon rind, and juice; when the mixture has cooled a little, add the eggs, well beaten; bake the pudding in a well-greased dish in a moderate oven until quite set.

LEMON PUDDING -1

Take a quarter of a pound of almonds, three quarters of a pound of sugar, beat and sear'd, half a pound of butter; beat the almonds with a little rose-water, grate the rinds of two lemons, beat eleven eggs, leave out two whites, melt the butter and stir it in; when the oven is ready mix all these well together, with the juice of one or two lemons to your taste; put a thin paste at the bottom, and a thicker round the edge of the dish.

LEMON PUDDING -2

A small cupful of butter, the grated peel of two large lemons and the juice of one, the yolks of ten eggs and whites of five, a cupful and a half of white sugar. Beat all together and, lining a deep pudding-dish with puff paste, bake the lemon pudding in it; while baking, beat the whites of the remaining five eggs to a stiff froth, whip in fine white sugar to taste, cover the top of the pudding (when baked) with the meringue and return to the oven for a moment to brown; eat cold, it requires no sauce.

BAKED LEMON PUDDING.

Take one quart of milk, two cupfuls of bread crumbs, four eggs, whites and yolks beaten separately, butter the size of an egg, one cupful of white sugar, one large lemon juice and grated rind. Heat the milk and pour over the bread crumbs, add the butter, cover and let it get soft. When cool, beat the sugar and yolks and add to the mixture, also the grated rind. Bake in a buttered dish until firm and slightly brown, from a half to three-quarters of an hour. When done, draw it to the door of the oven and cover with a meringue made of the whites of the eggs, whipped to a froth with four tablespoonfuls of powdered sugar and the lemon juice; put it back in the oven and brown a light straw color. Eat warm, with lemon sauce.

BOILED LEMON PUDDING.

Half a cupful of chopped suet, one pint of bread crumbs, one lemon, one cupful of sugar, one of flour, a teaspoonful of salt and two eggs, milk. First mix the suet, bread crumbs, sugar and flour well together, adding the lemon peel, which should be the yellow grated from the outside, and the juice, which should be strained. When these ingredients are well mixed, moisten with the eggs and sufficient milk

to make the pudding of the consistency of thick batter; put it into a well-buttered mold and boil for three and a half hours; turn it out, strew sifted sugar over and serve warm with the lemon sauce, or not, at pleasure.

BLANCMANGE (LEMON) PUDDING

1 pint of water, 2 tablespoonfuls of Allinson cornflour, 1 lemon, 2 eggs, sugar to taste. Put the water in an enamel saucepan, and let it boil with the rind of the lemon in it. When boiling, add the cornflour mixed with a little cold water. Allow it all to boil for a few minutes; then add sugar and the juice of a lemon. Have the whites of the eggs beaten to a stiff froth, and beat up well with the mixture; then pour into a mould. Make a little custard to pour over the blancmange--1/2 pint of milk, a little sugar, and essence of lemon; whisk in the yolks of the eggs. This makes an excellent custard.

LIVER PUDDING.

Take a pound of grated bread, a pound of currans, a pound and a half of marrow and suet together cut small, three quarters of a pound of sugar, half an ounce of cinnamon, a quarter of an ounce of mace, a pint of grated liver, and some salt, mix all together; take twelve eggs, (leave out half of the whites) beat them well, put to them a pint of cream, make the eggs and cream warm, then put it to the pudding, stuff and stir it well together, so fill them in skins; put to them a few blanch'd almonds shred fine, and a spoonful or two of rose-water, so keep them for use.

MARROW PUDDING.

Take a penny loaf, take off the outside, then cut one half in thin slices; take the marrow of two bones, half a pound of currans well cleaned, shred your marrow, and sprinkle a little marrow and currans over the dish; if you have not marrow enough you may add to it a little beef-suet shred fine; take five eggs and beat them very well, put to them three jills of milk, grate in half a nutmeg, sweeten it to your taste, mix all together, pour it over your pudding, and save a little marrow to sprinkle over the top of your pudding; when you send it to the oven lye a puff-paste around the dish edge.

MACARONI PUDDING -1

4 oz. of macaroni, 2 pints of milk, butter, sugar, 2 eggs. Break the macaroni in small pieces and boil it for 20 minutes. Drain off all the water, pour in the milk, sugar, and a piece of butter. Boil until the macaroni is quite tender. Let it cool, then add the eggs well beaten up, and a little grated nutmeg. Put the pudding into a pie-dish and bake for 1/2 hour.

MACARONI PUDDING -2

3 oz. macaroni, which should be boiled in milk until quite tender, place in a buttered pie-dish, and pour over a pint of custard made with Allinson custard powder, bake for 1/2 hour and serve either hot or cold.

MILK PUDDING -1

Nearly every housewife makes milk puddings, but only one in a hundred can make them properly. When cooked, the grains should be quite soft and encased with a rich thick cream. Failure to produce this result simply indicates that the pudding has been cooked too quickly, or that the proportion of grain to milk is too large.

Allow 2 level tablespoons, not a grain more, of cereal (rice, sago, semolina, tapioca) and 1 level tablespoon sugar to every pint of milk. Put in a pie-dish with a vanilla pod or some strips of lemon rind, and stand for an hour in a warm place, on the hob for example. Then take out the pod or peel and put into a fairly hot oven. As soon as the pudding boils, stir it well, and move to a cooler part of the oven. It should now cook very slowly for 2 hours.

MILK PUDDING -2

The general rule for milk puddings is to take 4 oz. of farinaceous food of any kind to 1 quart of milk. The best way to prepare most of these puddings is to let the ingredients gently cook on the top of the stove and then to turn them into a pie-dish to finish them in the oven for 4 hour or a little longer, according to the heat of the oven. Should eggs be added, they should be beaten well, then mixed with the pudding before it goes into the oven. Most farinaceous milk puddings are improved by the use of Allinson fine wheatmeal with the other

ingredients. For instance, use 2 oz. of giant sago and 2 oz. of wheatmeal to 1 quart of milk; or for semolina pudding, the same quantities of wheatmeal and semolina; and for vermicelli pudding the same, with sugar and flavouring to taste.

NUT PUDDING

Take 1 cup chopped nuts, 1 cup soft breadcrumbs, 2 cups scalded milk, 2 egg yolks, 3/4 cup sugar, 2 egg whites beaten until stiff, 2 squares melted chocolate, juice and grated rind of 1 lemon, 1 tablespoon Crisco and salt as necessary. Mix breadcrumbs, milk, Crisco, nuts, salt, egg yolks, sugar, chocolate, juice and rind of lemon. When well blended, cut and fold in whites of eggs; pour into Criscoed individual molds, and bake upto 25 minutes. Serve hot with cream.

NOODLE PUDDING

Make noodles with two eggs. Boil in boiling salt water for ten minutes, drains and set aside.

Beat the yolks of four eggs with one cup of powdered sugar until light, add a quarter of a cup of pounded almonds, a pinch of salt, the drained noodles, and the whites of the eggs beaten to a stiff froth. Mix well, pour into a greased pudding mold, and boil one and one-half hours.

ORANGE PUDDING -1

Take three large seville oranges, the clearest kind you can get, grate off the out-rhine; take eight eggs, (leave out six of the whites) half a pound of double refin'd sugar, beat and put it to your eggs, then beat them both together for half an hour; take three ounces of sweet almonds blanch'd, beat them with a spoonful or two of fair water to keep them from oiling, half a pound of butter, melt it without water, and the juice of two oranges, then put in the rasping of your oranges, and mix all together; lay a thin paste over your dish and bake it, but not in too hot an oven.

ORANGE PUDDING -2

Take half a pound of candid orange, cut them in thin slices, and beat them in a marble mortar to a pulp; take six eggs, (leave out half of

the whites) half a pound of butter, and the juice of one orange; mix them together, and sweeten it with fine powder sugar, then bake it with thin paste under it.

ORANGE PUDDING -3

Take two large Sevil oranges, and grate off the rind, as far as they are yellow; then put your oranges in fair water, and let them boil till they are tender; shift the water three or four times to take out the bitterness; when they are tender, cut them open, and take away the seeds and strings, and beat the other part in a mortar, with half a pound of sugar, till 'tis a paste; then put in the yolks of six eggs, three or four spoonfuls of thick cream, half a Naples-biscuit grated; mix these together, and melt a pound of very good fresh butter, and stir it well in; when 'tis cold, put a bit of fine puff-paste about the brim and bottom of your dish, and put it in and bake it about three quarters of an hour.

ORANGE PUDDING -4

Take three or four seville oranges, the clearest skins you can get, pare them very thin, boil the peel in a pretty quantity of water, shift them two or three times in the boiling to take out the bitter taste; when it is boiled you must beat it very fine in a marble mortar; take ten eggs, (leave out six of the whites) three quarters of a pound of loaf sugar, beat it and put it to your eggs, beat them together for half an hour, put to them half a pound of melter butter, and the juice of two or three oranges, as they are of goodness, mix all together, and bake it with a thin paste over your dish.

ORANGE PUDDING -5

Take five or six seville oranges, grate them and make a hole in the top, take out all the meat, and boil the skin very tender, shifting them in the boiling to take off the bitter taste; take half a round of long bisket, slice and scald them with a little cream, beat six eggs and put to your bisket; take half a pound of currans, wash them clean, grate in half a nutmeg, put in a little salt and a glass of sack, beat

all together, then put it into your orange skin, tie them tight in a piece of fine cloth, every one separate; about three quarters of an hour will boil them: You must have a little white wine, butter and sugar for sauce.

ORANGE PUDDING -6

Take two Seville oranges, the largest and cleanest you can get, grate off the outer skin with a clean grater; take eight eggs, (leave out two of the whites) half a pound of loaf sugar, beat it very fine, put it to your eggs, and beat them for an hour, put to them half a pound of clarified butter, and four ounces of almonds blanch'd, and heat them with a little rose-water; put in the juice of the oranges, but mind you don't put in the pippens, and mix together; bake it with a thin paste over the bottom of the dish. It must be baked in a slow oven.

ORANGE MARMALADE PUDDING.

3/4 lb. of Allinson wholemeal bread, some orange marmalade, 1 pint of milk, 3 eggs, some butter. Butter a mould thoroughly, cut the bread into slices and butter them, then arrange the bread and butter in the mould in layers, spreading each layer with marmalade. When the mould is 3/4 full, beat up the eggs with the milk and pour it over the layers; let the whole soak for 1 hour; cover the mould tightly, and steam the pudding for 1-1/2 hours. Dip the mould in cold water for 1 minute before turning it out; serve with white sauce.

OATMEAL PUDDING -1

Take three or four large spoonfuls of oatmeal done through a hair-sieve, and a pint of milk, put it into a pan and let it boil a little whilst it be thick, add to it half a pound of butter, a spoonful of rose-water, a little lemon-peel shred, a little nutmeg, or beaten cinnamon, and a little salt; take six eggs, (leave out two of the whites) and put to them a quarter of a pound of sugar or better, beat them very well, so mix them all together; put it into your dish with a paste round your dish edge; have a little rose-water, butter and sugar for sauce.

OATMEAL PUDDING -2

Take a Porringer full of Oatmeale beaten to flower, a pint of Creame, one Nutmeg, four Eggs beaten, three whites, a quarter of a pound of Sugar, a pound of Beefe-suet well minced, mingle all these together and so bake it. An houre will bake it.

PANCAKE PUDDING.

5 or 6 thin cold pancakes, 3 or 3 stale sponge cakes, some jam, 1 pint of milk, 2 eggs, 2 oz. of Allinson fine wheatmeal, vanilla flavouring. Spread the pancakes with jam, roll them up and cut them across into slices. Butter a mould, form a circle of slices round the bottom of the mould against the sides, overlapping each other, and work these circles right up the mould, fill the centre with the sponge cakes broken into pieces. Make a batter of the meal, milk and eggs, adding vanilla to taste; pour this over the rest and steam the pudding for 1-1/2 hours, turn out, and serve.

PEACH PUDDING

In a large mixing bowl whip to a cream two eggs, three tablespoons of sugar, and two tablespoons of butter. To this, after it is well beaten, add a saltspoon of salt and half a grated nutmeg. Stir these ingredients well into the mixture; then stir in a cup of milk. Last add, a little at a time--stirring it well in to make a smooth batter--a cup and a half of flour and three-quarters of a cup of Indian meal, which have been sifted together with three teaspoons of baking-powder in another bowl. Butter well the inside of a two-quart pudding mold; put a layer of the pudding batter an inch deep in the mold; cover this with a layer of fine ripe peaches that have been peeled and cut in quarters or eighths--this depends upon the size of the peaches. Sprinkle the layer of peaches with a light layer of sugar; then pour in a layer of batter; then a layer of peaches. Repeat this process till all the material is in, leaving a layer of batter on top. Steam for two hours.

PEARL BARLEY PUDDING.

Take half a pound of pearl barley, cree it in soft water, and shift it once or twice in the boiling till it be soft; take five eggs, put to

them a pint of good cream, and half a pound of powder sugar, grate in half a nutmeg, a little salt, a spoonful or two of rose-water, and half a pound of clarified butter; when your barley is cold mix them altogether, so bake it with a puff-paste round your dish-edge. Serve it up with a little rose-water, sugar and butter for your sauce.

PINEAPPLE PUDDING.

Butter a pudding-dish and line the bottom and sides with slices of stale cake (sponge cake is 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 teacupful 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.

PLUM PUDDING -1

Soak a small loaf of bread; press out every drop of water, work into this one cup of suet shaved very fine, the yolks of six eggs, one cup of currants, one cup of raisins seeded, one-half cup of citron shredded fine, three-quarters cup of syrup, one wineglass of brandy, one cup of sifted flour and the stiffly-beaten whites of eggs last. Boil four hours in greased melon mold.

PLUM PUDDING -2

To one pound of currants add one pound of raisins, one pound of shred suet, one pound flour (or half a pound bread crumbs and half a pound of flour), a quarter of a pound of candied orange and lemon peel, a little citron cut thin, half a pound of moist sugar; mix all well together as each article is added, then stir in six beaten eggs and a glass of brandy, beat the pudding well for half an hour, let it stand some time, then put it into a basin and boil six or seven hours in plenty of water; it should be seasoned according to taste with ginger, nutmeg, cloves, &c. Serve with sifted sugar or whites of eggs beaten to a froth.

PLUM PUDDING -3

Chop a half box of raisins and currants, one-quarter pound of citron, one-quarter pound of suet (chopped very fine), two eggs, one and one-half cups of sugar, a wineglass of brandy, two cups of cider, one teaspoon of cinnamon and ground cloves. When all these are well mixed add enough flour (with a teaspoon of baking-powder in it) to thicken well. Cook in a greased mold and allow to steam for three hours.

ENGLISH PLUM PUDDING.

Soak one pound of stale bread in a pint of hot milk and let it stand and cool. When cold, add to it one-half pound of sugar and the yolks of eight eggs beaten to a cream, one pound of raisins, stoned and floured, one pound of Zante currants, washed and floured, a quarter of a pound of citron cut in slips and dredged with flour, one pound of beef suet, chopped fine and salted, one glass of wine, one glass of brandy, one nutmeg and a tablespoonful of mace, cinnamon and cloves mixed; beat the whole well together and, as the last thing, add the whites of the eight eggs, beaten to a stiff froth; pour into a cloth, previously scalded and dredged with flour, tie it firmly, leaving room for the pudding to swell and boil six hours. Serve with wine or brandy sauce.

BAKED PLUM PUDDING.

It will be found best to prepare the ingredients the day before and cover closely. Grate a loaf of stale bread, or enough for a pint of crumbs; boil one quart of milk and turn boiling hot over the grated bread; cover and let steep an hour; in the meantime pick, soak and dry half a pound of currants, half a pound of raisins, a quarter of a pound of citron cut in large slips, one nutmeg, one tablespoonful of mace and cinnamon mixed, one cupful of sugar, with half of a cupful of butter; when the bread is ready mix with it the butter, sugar, spice and citron, adding a glassful of white wine; beat eight eggs very light, and when the mixture is quite cold, stir them gradually in; then add by degrees the raisins and currants dredged with flour; stir the whole very hard; put it into a buttered dish; bake two hours, send to the table warm. Eat with wine sauce, or wine and sugar. Most excellent.

PASSOVER PUDDING.

Mix equal quantities of biscuit powder and shred suet, half the quantity of currants and raisins, a little spice and sugar, with an ounce of candied peels, and fine well beaten eggs; make these into a stiff batter, and boil well, and serve with a sweet sauce. This pudding is excellent baked in a pudding tin, it must be turned out when served.

POTATO PUDDING -1

Stir the yolks of eight eggs with a cup of sugar, add four tablespoons of blanched and pounded almonds, and grate in the peel of a lemon. Add also its juice. Have ready half a pound of grated potatoes which have been cooked the day previous. Last add the stiffly-beaten whites. Add one teaspoon of salt. Grease your pudding form well, pour in the mixture and bake. Set in a pan of boiling water in the oven. The water in the pan must not reach higher than half way up the pudding form. Time required, half an hour. When done turn out on a platter. Serve with a wine or chocolate sauce. You may bake this pudding in an iron pudding form without setting it in the boiling water.

POTATO PUDDING -2

Take three quarters of a pound of potatoes, when boil'd and peel'd, beat them in a mortar with a quarter of a pound of suet or butter, (if butter, melt it) a quarter of a pound of powder sugar, five eggs well beat, a pint of good milk, one spoonful of flour, a little mace or cinnamon, and three spoonfuls of wine or brandy; mix all these well together, and bake it in a pretty quick oven.

POTATO PUDDING -3

Take three or four large potatoes, boil them as you would do for eating, beat them with a little rose-water and a glass of sack in a marble mortar, put to them half a pound of sugar, six eggs, half a pound of melted butter, half a pound of currans well cleaned, a little shred lemon-peel, and candid orange, mix altogether and serve it up.

SWEET POTATO PUDDING

Take one quart of grated, raw sweet potatoes, one tablespoon leach of meat fat and chicken fat, one half pound of brown sugar, one-half pint of molasses, one and one-half pints of cold water, one saltspoon of salt and a little black pepper, grated orange peel, ginger, nutmeg and cinnamon to taste. Pour into greased baking-pan and bake until it jellies. Bake in moderate oven. May be eaten as a dessert, warm or cold.

BOILED POTATO PUDDING

Stir the yolks of four eggs with one-half cup of sugar, add one-half cup of blanched and pounded almonds; grate in the peel, also the juice of one lemon, one-half pound of grated potatoes that have been boiled the day before. Lastly add the stiffly beaten whites, some salt and more potatoes, if necessary. Grease your pudding-pan well, pour in the mixture and bake. Set in a pan of water in oven; water in pan must not reach higher than one-half way up the pudding-form. Bake one-half hour. Turn out on platter and serve with a wine, chocolate, or lemon sauce. One can bake in an iron pudding-form without the water.

POTATO FLOUR PUDDING

Take one-quarter pound of goose-oil, stir it to a cream, and stir in gradually the yolks of ten eggs and three-quarters of a pound of sifted sugar, the grated peel of a lemon, also its juice and one-half teaspoon of salt. Add last one-half pound of potato flour and the stiffly-beaten whites of the eggs. Have the pudding form well greased before putting in the mixture. Bake in a moderate oven. Serve with raspberry sauce, made of jelly. Take a glass of red raspberries, press them through a hair sieve, add a wineglass of red wine, add sugar to taste, and let it boil hard for about five minutes.

PRUNE PUDDING -1

Take the yolks of four eggs, a cup of granulated sugar, and stir to a cream. Chop fine thirty prunes (prunes being boiled without sugar), and add two tablespoons of sweet chocolate, two tablespoons of grated almonds, and the whites, which have been beaten to a snow. Boil two and one-half hours in a pudding form and serve with whipped cream.

PRUNE PUDDING -2

Take one quart of milk, one teaspoon of salt, one cup of sugar and two well-beaten eggs. Heat this and then pour in slowly one cup of cream of wheat or farina, stirring constantly. Boil fifteen minutes; then butter a deep pudding dish and put in a layer of stewed prunes--that have been cut up in small pieces with a scissors; on the bottom, over this, pour a layer of the above, alternating in this order until all has been used. Bake ten minutes in a hot oven. Plain cream, not whipped or sweetened, is a delicious sauce for this.

PUMPKIN PUDDING.

Take a pint of pumpkin that has been stewed soft, and pressed through a cullender. Melt in half a pint of warm milk, a quarter of a pound of butter, and the same quantity of sugar, stirring them well together. If you can conveniently procure a pint of rich cream it will be better than the milk and butter. Beat eight eggs very light, and add them gradually to the other ingredients, alternately with the pumpkin. Then stir in a wine glass of rose water and two glasses of wine mixed together; a large tea-spoonful of powdered mace and cinnamon mixed, and a grated nutmeg. Having stirred the whole very hard, put it into a buttered dish and bake it three quarters of an hour.

QUAKING PUDDING -1

Take five eggs, beat them well with a little salt, put in three spoonfuls of fine flour, take a pint of new milk and beat them well together, then take a cloth, butter and flour it, but do not give it over much room in the cloth; an hour will boil it, give it a turn every now and then at the first putting in, or else the meal will settle to the bottom; have a little plain butter for sauce, and serve it up.

QUAKING PUDDING -2

Take eight eggs and beat them very well, put to them three spoonfuls of London flour, a little salt, three jills of cream, and boil it with a stick of cinnamon and a blade of mace; when it is cold mix it to your eggs and flour, butter your cloth, and do not give it over much room in your cloth; about half an hour will boil it; you must turn it in the boiling or the flour will settle, so serve it up with a little melted

butter.

RAILWAY PUDDING.

Take 2 eggs, 1 oz. butter, 3 ozs. flour, 2 ozs. castor sugar and 2 tablespoons milk. Beat the butter and sugar to a cream. Separate the whites and yolks of the eggs. Beat the yolks, and add to sugar and butter. Add the flour, and lastly, stir in the whites, whisked to a froth, very gently. Have ready a hot, greased tin, pour in the mixture quickly, and bake in a very hot oven from 6 to 8 minutes. Warm some jam in a small saucepan. Slip the pudding out of the tin on to a paper sprinkled with castor sugar. Spread with jam quickly and roll up. Serve hot or cold.

RICE PUDDING -1

To three cups of milk, add half a cup of rice, which you have previously scalded with hot water. Boil in a double boiler until quite soft. Beat the yolks of three eggs with three tablespoons of white sugar, add this just before taking it off the fire. Stir it thoroughly with a wooden spoon, but do not let it boil any more. Add salt to the rice while boiling, and flavor with vanilla. Beat the whites of the eggs with powdered sugar to a stiff froth, and after putting the custard into the pudding dish in which you wish to serve it, spread with the beaten whites and let it brown slightly in the oven.

RICE PUDDING -2

Boil till tender half a pound of well picked rice in one quart of fresh milk, sweeten with white sugar, and flavour with whole cinnamon, lemon peel, and a bay leaf; when the rice is tender, place it in a deep dish, pour over a very little butter warmed in a little milk, and bake until brown; a slow oven is requisite unless the rice is extremely soft before it is put in the oven.

GROUND RICE PUDDING.

Take half a pound of ground rice, half a cup of milk, when it is cold put to it five eggs well beat, a jill of cream, a little lemon-peel shred fine, half a nutmeg grated, half a pound of butter,

and half a pound of sugar, mix them well together, put them into your dish with a little salt, and bake it with a puff-paste round your dish; have a little rose-water, butter and sugar to pour over it, you may prick in it candid lemon or citron if you please.

RICH BREAD AND BUTTER PUDDING.

Lay in a deep dish alternate layers of bread and butter cut from a French roll, and the following mixture: the yolks of four eggs beaten, four ounces of moist sugar, a few soaked ratafias, a table-spoonful of brandy and a few currants; fill up the dish with these layers, and pour over a little milk, the last layer should be of bread and butter, the whites of the eggs beaten to a froth may, if an elegant appearance is wished for, be laid over the top when the pudding is nearly baked.

RATAFIA PUDDING.

Soak the crumb of a French roll and half a pound of ratafia cakes in milk or cream, then mix with them three ounces of warmed fresh butter, the yolks of five and the whites of two eggs, sweeten to taste; add one ounce of pounded almonds, and a few bitter almonds, boil in a shape lined with dried cherries, or bake in a cake-tin first well buttered, and sprinkled with bread crumbs.

RHUBARB PUDDING

Grate some stale rye bread and take a bunch of rhubarb; cut fine without peeling, put the cut rhubarb in a pan with a big pinch of baking-soda, and pour boiling water over to cover. While that is steeping, grate the rye bread and butter pudding-form well, and put crumbs all over the pan about one-quarter inch deep, then add one-half the rhubarb that has been well drained of the water; season with brown sugar, cinnamon, nuts and any other seasoning you like; then some more crumbs, and other one-half of rhubarb, and season as before the top crumbs, put flakes of butter all over top; bake until done.

RUM PUDDING

Beat yolks of two eggs with one-half cup of sugar until light, then add

stiffly-beaten whites. Flavor with one tablespoon of rum. Whip one pint of cream very stiff, stir into beaten eggs. Line a melon mold with lady fingers, split in half. Then put a layer of whipped cream over. Chop one-half pound of marron glace fine and sprinkle some over cream. Put another layer of lady fingers, cream and marrons, and so on until mold is filled. Close tightly, and pack in rock salt and ice, from three to four hours.

ROLLED WHEAT PUDDING.

4 oz. of Allinson rolled wheat, 1 quart of milk, 1 teacupful of currants and sultanas, a very little sugar. Soak the rolled wheat in water for 1 hour. Set the milk over the fire, when boiling add the wheat from which the water has been strained. Let it cook gently for 1 hour, then add the fruit, turn the mixture into a buttered pie-dish, and bake the pudding from 1/2 to 1 hour in a moderate oven.

SPONGE CAKE PUDDING.

Bake a common sponge cake in a flat-bottomed pudding-dish; when ready to use, cut in six or eight pieces, split and spread with butter and return them to the dish. Make a custard with four eggs to a quart of milk; flavor and sweeten to taste; pour over the cake and bake one-half hour. The cake will swell and fill the custard. Serve with or without sauce.

SUMMER PUDDING.

Put a layer of sponge cake at the bottom of a glass dish. Cut up a tinned pine-apple (get the pine-apple chunks if possible) and fill dish, first pouring a little of the juice over the cake. Melt a very little agar-agar in the rest of the juice. (Allow half the 1/4 oz. to a pint of juice.) Pour over the mixture. Serve when cold.

BAKED SUET PUDDING.

Mix one pint of water, six ounces of flour, three of shred suet, and two or three beaten eggs; sweeten to taste. Add raisins or currants if approved, and bake in a brick oven.

SAGO PUDDING.

Take three or four ounces of sago, and wash it in two or three waters, set it on to boil in a pint of water, when you think it is enough take it up, set it to cool, and take half of a candid lemon shred fine, grate in half of a nutmeg, mix two ounces of jordan almonds blanchd, grate in three ounces of bisket if you have it, if not a few bread-crumbs grated, a little rose-water and half a pint of cream; then take six eggs, leave out two of the whites, beat them with a spoonful or two of sack, put them to your sago, with about half a pound of clarified butter, mix them all together, and sweeten it with fine sugar, put in a little salt, and bake it in a dish with a little puff-paste about the dish edge, when you serve it up you may stick a little citron or candid orange, or any sweetmeats you please.

SAGO PUDDING WITH STRAWBERRY JUICE

Prepare one cup berry juice and sweeten to taste. Have ready a scant half teacup of sago soaked one hour in water enough to cover. Boil the sago in the fruit juice until thick like jelly. Beat up the whites of two eggs and add to the sago while hot and remove immediately from the stove. Mold and serve with cream or berry juice.

SUET PUDDING WITH PEARS

Take half a pound of suet and chop it to a powder. Soak a loaf of stale bread, squeeze out the water and add to the suet. Work bread and suet well with your hands and add two eggs, one cup of sugar, one teaspoon, of salt, allspice, cloves, cinnamon and grated peel of a lemon. Add flour enough to work into a huge ball; sift two teaspoons of baking-powder in flour. Pare about half a peck of cooking pears and cut in halves, leaving the stems on. Lay half the pears in a large kettle, put the pudding in centre of the pears, and lay the rest of the pears all around. Add sugar, sliced lemon, a few cloves, some cinnamon bark and three tablespoons of syrup. Fill up with cold water and boil half an hour on top of stove. Then bake for at least three hours, adding water if needed.

STEAMED BERRY PUDDING

Take one tablespoon of butter (or other shortening), one-quarter cup of sugar, yolk of one egg, one-half cup of milk, one cup of flour, one teaspoon of baking-powder, one-quarter teaspoon of salt, one-half cup of berries or pitted cherries rolled in flour. Put in a well-greased melon mold and cook in boiling water steadily for two hours. Serve with hard sauce.

SEMOLINA PUDDING.

4 oz. of semolina, 1 quart of milk, the rind of 1/4 a lemon, 1 tablespoonful of sugar, 2 eggs. Mix the semolina smooth with part of the milk; bring the rest of the milk to the boil with the sugar and Lemon rind; add the semolina, let all cook for 10 minutes, then remove the lemon rind, and set the mixture aside to cool; beat up the eggs, mix them with the boiled semolina when it is fairly cool, pour the mixture into a buttered pie-dish, and bake until a golden colour.

SPANISH PUDDING.

8 sponge cakes, 1 pot of apricot jam, 1 pint of milk, 3 eggs, 1/2 oz. of butter. Slice the sponge cakes lengthways, grease a mould with the butter; line it neatly with some of the slices of the sponge cakes; press them to the mould to keep them in position. Next spread a layer of apricot jam, and fill the mould with alternate layers of sponge cake and jam. Beat up the yolks of the eggs and mix them with the milk; pour the mixture over the pudding, and bake it in a slow oven until set. Let the pudding get cold, and turn it out carefully. Have ready the whites of the eggs beaten to a stiff froth, with a little sugar; pile the froth over the pudding, and serve with custard.

SQUASH PUDDING.

Pare, cut in pieces, and stew in a very little water, a yellow winter squash. When it is quite soft, drain it dry, and mash it in a cullender. Then put it into a pan, and mix with it a quarter of a pound of butter. Prepare two pounded crackers, or an equal quantity of grated stale bread. Stir gradually a quarter of a pound of powdered sugar into a quart of rich milk, and add by degrees, the squash, and the powdered biscuit. Beat nine eggs very light, and stir them gradually into the mixture. Add a glass of white wine, a glass of brandy, a glass of rose water, and a table-spoonful of mixed spice, nutmeg, mace, and cinnamon powdered. Stir the whole very hard, till all the ingredients are thoroughly

mixed. Bake it three quarters of an hour in a buttered dish; and when cold, grate white sugar over it.

TAPIOCA PUDDING

Take 1/2 cup of pearl tapioca or 3 tablespoons minute tapioca, 1 cup quart milk, 1 teaspoon melted butter, 6 tablespoons sugar, 1/4 teaspoon salt, 2 eggs and a teaspoon of vanilla or lemon extract.

Soak tapioca in cold water one hour; drain; add milk and butter, and cook in double boiler until tapioca is transparent. Add sugar and salt to beaten eggs and combine by pouring hot mixture slowly on eggs. Return to double boiler and cook just until it thickens. Add flavoring and serve hot or cold with cream.

TREACLE PUDDING.

Line a pudding-basin with short crust. Mix together in another basin some good cane golden syrup, enough bread-crumbs to thicken it, and some grated lemon rind. Put a layer of this mixture at the bottom of the pudding-basin, cover with a layer of pastry, follow with a layer of the mixture, and so on, until the basin is full. Top with a layer of pastry, tie on a floured pudding-cloth, and boil or steam for 3 hours.

TIPSY PUDDING

Cut stale sponge cake into thin slices, spread with jelly or preserves, put two pieces together like sandwiches and lay each slice or sandwich on the plate on which it is to be served. Wet each piece with wine, pour or spread a tablespoon of rich custard over each piece of pudding, and then frost each piece with a frosting and put in a moderate oven for a few minutes. Eat cold.

VERMICELLI AND MACCARONI PUDDING.

Boil till tender four ounces of either of the above articles, in a pint of milk; flavor as directed in the preceding receipt, and boil in a mould, which may be lined with raisins. It should be served with any sweet pudding sauce.

WHITE PUDDING

Take half a pound of rice, creed it in milk while it be soft, when it is creed put it into a cullinder to drain; take a penny loaf, cut off the out crust, then cut it in thin slices, scald it in a little milk, but do not make it over wet; take six eggs and beat them very well, a pound of currans well cleaned, a pound of beef-suet shred fine, two or three spoonfuls of rose-water, half a pound of powder sugar, a little salt, a quarter of an ounce of mace, a large nutmeg grated, and a small stick of cinnamon; beat them together, mix them very well, and put them into the skins; if you find it be too thick put to it a little cream; you may boil them near half an hour, it will make them keep the better.

YORKSHIRE PUDDING.

4 eggs, 1/2 lb. of Allinson fine wheatmeal, 1 pint of milk, pepper and salt to taste, 1 oz. of butter. Thoroughly beat the eggs, make a batter of them with the flour and milk, and season it. Well butter a shallow tin, pour in the batter, and cut the rest of the butter in bits. Scatter them over the batter, and bake it 3/4 hour. Serve with vegetables, potatoes, and sauce. To use half each of Allinson breakfast oats and wheatmeal will be found very tasty.



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Keeping the right tools on hand (both treatments and information) will **prevent frustration and help in the time of crisis**; even if the crisis is just a bruised knee from a bicycle fall, a sore elbow from too much tennis, the sniffles, or a quick immunity boost in hopes of avoiding the seasonal cold.

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To us, it makes little sense for companies to go the natural route, while being unable to guarantee that their product is free of contamination with chemicals known to be harmful to health! Using the Full Spectrum Method helps us to maintain the integrity, balance and therapeutic effect of herbs with the least risk of side effects or harm to your health!

Read more about the our [*Manufacturing & Full Spectrum Approach*](#) »

We utilize a unique **dual-modality approach** to complete holistic wellness because we know that natural medicine works best in combination (herbal, homeopathic, flower essences and tissue salts) for fast relief and long-term care. Our approach provides a complete solution by offering OTC homeopathic remedies for relief of symptoms as well as compound herbal remedies for complete support of your physical, emotional and mental well-being.

While each of our natural remedies works well on its own to address a specific body function or relieve a particular symptom, we believe that by combining our herbal and homeopathic remedies you will find a complete solution that is safe and highly effective.

Read more about the our [*Dual-Modality Approach*](#) »

The importance of Omega-3 fatty acids

Scientists have established the effectiveness of Omega 3 in a number of health areas, including your Heart, Brain, Joints, Skin, Immune system, Vision, and Digestion. Like any product on the market today there are 'good fish oils' and there are 'bad fish oil'!

With a bad one you may be unwittingly introducing substances into your body that you DO NOT want... such as Mercury and PCB's for example. We impose tougher standards on the purity of our fish oil than any other known manufacturer. DHA is the most important fatty acid in the human brain.

High in DHA and proven to be pure and free of contaminants the Xtend-Life brand is considered to be the 'Rolls Royce' of concentrated Omega 3 fish oils at an affordable cost and has been enjoyed by thousands of customers in more than 40 countries for the last eight years.

Don't forget a good multi-vitamin!

Xtend-Life Multi-Xtra is a natural multi vitamin/supplement using only the finest natural vitamins available on the market today. Some manufacturers call the vitamins they use in their products 'whole food' vitamins, but that is somewhat misleading.

They are natural but they are grown using bio-technology and are not extracted directly from plants. What is important is that we do NOT use vitamins which are derived from petrochemicals. Multi-Xtra contains 48 bio-available ingredients.

Unlike a 'normal' multi it contains much more than just a basic vitamin/mineral mix. Multi-Xtra is probably the best multi vitamin/mineral supplement in the world and undoubtedly provides the best value for money available anywhere.