

# PUDDINGS

"The proof of the pudding is the eating thereof."

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**CARAMEL PUDDING.**—1 c. brown sugar, browned with  $\frac{1}{4}$  c. butter in a saucepan; add 3 cs. boiling water; stir until sugar is dissolved. Add 5 level tblsp. corn starch mixed with a little milk or water. Add a pinch of salt and cook 15 min; then add tsp. vanilla and  $\frac{1}{2}$  c. chopped walnuts. Serve cold with custard or cream.

Mrs Magnus Tait

**LEMON PUDDING.**—Rind and juice of 1 lemon, two-thirds c. sugar, 1 c. water; put in pudding dish and let stand 1 hour, 1 egg, butter size of egg, 4 tblsp. milk, 1 small c. sugar, 1 c. flour, 1 tsp. baking powder, pour batter on top of above sauce and bake 20 min.

Mrs T. J. Behan

**COFFEE SOUFFLE.**— $1\frac{1}{2}$  cs. coffee infusion,  $\frac{1}{2}$  c milk, two-thirds c. sugar,  $\frac{1}{4}$  sp. salt, 3 eggs,  $\frac{1}{2}$  tsp. vanilla, 1 tblsp. gran. gelatine; mix coffee infusion, milk, one half the sugar and gelatine and heat in double boiler. Add remaining sugar, salt, yolks of eggs slightly beaten; cook until mixture thickens; remove from range, add whites of eggs beaten stiff, and vanilla mould; chill and serve with cream.

Mrs Stark

**PINEAPPLE CREAM.**—1 pt. can pineapple, 1 p. cream sweet, 1 tsp. sugar,  $\frac{1}{2}$  package gelatine soaked in  $\frac{1}{2}$  c. cold water; cut pineapple, add sugar, and let simmer 20 min.; add gelatine, stir until it begins to thicken; add whipped cream. When well mixed pour into mould; cool and serve with whipped cream.

Mrs J. R. Conway

**NAMELESS PUDDING.**—4 eggs, 1 c. flour,  $\frac{1}{2}$  c. sugar, 4 tblsp. jam or jelly, 1 c. butter, 1 tsp. soda; beat sugar and butter to a cream; add well-beaten eggs, flour, jelly, then soda; steam  $\frac{1}{2}$  hr.; serve with sauce.

Mrs J. C. Robson

**ENGLISH PLUM DUFF.**—1 c. chopped suet, 2 cs. flour,  $1\frac{1}{2}$  tsp. baking powder, 2 tblsp. brown sugar,