

Steamed Chocolate Pudding

- 3 eggs
- 1/4 cup sugar
- 3 tablespoons milk
- 1/4 cup chocolate
- 1 cup pastry flour or 3/4 c bread flour
- 1 teaspoon Magic Baking Powder

Beat yolks of eggs until light, gradually adding sugar. Add the milk and melted chocolate, then flour, baking powder and a pinch of salt. Beat until smooth, then fold in the beaten whites of eggs. Put a large teaspoon of the mixture in buttered cups, steam 30 minutes and serve with a custard or vanilla sauce.

Snow Pudding

- 1/4 box gelatine or
- 1 tablespoon granulated gelatine
- 1/4 cup cold water
- 1 cup boiling water
- 1 cup sugar
- 1/4 cup lemon juice
- Whites of 3 eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice; strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

Strawberry Mousse

- 1 quart thin cream
- 1 box strawberries
- 1 cup sugar
- 1/4 box gelatine (scant) or
- 1 1/4 tablespoons granulated gelatine
- 2 tablespoons cold water
- 3 tablespoons hot water

Wash and hull berries, sprinkle with sugar, and let stand one hour; mash, and rub through a fine sieve; add gelatine soaked in cold and dissolved in boiling water. Set in pan of ice-water and stir until it begins to thicken; then fold in whip from cream, put in mould; cover, pack in salt and ice and let stand four hours. Raspberries may be used in place of strawberries.

Coffee Mousse

Make same as 'Strawberry Mousse,' using one cup boiled coffee in place of fruit juice.

Cherry Batter Pudding

- 3 cups canned cherries
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 egg
- 1 cup milk
- 2 tablespoons melted butter

Sift together flour, baking powder and salt; add sugar; add beaten egg and milk, then melted butter. Beat well. Place sweetened cherries in bottom of pudding dish, pour in the batter to cover them. Bake in oven 400° F. until the batter rises, then reduce heat to 350° F. until done. Serve with Lemon Sauce.

Any fresh or canned fruit may be used in place of cherries.

Mrs. Hunt's Christmas Pudding

- 1/2 lb. flour
- 1/2 lb. fine bread crumbs
- 1 lb. beef suet
- 1 lb. brown sugar
- 1 small teaspoon salt
- 1 lb. raisins
- 1 lb. sultanas
- 1 lb. currants
- 1/2 lb. almonds
- 1/2 lb. mixed peel (orange and lemon)
- 2 oz. citron
- 1 nutmeg (grated)
- Rind and juice of 2 lemons
- 2 oz. melted butter
- 8 eggs
- 1/4 cup brandy
- 1/4 cup milk (more or less)

Stone raisins; wash and remove all stems from sultanas and currants, dry thoroughly. Shred orange, lemon and citron. Blanch and chop almonds. When all are thoroughly cleaned and dry, put together into a bowl and sprinkle a little of the flour over the fruit. In another bowl put flour, bread crumbs, finely chopped suet, sugar and salt. Mix well together. Now combine the two, mixing with a wooden spoon. Add grated nutmeg and lemon rind, and when all the dry ingredients are thoroughly mixed pour in the beaten eggs, melted butter, lemon juice, brandy and milk. Beat well and put into well greased pudding basins or moulds, tie down tightly so that the water will not get in; boil for 8 hours. Keep puddings well covered with boiling water and do not let the water cease boiling till puddings are done and taken up. The day pudding is to be served boil again for one hour.

Serve with Brandy Sauce or Hard Sauce.