

veloped in the crust while it is an exceedingly good dish for a dinner course or for lunch or tea. When the pudding is hard, it can be rolled in the egg and bread crumbs. The moment the egg touches the hot lard it hardens and secures the pudding which softens to a creamy substance very delicious. Ingredients, one pint of milk, five ounces of sugar (little more than half a cupful,) butter the size of a hickory nut, yolks of three eggs, two tablespoonfuls of corn-starch, and one tablespoonful of flour, (a generous half cupful altogether), stick of cinnamon one inch long, one half teaspoonful of vanilla. Put the cinnamon into the milk and when it is just about to boil, stir in the sugar, cornstarch and flour, the two latter rubbed smooth with two or three tablespoons of extra cold milk; stir it over the fire for fully two minutes, to cook well the starch and flour; take it from the fire, stir in the beaten yolks of the eggs and return it a few minutes to set them; now again taking it from the fire remove the cinnamon, stir in the butter and vanilla and pour it on a buttered platter until one third of an inch high. When cold and stiff cut the pudding into parallelograms, about three inches long and two inches wide: roll them carefully, first in sifted cracker crumbs then in eggs (slightly beaten and sweetened) then again in cracker-crums. Dip these into boiling hot lard (a wire basket should be used if convenient) and when of fine color, take them out and place them in the oven for four or five minutes to better soften the pudding. Sprinkle over pulverized sugar and serve immediately.