

of ice water. When the jelly is again hard, remove the ice from the small mould, which fill with warm water and lift it out carefully. The vacant space is to be filled with custard made from following recipe:

- 5 eggs (yolks)
- ½ cup sugar
- 2 tablespoons wine
- 1 teaspoon vanilla
- 2 tablespoons granulated gelatine
- ½ cup cold water
- 1 scant cup milk
- ½ pint whipped cream

Soak gelatine in cold water. Put the milk to boil, add gelatine and eggs and sugar beaten together. Strain and add the wine and vanilla. When the custard begins to thicken, add the whipped cream. Pour the custard into the space mentioned and let it stand until it hardens. Turn the pudding out of mould and serve with soft custard poured around.

Charlotte Russe

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- ½ cup scalded cream
- ½ cup powdered sugar
- 2 cups whipped cream
- 1½ teaspoons vanilla
- 6 lady fingers

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice-water and stir constantly until it begins to thicken, then fold in whip from cream, adding one-third at a time. Should gelatine mixture become too thick, melt over hot water, and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of a mould, crust side out, one-half inch apart. Turn in mixture and chill. Serve garnished with cubes of Wine Jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

Nesselrode Pudding

- 3 cups milk
- 1½ cups sugar
- Yolks of 5 eggs
- ½ teaspoon salt
- 1 pint thin cream
- ¼ cup pineapple syrup
- 1½ cups prepared French chestnuts

Make custard of first four ingredients, strain, cool, add cream, pineapple syrup and chestnuts; then freeze. To prepare chestnuts, shell, cook in boiling water until soft, and force through a strainer. Line a two-quart melon mould with part of mixture; to remainder add one-half cup candied fruit cut in small pieces, one-quarter cup Sultana raisins, and eight chestnuts broken in pieces, first soaked several hours in Maraschino syrup. Fill mould, cover, pack in salt and ice and let stand two hours. Serve with whipped cream, sweetened and flavored with Maraschino syrup.

Cold Cabinet Pudding

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 2 cups scalded milk
- Yolks of 3 eggs
- ½ cup sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1 tablespoon sherry
- 5 lady fingers
- 6 macaroons

Soak gelatine in cold water and add to custard made of milk, eggs, sugar, salt; strain, cool slightly, and flavor. Place a mould in pan of ice-water, decorate with candied cherries and angelica, cover with mixture, added carefully by spoonfuls; when firm add layer of lady fingers (first soaked in custard), then layer of macaroons (also soaked in custard); repeat; care being taken that each layer is firm before another is added. Garnish and serve with Cream Sauce and candied cherries.

Tipsy Cake

- A stale cake
- 1½ pints boiled custard
- ½ bottle sherry or orange wine
- 1 wineglass of brandy
- ½ lb. sweet almonds

Mix wine and brandy; make a few holes in the cake with a skewer and pour the liquor over. Let the cake thoroughly soak, pouring the wine over as it runs from the cake; then stick the whole of the cake with almonds, which have been blanched and split, and pour custard over. Cake should be one that has been baked in a high fancy mould.