

and bake
one pint
spice, and

ut to it
r, eight
with it;
of paste

ar, one
ix with
cream,

apples,
elve of
eggs, a
lay in
ke one

x eggs,
f suet,
mix the
g cloth
a sweet

ess.
y milk
ed and
utmeg,

mix four eggs, put paste around the dish,
and bake slowly.

No 96. *Bread and butter Pudding.*

Slice bread and spread with butter, lay in a dish a layer of bread, with currants between each layer, citron, orange peel or lemon, pour on an unboiled custard,

No 97. *Arrow root Pudding, for sickness.*

Three table spoonfuls of arrow root mixed with a little cold milk, then stir it into a quart of boiling milk, stir it until cold, add four eggs beaten, sugar and nutmeg, bake half an hour.

No 98. *Quince Pudding.*

Boil four quinces soft and sift them, add half a pound of butter, six eggs, half a pound of sugar, one pint of milk or cream, spice any kind which you like, bake it in paste.

No 99. *Eve's Pudding.*

Grate twelve ounces of bread, mix with it the same quantity of suet, the same of apples made fine, the same of currants, mix with these four eggs, a little nutmeg and lemon, boil three hours; serve with pudding sauce.

No 100. *Batter Pudding.*

Six ounces of flour, salt, three eggs, beat up well with milk thick as cream, either to boil or bake.

No 101. *Nottingham Pudding.*

Pare six good apples, take out the cores with the point of a small knife, leave your apples otherwise whole, fill up where