

and bake  
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one pint  
spice, and  
ut to it  
r, eight  
with it;  
of paste

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 sick-  
ness.*

Three table spoonfuls of arrow root mix-  
ed 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 ~~set~~, 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, ei-  
ther 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