

CABINET PUDDING.—Take three or four penny sponge cakes, cut into squares, line a buttered mould with raisins first, then cake and some more raisins until full; pour over a rich custard, and steam about one hour. Serve with sauce.

ORANGE PUDDING.—Peel and cut five sweet oranges, taking out all the seeds, and slice very thin; pour over them a coffee cup sugar. Let a pint of milk get boiling hot by setting in pan of boiling water on the stove; add yolks of three eggs well beaten, one tablespoon of corn starch wet with a little cold milk; stir all the time; when thick pour over fruit; beat whites stiff; add tablespoon of sugar and spread on top; set in oven for two or three minutes. Use peaches the same way.

APPLE DUMPLING.—One-quarter pound of butter beaten with the same quantity of sugar, four well-beaten eggs, and one pound of biscuit crumbs; stir in one pound of peeled apples and steam two hours.

SAUCE FOR STEAM PUDDING.—One cup white sugar, one of butter beaten to a cream, one cup of sherry wine, add by teaspoons so as not to let the sugar and butter separate; set in a pan of boiling water for at least twenty minutes and do not stir.

ORANGE SOUFFLE.—Peel and slice six oranges; put in a glass dish a layer of oranges, then one of sugar and so on until all the orange is used, and let stand two hours; make a soft boiled custard of yolks of three eggs, pint of milk, sugar to taste with grating of orange peel for flavor, and pour on the oranges when cool enough not to break dish; beat white of eggs to a stiff froth; stir in sugar, and put over the pudding.

ORANGED STRAWBERRIES.—Place a layer of strawberries in a deep dish; cover the same with pulverized sugar; then a layer of berries, and so on till all the berries are used. Pour over them orange juice in the proportion of three oranges to a quart of berries. Let stand for an hour and just before serving sprinkle with pounded ice.

CHARLOTTE RUSSE.—Dip a mould in water; line it with small sponge cakes; put glace cherries on the bottom; mix a tablespoon of sugar with a little lemon juice and brandy. Add two tablespoons of cream, and whisk to a stiff froth; stir in a little gelatine dissolved in milk. Fill the mould, cover with cake, and stand in a cool place to set.