

PUDDINGS

“The proof of the pudding is in the eating.”

Caramel Pudding

1 cup sugar, butter the size of a walnut. Burn these and add $\frac{1}{2}$ cup boiling water, and lastly 2 cups milk.

Nuts may be added if desired. 2 large tablespoons corn starch; vanilla, mould.—Mrs. Gilmour.

“John’s Delight.”

2 cups bread crumbs, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup sweet milk, 1 egg, $\frac{1}{2}$ teaspoon soda, 2 teaspoons mixed spices, a little salt, 3 tablespoons flour. Steam 2 hours, and serve with sauce.—Mrs. Jeakins.

Orange Desert.

2 oranges sliced. Make a soft custard, flavor with lemon and pour over the oranges. Put a cup of whipped cream on top. — Mrs. Jeakins.

Lemon Foam.

2 cups hot water, 1 cup sugar, 2 large tablespoons corn starch, juice of 1 lemon, whites of 2 eggs.

Custard.—May be used with Lemon Foam:—1 pint milk, 2 tablespoons sugar, yolks of 2 eggs.