

Put butter and brown sugar in a pan and stir well until melted and quite brown, then add the scalded milk and stir in cornstarch. Remove from fire, beat well and add vanilla and chopped nuts. Pour into glass dishes. When cool decorate with whipped cream, put through a piping bag, and chopped walnuts. Burnt almonds may be used if desired.

Caramel Custard

- 1/4 cup brown sugar
- 1 pint milk
- 3 eggs
- 1/2 teaspoon vanilla
- A pinch of salt

Melt and brown very carefully the sugar. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter some cups or a mould and pour mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

Caramel Sauce

Brown half a cup of sugar, add half a cup hot water; boil for 10 minutes.

Bavarian Cream

- 1 can pineapple (shredded)
- 1/2 oz. gelatine
- 1 cup sugar
- 1 pint heavy cream

Pour juice off pineapple. Soak the gelatine in half of it. Put other half on sugar. Put the sugar on to boil until it gets like heavy syrup. Add the dissolved gelatine and set aside to cool. Whip the cream until very stiff and beat in the syrup, gelatine and pineapple. Put into a wet mould and serve cold.

Spanish Cream

- 2 quarts milk
- 1 box gelatine
- 8 eggs
- 1 teaspoon vanilla
- 2 cups sugar

Scald the milk and add gelatine (previously soaked in half cup cold milk). Beat the yolks of eggs with the sugar. Pour into the hot mixture. Let it cook for a minute. Have the whites of eggs beaten stiff. Add flavoring to milk and pour the whole over the whites of eggs. Stir well and pour into moulds.

Coffee Cream

- 1/2 box gelatine
- 1/2 cup sugar
- 1 1/2 cups thin cream
- 1/2 cup strong coffee (cold)

Soak the gelatine in a little cold water. Put the sugar, coffee and soaked gelatine into double boiler and cook until dissolved, then add cream and pour into a mould. Serve with whipped cream.

Velvet Cream

- 1 box gelatine
- 1 cup sherry
- 1/4 cup sugar
- 1 quart milk

Soak the gelatine in sherry. Put on the fire with sugar to melt, then strain into the milk. Stir up and put into a glass dish. Serve cold with cream.

Orange Trifle

- 3 tablespoons gelatine
- 1/4 cup cold water
- 1/2 cup boiling water
- 1 1/2 cups sugar
- 1/4 cups orange juice
- 1/2 cup lemon juice
- 1/2 pint cream

Soak gelatine in cold water. Add boiling water to dissolve. Add sugar, fruit juices and grated rind of one orange. Whip the cream and add it lastly. Pour into a mould. When set serve with whipped cream or cold boiled custard.

Royal Diplomatic Pudding

- 1/2 box gelatine or
- 2 tablespoons granulated gelatine
- 1/2 cup cold water
- 1 pt. boiling water
- Juice of 1 lemon
- 1 cup sugar
- 1/2 pint wine
- Candied cherries to garnish

Soak gelatine in cold water for half an hour, pour on this two-thirds pint boiling water, add lemon juice, sugar and wine; stir well and strain. Have two moulds, one holding two quarts and the other one quart; put a layer of jelly in large mould and place on ice. When hard, garnish with cherries cut in two; pour in a few spoonfuls of liquid (not hot) jelly to hold the cherries and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in centre of large one and fill the space between with jelly. Fill the small mould with ice and set both in a basin