

FIG PUDDING No. 1.—One-half pound suet, one pound figs, one pound bread crumbs, one-half pound sugar, one egg, one nutmeg, one-half teaspoon of flour, enough milk to moisten it; grease the tin mould well. Boil three hours tied in a cloth. To be eaten with wine sauce.

FIG PUDDING No. 2.—One-half pound figs, one-quarter pound grated bread crumbs, two and one-half ounces powdered sugar, three ounces butter, two eggs, one teacup milk. Chop the figs small and mix fruit with butter; then all the other ingredients by degrees. Put in a mould, sprinkle with bread crumbs, cover tight and boil three hours.

SNOW PUDDING.—One-half ounce gelatine, pour over one cup cold water, and add one and one-half cups of white sugar; when soft add one cup boiling water, juice of one lemon and whites of four well beaten eggs. Beat all together until very light, beat and strain into a mould, and make a boiled custard of one pint of milk, yolk of four eggs; flavor with lemon.

ROYAL DIPLOMATIC PUDDING.—Soak one-half ounce gelatine in one-half cup cold water two hours; pour on this two-thirds pint of boiling water; add the juice of a lemon, one cup sugar and one-half pint of wine; pour into a glass dish, and when cold add a custard made as follows: Yolks of five eggs, one-half cup sugar, two tablespoons wine, one teaspoon of HALL'S VANILLA Extract, one-half ounce gelatine soaked in one-half cup water, a scant cup milk; put the milk to boil, add the gelatine, then the eggs and sugar well beaten together; strain and add the vanilla; when it is getting cold and commencing to thicken add one pint cream beaten to a stiff froth, then pour on the top of the gelatine.

PUDDING.—One cup suet, one cup sugar, one cup raisins, two cups flour, one teaspoon soda, one cup sour milk, two tablespoons molasses. Steam three hours.

CARAMEL CUSTARDS.—Have six custard cups all ready for the sugar; melt half cup granulated sugar in an iron pan, and pour into the bottom of the cups; beat three eggs without separating; add four tablespoons sugar; one teaspoon HALL'S VANILLA and one and a half cups milk. Pour into custard cups; stand them in a pan of boiling water and cook in moderate oven fifteen minutes; turn from the cups while hot, but serve cold.