

Cup Puddings

- 1/2 cup butter
- 1/2 cup sugar
- 4 eggs
- 2 cups pastry or 1 1/2 c bread flour
- 3 teaspoons Magic Baking Powder
- 1 teaspoon lemon juice
- 1/2 cup milk

Beat butter and sugar to a cream, add eggs one at a time, then flavoring. Stir in flour and baking powder (which have been sifted together) alternately with the milk. Well grease some cups or small moulds—sprinkle a few currants in the bottom of each and half fill cups with batter. Bake ten to fifteen minutes in 375° oven. Turn out and serve with custard or some sauce.

Cottage Pudding

- 2 tablespoons butter
- 3/4 cup sugar
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon Magic Baking Powder
- A pinch of salt
- 1/2 cup milk

Cream butter and sugar, and add beaten eggs. Sift in flour, baking powder and salt alternately with the milk. Beat all well together, put in greased pan and bake from 15 to 20 minutes. Serve with vanilla or fruit sauce.

Cocoanut Pudding

- 1 quart milk
- 4 tablespoons cocoanut
- 2 tablespoons cornstarch
- 4 tablespoons sugar
- 3 eggs
- 1/2 teaspoon vanilla

Blend cornstarch with a little cold milk. Boil remainder of milk, then pour one half of it on cornstarch, stirring while doing so. Add sugar and cook five minutes. Pour remainder of the milk on cocoanut and let soak for 1/2 an hour, then add this to cornstarch mixture, and add vanilla. When cool add the well beaten eggs and bake in a buttered dish until nicely browned. Serve with cream.

Rice and Apple Meringue

- 1 cup boiled rice
- 1 cup sugar
- 1 lemon
- 3 eggs
- 1 pint milk
- 6 sour apples

Make apple sauce and sweeten with half the sugar. Mix rice with beaten yolks of eggs and remaining half cup of sugar and milk. Put in baking dish and bake 20 minutes. When done spread apples on top. Beat

whites of eggs with tablespoon of sugar until stiff. Cover apples with meringue and put in oven to slightly brown.

Brown Betty Pudding

- 1 cup bread crumbs
- 6 large tart apples
- 1/2 cup sugar
- 1 teaspoon cinnamon
- Butter

Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a few small lumps of butter, then a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam 3/4 of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.

Fig Pudding

- 1 cup pastry flour or 3/4 c bread flour
- 2 teaspoons Magic Baking Powder
- 1/4 teaspoon salt
- 2 cups bread crumbs
- 1/2 cup figs
- 1 cup of beef suet (chopped fine)
- 1 egg
- 1 cup milk
- 1/2 cup brown sugar

Sift together flour, baking powder and salt. Add bread crumbs and sugar, then add suet and figs chopped fine. Stir all together. Add the beaten egg and milk. Turn into well greased mould and steam for 3 hours. Serve with nutmeg sauce.

Ginger Sponge Pudding

- 2 cups pastry or 1 1/4 c bread flour
- 2 teaspoons Magic Baking Powder
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 cup butter or other shortening
- 3/4 cup sugar
- 2 tablespoons corn or golden syrup
- 1 egg
- 1/2 cup milk

Sift together flour, baking powder, salt and ground ginger, rub in shortening, add sugar—Mix well together then add well beaten egg, syrup and milk. Beat together thoroughly, pour into a well greased pudding basin, steam two hours. Turn out and serve with a sweet sauce flavored with nutmeg.

Caramel Pudding

- 3 tablespoons cornstarch
- 1 pint milk
- 1 tablespoon butter
- 1 1/2 cups brown sugar
- 1 teaspoon vanilla
- Nuts

Blend cornstarch with a little cold milk.