

Sultable Sweets for Christmas-Tide.

An Attractive Jelly.—Put into a clean pan one pint of water, three-quarters of a pint of claret, a quarter of a pint of lemon juice, the thinly-pared rind of one lemon, four ounces of loaf sugar, half a pint of canned raspberries, or half a pound pot of jam, two cloves, one inch of cinnamon, a few drops of cochineal, and two and a half ounces of gelatine (French gelatine for preference).

Boil all well together; be sure and see that the gelatine is well melted, then strain through a piece of fine muslin or a clean tea-cloth.

Rinse out a mould with cold water. Pour into the top a very little of the jelly. When it is set, put on it tastefully a few preserved raspberries and chopped pistachios, now a little more jelly, and let that set also. Then all the rest of the jelly can be poured in, and put in a cool place, or on ice, till quite cold. Dip the mould into warm water, and turn out the jelly carefully. This looks very pretty if made in a border mould with the centre filled in with whipped, flavored cream. Other fruits may be used in the place of raspberries.

Orange Jelly.—Into a clean pan put half a pint of water, three ounces of loaf sugar, the thinly-pared rinds of three oranges, and one ounce of French gelatine. Let all this cook slowly on the fire till the gelatine is melted, and the color and flavor are well out of the orange rinds. Then pour in half a pint of orange juice, and the juice of two lemons. Rinse out a mould with cold water, strain in the jelly, and put to get cold. Whilst it is setting, give it a stir now and then, otherwise the thick part is apt to settle at the top of the mould. This jelly is usually not cleaved, as it loses its flavor.

Cornflour Blanc-Mange.—Put a quart of milk on the fire to boil, with one inch of cinnamon, and two ounces of loaf sugar.

Put into a basin four large tablespoonfuls of cornflour, mix it with enough extra milk to make it smooth and thin. When the milk boils, pour in the cornflour, stirring all the time. Let it boil gently eight minutes. Then pour it into a mould that has been rinsed out with cold water. If it will not run in smoothly, it is too thick, and you must thin it down with a little more milk. Let it stand till cold. Loosen the edges with a knife, shake it gently, and it should slip out quite easily. Vanilla, lemon or almond may be used for flavoring. A pretty effect is gained by coloring half the mixture a pale pink, with cochineal, and pouring it into small moulds or cups, so that some will be pink and others white.

Whipped Cream.—This is delicious, and can be got ready at a minute's notice. Put half a pint of good cream into a basin, with two tablespoonfuls of sugar. Whisk gently till thick enough to hang on your whisk. Then stir in a flavoring of vanilla, lemon or brandy, and mix well. Serve piled up high in custard glasses, if possible, with a fresh strawberry or a piece of preserved fruit on the top of each, with a circle round the fruit of chopped pistachio nuts. The cream may be colored pink, if liked, and a neat piece of peach or apricot placed in the middle.

Lemon Custards.—Pour one pint of boiling water on to two and a half ounces of loaf sugar, add the strained juice of two lemons. Well beat up the yolks of four eggs. When the lemonade (as made above) is cool enough, pour it on to the yolks, mix well, strain into a small saucepan or jug. Place either the saucepan or jug in a pan of boiling water over the fire, and stir till it thickens well, but on no account let it boil, or it will curdle and be quite spoilt. Allow it to get cold. Serve in custard glasses.

Velvet Cream.—Put three-quarters of an ounce of French gelatine in a pan, with one gill of hot water. Stir till it is quite dissolved. Then add the grated rind of one lemon, two ounces of castor sugar, and a flavoring of either a tablespoonful of brandy, a glass of sherry, or vanilla, lemon or almond. Whisk till firm half a pint of thick cream. When the gelatine feels only warm to your finger, strain it into the whipped cream. Mix well. Pour into a mould that has been rinsed out with cold water. When cold, dip the mould into warm water. Turn out and garnish with clear, chopped wine jelly, or plainly whipped cream, colored with cochineal, or coffee essence, to a pretty color. If, before pouring in the cream, the mould was decorated with clear jelly, and a garnish of glacé cherries, etc., the effect would be greatly improved.

Rice Mould.—Put one quart of milk on to boil. Well wash five ounces of rice. When the milk boils sprinkle in the rice. Put the lid on the pan and simmer very gently till the milk and rice are quite thick. You should be just able to pour them into a mould. When thick, add two and a half ounces of castor sugar, and two teaspoonfuls of vanilla. Pour into a mould that has been rinsed out with cold water; if preferred, small moulds may be used. Leave till cold, loosen the edge, shake gently, and it will turn out easily. Serve with jam or stewed fruit, and a custard poured over.