

with the smooth side up, about three inches apart, and sift loaf sugar over them quite thick, to give them the appearance of melting.

The wine sauce is best with them; but butter and sugar with them is very good if they are kept warm.

26. *Rice Custard.*

Put a blade of mace and a quartered nutmeg into a quart of thin cream; boil it and pour it off from the spices, and add to it some fine boiled rice and a little brandy or wine; sweeten it to your taste; stir it till it thickens, and serve it up in cups.

27. *Rennet Pudding.*

If you have company when you are unprepared, rennet pudding may be made at five minutes notice, if you have a bit of calf's rennet soaked in a bottle of wine; one glass of this wine will make a sort of cold custard; if sweetened with loaf sugar and spiced with nutmeg it is very good. It should be eaten immediately after it forms; in a few hours it will begin to curdle.

28. *Rice Pudding.*

Boil the rice very soft and free from water, stir in a little butter, a pint of milk, and three eggs; have four ounces of stoned raisins well boiled and clear of water; put them in and sweeten and spice to your taste; pour it into your dish and dust flour over it, and put little bits of butter about on the top, and bake it in a slow oven.