

MAPLE SUGAR TARTS

3 tablespoonfuls of flour, 1 egg, 1 cup of maple sugar, butter the size of an egg, 1 teaspoonful of flavour to taste. Moisten the flour with water, beat the egg lightly, add the maple sugar, butter and flavouring. Mix these ingredients into the flour. Cook in a hot water bath until ingredients thicken somewhat. Cool and pour into tart moulds. Bake in the oven. Garnish with whipped cream or meringue.

MAPLE SUGAR COOKIES

1 egg 1 cup of sugar, 3 tablespoonfuls of lard, 1 cup of cream, 1 teaspoonful of pastry soda, 3 tablespoonfuls of hot water, a pinch of salt, flour to thicken, maple sugar.

Whip the lard and maple sugar together, add the eggs well beaten and mix thoroughly, add the cream, salt and soda dissolved in water. Mix in the flour so as to make a thick paste. Roll out the paste and cut with a cookie cutter. Spread ground maple sugar on each biscuit. Bake in the oven 8 to 10 minutes. (This recipe gives forty cookies).

Maple sugar pudding

Place in a buttered dish a layer of slices of buttered bread, a layer of scraped maple sugar ; proceed thus until the dish is fairly full, ending with a layer of maple sugar. Over this preparation pour tepid milk containing one or two beaten eggs, a little nutmeg. Bake in an oven about 20 minutes.

Maple sugar sauce

2 cups of scraped maple sugar, 2 cups of water, 3 teaspoonfuls of cornstarch, nutmeg to taste.

Melt the sugar in hot water until it boils. Dissolve the cornstarch in a little cold water, pour it in gently, always stirring to prevent lumps. Add a little nutmeg, if desired ; cook 5 to 8 minutes.

Maple syrup may be served to advantage with any pudding, biscuit or cake.

Maple sugar blanc-mange

4 cups of milk, $\frac{1}{4}$ cup of maple sugar, $\frac{1}{2}$ cup of cold milk, $\frac{1}{2}$ cup of cornstarch, $\frac{1}{4}$ teaspoonful of salt. Dissolve the cornstarch in the cold milk, sugar and salt. Pour into the hot milk, always stirring. Cook 15 minutes. Pour into a mould previously soaked in cold water. Let it take.