

Spread the frosting
light brown.

One cup seeded raisins
three eggs. Must have
ould well; flatten the
thumb the cake in the
milk as for a custard
three quarters of a
the oven for a few

Place in a pudding
then make a boiled
one-half cup sugar
over the orange
eggs with three table
top of the pudding

One teaspoon
baked spread over

eggs, one-half cup
vanilla and lemon
the whites of three
of corn starch, con
in a farina boiler
the eggs and sugar
coconut, and pour
the whites dry with
or vanilla; spread
hot or cold.

Season use Briggs

ORANGE PUDDING.

Four sweet oranges, sliced small; one quart of milk, one cup sugar, two tablespoons corn starch, yolks of three eggs. Heat the milk, when nearly boiling add the corn starch (wet with a little cold milk), the sugar and eggs, thoroughly beaten. Boil until thick as custard; when cold pour over the sliced oranges. Make meringue of the whites of three eggs and one small teacup of sugar; spread on pudding, and put sliced oranges on top of this.

PORCUPINE PUDDING.

One cup sugar, one cup flour, three eggs, three teaspoons baking powder, dissolved in teaspoon of milk; bake in a round tin. Frost cake, top and sides, thickly; stick blanched almonds over the top of cake with points up; make floating island; put cake on glass standard; pour a little custard with snow around the edge of standard; on each snow drop a little jelly; use rest of the custard sauce.

SNOW PUDDING.

One-half box gelatine, soaked in cup of water one hour; two lemons grated; three eggs, one and one-half cups sugar. Add sugar and lemons to gelatine, then pour over one-half pint boiling water. When dissolved beat until all sparkles; then add the whites of eggs beaten stiff. Make a custard of yolks.

PUDDING SAUCE.

One tablespoon flour, butter size of an egg, one-half pint sugar, grated peel and juice of one or two lemons, to suit taste; mix flour and butter together, then add sugar and lemon; then put into one-half pint boiling water, boil until it thickens, cool a little, then add well beaten egg.

FOAM SAUCE.

One cup pulverized sugar, two eggs; beat sugar and yolks together in a bowl; set in boiling water; stir until hot; then add whites beaten stiff. Put a small piece of butter and tablespoon of brandy in a dish; pour over them the sugar and eggs just before serving.

PUDDING SAUCE.

One cup sugar, two eggs; beat the yolks very light, add sugar, mix thoroughly, add the whites, beaten to a stiff froth; then add two tablespoons brandy. Serve as soon as made.

PUDDING SAUCE (COLD).

One heaping teaspoon of butter, one cup of fine sugar, one glass of sherry or madeira wine. Beat the butter and sugar to a