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potatoes, beat them fine with a pint of milk, two ounces of sugar, three eggs, bake three quarters of an hour. A quarter of a pound of raisins or currants may be added, or leave out the milk and add a quarter of butter, it will make a good cake.

### No 87. *Apple Pudding.*

A pint of stewed sifted apple, six eggs, half pint of milk, four ounces of butter, mix the apples and eggs before the milk is put in; add rose water, spice and sugar to your taste, bake it in a rich crust.

### No 88. *Carrot Pudding.*

A coffee cup full of boiled and strained carrots, five eggs, sugar and butter of each two ounces, cinnamon and rose water to your taste, bake in a deep dish without paste, one hour.

### No 89. *A crookneck or winter squash Pudding.*

Core, boil and skin a good squash, and bruise it well; take six large apples, pared, cored and stewed tender, mix together; add six or seven spoonfuls of dry bread or biscuit, rendered fine as meal, one pint milk or cream, two spoons rose water, two of wine, five or six eggs beaten and strained, nutmeg, salt and sugar to your taste, one spoonful flour, beat all smartly together, bake one hour.

### No 90. *Pumpion Pudding.*

No 1. One quart stewed and strained, three pints milk; six beaten eggs, sugar, mace, nutmeg and ginger, laid into paste