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## ■ PUDDINGS *and* PIES ■

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### Suet Pudding

1 cup molasses, 1 of sweet milk, 1 of suet chopped fine, or  $\frac{1}{2}$  cup of melted butter, 1 cup of raisins,  $\frac{1}{2}$  cup of currants,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon of soda.

Mix well, spice and salt to taste, and steam two hours.

—M. MACDONALD

### Suet Pudding

3 cups chopped suet, 4 beaten eggs,  $\frac{1}{2}$  cup molasses  $1\frac{1}{2}$  cups brown sugar,  $1\frac{1}{2}$  lbs. raisins,  $\frac{1}{2}$  lb. currants, 1 cup white flour, 2 teaspoons baking powder and spices.

Boil four hours.

—MRS. H. W. POWER

### Very Good Bread Pudding

1 pint bread crumbs, 1 quart of milk, 1 cup sugar, yolks of 4 eggs well beaten, grated rind of 1 lemon, butter size of an egg.

Bake in a slow oven; when cooked cover with a layer of jelly, or jam, then whites of eggs beaten stiff, with 1 cup powdered sugar and juice of lemon added. Put back into oven to brown slightly. Serve cold with cream.

—MRS. HENDRICK

### Black Pudding

1 egg, 1 cup molasses,  $\frac{1}{2}$  cup lukewarm water, 2 cups flour, 1 teaspoon soda.

Mix well and steam one and one-half hours.

*Sauce*—1 egg, 1 cup brown sugar, butter size of an egg, 2 tablespoons boiling water.

Place in double boiler and let dissolve.

—A. ALLEN

### Moss Pudding

2 tablespoonfuls of marmalade, 3 eggs, 1 cupful butter, 1 cup sugar,  $1\frac{1}{2}$  cupfuls flour, 1 teaspoonful soda.

Steam  $2\frac{1}{2}$  hours and serve with any nice white sauce.

—MISS S. CARNEY