

21. *Fritters.*

Fritters should be made of half a pint of new milk, three spoonful of sugar, two eggs, a tea-spoonful of dissolved saleratus, a little salt, and spice if you like; flour should be stirred in until the spoon moves round with difficulty. If they are stiff enough they will fat soak. Have the oil or fat boiling hot, and drop them in with a spoon; grate sugar over them when done. The more fat they are fried in the less they will soak fat.

22. *To make Sauce for Puddings.*

Have ready a pint of boiling water, in which put a small bit of butter; stir a little flour and cold water quite smooth, then pour it into the boiling water, and be careful to stir it until it boils; then add wine and nutmeg to your taste. Good, pure vinegar will answer instead of wine if you put in but a little.

N. B.—One sauce answers for all kinds of puddings that require sauce. If you choose the old fashioned sauce, viz., sweetened cream, you will find a little nutmeg or cinnamon is an improvement.

23. *A Rich Baked Custard.*

Boil a pint of cream, and cool it so as not to scald the eggs; then take four well-beaten eggs, then add nutmeg and sugar to taste; mix them well, and bake it slowly until it rises; be sure not to let it stand in the oven after it is done.