

fat, four spoonfuls fine flour, oil or butter the pans, cups or bowls; bake in a quick oven one hour. Eat with sweet sauce.

No 80. *A Whitpot Pudding.*

Cut half a loaf of bread in slices, pour thereon two quarts of milk, six eggs, rose-water, nutmeg and half a pound of sugar; put into a dish and cover with paste No 1, bake slow one hour.

No 81. *Bread Pudding.*

One pound of bread, scald milk and turn on when cut in pieces, four ounces of butter, the same of sugar, four eggs, cinnamon and nutmeg, bake without paste.

No 82. *A Flour Pudding.*

One quart of milk scalded, add five spoonfuls of flour to the milk while hot: when cool add seven eggs well beaten, six ounces sugar, salt, cinnamon, and nutmeg, to your taste, bake one hour, serve up with sweet sauce.

No 83. *A boiled flour Pudding.*

One quart of milk, four to six eggs, nine spoonfuls of flour, a little salt, put into a strong cloth and boiled one hour and a half.

No 84. *An apple pudding Dumplin.*

Put into paste, quartered apples, lay in a cloth and boil one hour, serve with sweet sauce.

No 85. *Pears, plums, &c.*

Are done in the same way.

No 86. *Cottage potatoes Pudding or Cake.*

Boil and pare and mash two pounds of