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Puddings and Pies

HOME COOK BOOK.

PARADISE PUDDING.—Three eggs, three apples, a quarter of a pound of bread-crumbs, three ounces of sugar, three ounces of currants, salt and nutmeg, the rind of half a lemon and juice, half a wine-glass of wine or brandy. Pare, core and mince the apples, and mix; beat the eggs, moisten the mixture with these, and beat it well; stir in the brandy, and put the pudding in a buttered mold. Tie it down with a cloth, boil one hour and a half, and serve with sweet sauce.

DELICIOUS APPLE SAUCE.—Pare and slice thin as many apples as you wish. Put them into a tin basin or pudding dish, with enough sugar to make them sweet and a little water. Bake slowly until soft. They will turn a rich red, and have a flavor far exceeding stewed apples.

APPLE DUMPLINGS.—Make them the usual way, place them in a deep pudding dish; make a liquor of water, sugar, butter and a little nutmeg; the liquor should very nearly cover the dumplings; bake

on one side, turn them on the other; bake about three-fourths of an hour.

BROWN BETTY.—Take one cup bread crumbs, two cups chopped sour apples, one-half cup sugar, one teaspoonful cinnamon, two tablespoonfuls butter, cut into small bits. Butter a deep dish and put a layer of chopped apple at the bottom, sprinkle with sugar, a few bits of butter and cinnamon, cover with bread-crumbs, then more apple. Proceed in this way until the dish is full, having a layer of crumbs on top. Cover closely and steam three-quarters of an hour in a moderate oven, then uncover and brown quickly. Eat warm with sugar and cream, or sweet sauce. This is a cheap but good pudding, better than many a richer one.

CUP PLUM PUDDING.—Take one cup each of raisins, currants, flour, bread-crumbs, suet and sugar; stone and cut the raisins, wash and dry the currants, chop the suet, and mix all the above ingredients well together; then add two ounces of



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