

Puddings & Deserts

Potatoe Pudding. Take 1 lb of mashed or grated potatoes, $\frac{3}{4}$ of Butter, $\frac{3}{4}$ of Sugar, 7 eggs, 1 wineglass of Wine, 1 of Rose Water, 1 of Cream. Work the Butter & potatoes together, the sugar & eggs must be beaten to a froth. Then mix the whole together.

Cheese Cakes

1 pint of cheese curd rubbed through a sieve, $\frac{1}{4}$ lb of butter, $\frac{1}{4}$ of sugar, 3 eggs, 1 gill Brandy, 2 spoonfulls of Rose Water, 2 of wine, & spice to your taste.

Another

$\frac{1}{2}$ lb. of Butter, $\frac{1}{2}$ lb. of Sugar well beaten together, $\frac{1}{2}$ pt. of Milk, mixed with 4 eggs, and put on the fire until it becomes a curd, 2 oz. of bread crumbled fine, and mixed with the curd — when cold, mix with the sugar & the butter & more eggs well beaten, 1 handful of currants, 1 wineglass of Brandy, 1 of Wine, & Rose Water mixed, and Cinnamon to your taste.

Orange Pudding

Take the peels of 6 Oranges, let them be well boiled & powdered, ^{then add the} $\frac{1}{2}$ lb of Butter ^{the yolks of 7 eggs, mix all together}, & the sugar, & before you bake squeeze in the juice of 1 orange.

Pumpkin Pudding

Pare the Pumpkin and pull it down to stem, strain it through a Colander, to 2 lbs of Pumpkin, add 1 lb of Butter, 1 lb of sugar, & 8 eggs beaten to a froth, 1 glass of Brandy & $\frac{1}{2}$ glass of Rose Water, Nutmeg, & cinnamon to taste.

Baked Flour Pudding

1 qt. of Milk, 12 tablespoons full of Flour, & 8 Eggs. To be baked $\frac{1}{4}$ of an hour.

Pineapple Pudding.

Butter the dish well, then cut Apples in thin slices sufficient to cover it; grate bread thinly over the Apples, & add Butter, a few Cloves, and some Sugar, until the dish is full, let the Apples be the last covering with a few raisins stuck in the top. About $\frac{1}{4}$ lb of Butter is sufficient for 6 or 8 Apples.

English Plum Pudding

2 lbs of Raisins (stoned), 1 lb. of Suet, $\frac{1}{4}$ lb
of Citron, 3 table-spoons full of Molasses
2 nutmegs, 6 Eggs, and a little Salt.
Mix it with water or milk to a proper
consistency, not forgetting 1 lb of flour
 $\frac{1}{2}$ lb of grated Bread. A pudding of
this size should be boiled in a
cloth 3 hours, reaten with Wine Sauce.

Indian Pudding.

One pt. of Indian Meal, $\frac{3}{4}$ pt. of
Milk boiled & poured on it; when
cool, beat 6 Eggs light & mix with it;
add a small piece of Butter, bake
in a pan and eat it with sauce.

Cousin Betsy

Another

Take $\frac{1}{2}$ lb. of beef Suet chopped very
fine on which pour 1 qt. of boiling
milk, stir in enough Indian Meal
to make a stiff batter, add 1 tea cup
of Molasses, & a little Salt. Bake and
eat as above.

Boiled Flour Pudding

Beat the whites & yolks of 6 eggs
separately, mix the yolks with
 $\frac{3}{4}$ lb of Sifted Flour, and as much
milk as will beat it — when light,
put in the whites, and remainder
of the 1 quart of Milk, & add a little salt.

Cousin Betsy

Ebe's Pudding

6 Apples chopped fine, $\frac{1}{2}$ lb of Bread
grated very fine, $\frac{1}{2}$ lb of Raisins &
currants mixed, $\frac{1}{2}$ lb of Sugar, $\frac{1}{2}$
doz. Eggs beaten very light, $\frac{1}{2}$ wine glass
of Brandy, 1 tea spoonful of Salt, &
 $\frac{1}{2}$ nutmeg, add cinnamon &
Cloves to form taste, tie it in a
course cloth or bag, & boil at 3 hours
Each 1 with Wine Sauce

Frost Dale.

Cocoanut Pudding

Take 1 good sized Cocoanut, cut the skin
off, & grate it fine, take 1 lb of white sugar, &
water sufficient to make a rich syrup, put
the grated cocoanut in the syrup, & boil
it a few minutes, beat 3 eggs very light
(leaving out the yolks if you prefer)
& when the cocoanut is tolerably

cool, beat the whole mixture
well together. Put it in a deep
dish & bake it from 25 to 30 minutes.
If a paste is preferred the portion
will make 2 puddings.

1 Tablespoon full of Corn Starch
dissolved and boiled in the
Sugar & water is a great improve-
ment. Stir it to prevent its
settling in very little water.

Cottage Pudding

Warm 2 $\frac{1}{2}$ table-spoons full of
Butter, stir into it 1 tea-cup full
of white sugar & 2 eggs, put into
4 pt. of flour, & 2 tea-spoonsfull
cream of tartar. Sift it into the
above, then add a tea-cup full of
milk, with 1 tea-spoonful of carbonate
of Soda dissolved in it;
Stir well together, & bake $\frac{1}{2}$ an hour
to be eaten with wine sauce or
butter & sugar.

Amherst Pudding.

3 cups of flour, 1 of suet, 1 of milk, 1 of Molasses, 2 of
Raisins, & 1 of currants stirred into the

Molasses, 1/2 teaspoon full of Soda,
1 teaspoon full of cinnamon, 1
do. of Cloves (or a little mace) & a little
salt. Boil all in a bag 3 hours,
to be eaten with Wine sauce, & P.S.

Wine Sauce.

Mix a spoonful of flour in a
cup of cold water, with 2 spoonfuls
of sugar & one of butter, stir this in
the pint of boiling water, let it boil
a few minutes, then add a glass
of Wine & some nutmeg.

Bird Nests Pudding.

Pare and core 8 large Apples, 8 eggs
8 spoonful of flour, 1 qt of Milk, —
place the Apples in the dish & pour
the batter over them & bake 1 hour.

Mincots Pudding.

A baker's loaf sliced, & the crust
taken off — the slices laid upon a
flat dish, & a custard poured
over them, as much as the bread
will absorb. Let it stand $\frac{1}{2}$ an
hour, then fry it.

Little Puddings in Pans.

Beat 4 eggs very light; make a batter of 2 tea cups of flour, 3 of milk & 1 of cream, pour in the eggs and beat all well together; put in a spoonful of melted butter, grease your shallow pans, or cups, and bake from 20 to 30 minutes, eat them with Lancashire sugar or molasses.

Snow Pudding

Pour 1 pt. of boiling water over $\frac{1}{2}$ oz. of Gelatine, add 1 large cup of white sugar & juice & rind of 1 lemon & 1 glass of wine, strain it.

When nearly cold beat all with the whites of 3 eggs which have been previously beaten to a stiff froth. Mould it. Make a soft custard with the yolks of 3 eggs & 1 pt. of milk & 1 teaspoonful of vanilla extract, & when ready to use, pour the custard round it. It will keep a day or two if not crowded out.

Plum Pudding

1 lb of Flour, 1 of Bread Crumbs, 1 of sugar, 1 of Dried Currants, 1 of Cinnamon, $\frac{1}{2}$ lb of Butter, 6 Eggs, 1 lb of suet, 2 tea-spoonful of Ginger, 2 drs of Cinnamon, 2 drs of Allspice, 2 drs of Nutmegs.

Wet the bread crumbs with Milk, mix all the ingredients well & boil 5 hours

Mrs J. C. Hand

Lemon Puddings

Mix 2 heaped table-spoonful of corn starch into 2 tumblers of Water Boil it till it thickens. Then mix a piece of Butter as large as a walnut with 1 lb of white sugar, the yolks of 3 eggs & the juice & rind of 2 lemons.

Then mix the hot corn starch with it, and just before you put it into the crust, beat the whites of the eggs light and add to the whole.

This will make 3 puddings.

Plum Pudding.

The whites and yolks of four eggs beaten separately.

1/2 lb. brown sugar.

1 baker's loaf of stale bread crumbled fine, 1/2 lb. stoned raisins,
1/2 lb. currants, 1/2 lb. of suet
chopped fine, 1/4 lb. citron.

1/2 teaspoonful powdered mace
1 small nutmeg, 1 teaspoonful
of salt sprinkled on the bread.
not quite a kitchen-cup full
of milk & boil about four hours.

Mary Roberts.

Desserts of Different Kinds.

Immers Mince Pie

5 Soda Crackers (the square ones) 1 pt.
of hot water poured over them,
1 $\frac{1}{2}$ cups of Sugar, 1 of Molasses, $\frac{1}{2}$ cup
of vinegar, a piece of butter the size
of an egg, $\frac{1}{2}$ lb of raisins, $\frac{1}{2}$ lb of currants,
 $\frac{1}{2}$ Teaspoonful of Cinnamon, 1 of Cloves,
1 of Salt.

This quantity will make 4 or 5 pies

A. H. R.

Tapioca Jelly

Take 3 heaped Table-spoonfuls
of Tapioca and soak it over night
in 1 qt. of water, sweeten it & if you
choose put the juice of a lemon
in it. Pare & cut your Apples the
size you prefer (better small) place
in form & sprinkle sugar over
them, then pour over the Tapioca
and bake until the Apples are done.

Ambrosia

Take 1 doz. Oranges, separate them in
quarters, then in 2 or 3 pieces, 1 grated Cocoanut
of this put 1 layer of cut oranges & sugar, then
thickly spread the cocoanut alternating

with the orange & sugar until
your bowl is filled, pour the
milk of the nut over it as you
put it together.

Washington Pie.

Stir well together 1 cup of sugar
1 Egg, $\frac{1}{2}$ cup of Milk, $\frac{1}{2}$ Teaspoonful
of Soda, $\frac{1}{2}$ cup of Butter, 1 Teaspoonful
of Cream of Tartar, 2 cups of flour,
flavor with nutmeg.

Bake in 3 round flat tins, turn
of the cakes bottom upwards
and fill in with anything you
like. Sift fine sugar over it.

A. H. K.

Italian Cream

1 qt. of Milk, 1 of cream, in the
Milk put $1\frac{1}{2}$ oz. of Gelatini and
set it on the fire until dissolved,
then add the juice of 2 Lemons
& wine glasses of wine.

Mix all well together, put in
a mould. In warm weather
add more Gelatine.

Velvet Cream

Put $\frac{3}{4}$ of a package of Cox's
Gelatine in a bowl and pour
over it a large tea cup and a half
looking Wine with the juice and
grated rind of a Lemon.

Let it stand over an hour, then
add $\frac{3}{4}$ lb of white Sugar, & stir
it over the fire until entirely
melted.

Strain it through a fine sieve
into a pitcher, and when cool,
pour in 1 qt. of cream stirring
it hard, when about as thick
as soft custard, pour into
moulds.

J. J. Thompson

Rice Crust

Boil $\frac{1}{4}$ lb of rice and a stick of
Cinnamon in as much water as
will cover it, when the water is
boiled away, sweeten it to your
taste, & let it cool a little, then add the
Yolks of 4 Eggs, & whites of 2 beaten up with
a little rose-water, put it in large cups to
cool, after which turn them out on a dish & stick
them with slices of blanched almonds & pour over them a cold
bath.

Another more simple

Take 1 pt. of Rice & boil it in 1 qt. of water till dry, then add 1 qt. of milk & let it boil till stiff enough to mould then sweeten to your taste, and put it in cups or moulds, when cold turn them out, grate nutmeg on & eat with cream.

Mince Meat for Pies

2 lbs of Beef boiled till tender,
" " " Duck chopped very fine,
1 " of stoned Raisins, 2 of currants washed and picked very clean,
4 lbs Pippin Apple cut fine, 2 lbs of Sugar, 1 qt. of Wine, 1 qt. of Brandy
1 qt Rose Water, 1 oz of nutmeg, $\frac{1}{2}$ oz of Cinnamon, $\frac{1}{4}$ of Cloves, & $\frac{1}{2}$ lb of Citron cut in thin slices, mix well together,

Custards.

1 qt. of Milk & 4 Eggs sweetened to your taste (a little Peach or Rose Water is an improvement) pour it into cups and grate a little nutmeg on each, then place them in a pan of cold water, & set them in a stove or oven.

Custards without Eggs.

1 qt. of sweet new Milk, 4 Tablespoonsful of flour & 2 of sugar, season with nutmeg or cinnamon & salt to your taste. The milk should be first in a pot over a brisk fire & when boiling, the flour must be stirred in, after having been mixed with cold milk - to prevent its lumping, as soon as thoroughly scalded add the sugar & spice. It may be baked either in cups or crust. This is a fine custard & by many preferred to that made with eggs.

Some Dumplings

Roll out some paste & thin in a long strip, lay on this some preserve (of any kind) or stewed fruit well sweetened, roll it up & fold over the ends, pin it up in a towel, & boil an hour, To be eaten with sauce

Rice Milk

Take a tea cupfull of rice, boil it till about half done & let all the water be evaporated, then add the milk,

and beat an egg with some flour & stir it, let it boil a few minutes & season with sugar & cinnamon, or nutmeg

Rice Souffle

1 cup of Rice boiled tender, 3 eggs.
3 cups of fine white sugar & lemons.
The juice & rind of the lemons. Beat 2 cups of the sugar & whites of the eggs (beaten very stiff for the top) the yolks of the eggs, the rind of the lemons grated with the rice
bake 20 minutes, eaten with wine dip

Carrageen Blanc Mange

1 oz Carrageen washed in warm water, then boiled in 2 qts of milk until it is stiff enough to jelly. Then beat light 2 eggs, and add sugar & peach water to them, after which pour upon it the hot Carrageen

Apple Sago.

1 coffee cup of Sago, 1 qt. boiling water poured over it, season with lemon & sugar. Pure & core as many apples as will stand

in your dish - pour the sago over them & bake 1 hour. Serve with sugar & cocaine

Lemon Pie.

The yolks of 6 Eggs, 1 cup of Butter 2 of Sugar, 1 do of Milk, in which dissolve 6 teaspoonfuls of corn starch add the juice & rind of 2 Lemons. To be baked in a crust. Then beat the whites of 6 eggs with 6 large spoonfuls of white sugar, & spread over the top & brown in the oven. This will make 4 Pies

Lucy Harker

Omelet Souffle

Take as many eggs as one requires, & to each yolk add 1 table-spoon full of fine white sugar, & the juice of 1 lemon to the whole, beat all together very light, & then add the whites, (which must be beaten separately) and put immediately into a quick oven, & bake about 10 minutes, in the dish to be served in