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Search

[Home](#) | [Subjects](#) | [Titles](#) | [Authors](#)

[Thesaurus](#) | [Quotations](#) | [English Usage](#)

[Reference](#) > [Farmer's Cookbook](#) > HOT PUDDINGS

< [ENTRÉES](#)

[PUDDING SAUCES](#) >

[CONTENTS](#) · [BIBLIOGRAPHIC RECORD](#)

Chapter XXIII. HOT PUDDINGS.

Rice Pudding

1

4 cups milk 1/2 teaspoon salt

1/3 cup rice 1/3 cup sugar

Grated rind 1/2 lemon

Wash rice, mix ingredients, and pour into buttered pudding-dish; bake three hours in very slow oven, stirring three times during first hour of baking to prevent rice from settling.

Poor Man's Pudding

2

4 cups milk 1/2 teaspoon salt

1/2 cup rice 1/2 teaspoon
cinnamon

1/3 cup
molasses 1 tablespoon butter

Wash rice, mix and bake same as Rice Pudding. At last stirring, add butter.

Indian Pudding

3

5 cups scalded milk 1/2 cup molasses

1/3 cup Indian meal 1 teaspoon salt

1 teaspoon ginger

Pour milk slowly on meal, cook in double boiler twenty minutes, add molasses, salt, and ginger; pour into buttered pudding-dish and bake two hours in slow oven; serve with cream. If baked too rapidly it will not whey. Ginger may be omitted.

Cerealine Pudding

4

4 cups scalded
milk 1/2 cup molasses

2 cups cerealine 1 1/2 teaspoons salt

1 1/2 tablespoons butter

Pour milk on cerealine, add remaining ingredients, pour into buttered pudding-dish, and

bake one hour in slow oven. Serve with cream.

Newton Tapioca

5

5 tablespoons pearl tapioca	$\frac{3}{4}$ cup molasses
4 cups scalded milk	3 tablespoons butter
4 tablespoons Indian meal	$1\frac{1}{2}$ teaspoons salt
1 cup milk	

Soak tapioca two hours in cold water to cover. Pour scalded milk over Indian meal and cook in double boiler ten minutes. Add tapioca drained from water, molasses, butter, and salt; turn into buttered pudding-dish, and pour over remaining milk, but do not stir. Bake one and one-fourth hours in a moderate oven.

Apple Tapioca

6

$\frac{3}{4}$ cup pearl or minute tapioca	$\frac{1}{2}$ teaspoon salt
Cold water	7 sour apples
$2\frac{1}{2}$ cups boiling water	$\frac{1}{2}$ cup sugar

Soak tapioca one hour in cold water to cover, drain, add boiling water and salt; cook in double boiler until transparent. Core and pare apples, arrange in buttered pudding-dish, fill cavities with sugar, pour over tapioca, and bake in moderate oven until apples are soft. Serve with sugar and cream or Cream Sauce I. Minute Tapioca requires no soaking.

Tapioca Custard Pudding

7

4 cups scalded milk	$\frac{1}{2}$ cup sugar
$\frac{2}{3}$ cup pearl tapioca, $\frac{1}{3}$ cup minute tapioca	1 teaspoon salt
3 eggs	1 tablespoon butter

Soak tapioca one hour in cold water to cover, drain, add to milk, and cook in double boiler thirty minutes; beat eggs slightly, add sugar and salt, pour on gradually hot mixture, turn into buttered pudding-dish, add butter, bake thirty minutes in slow oven.

Peach Tapioca

8

1 can peaches	Boiling water
$\frac{1}{4}$ cup powdered sugar	$\frac{1}{2}$ cup sugar
1 cup tapioca	$\frac{1}{2}$ teaspoon salt

Drain peaches, sprinkle with powdered sugar, and let stand one hour; soak tapioca one

hour in cold water to cover: to peach syrup add enough boiling water to make three cups; heat to boiling-point, add tapioca drained from cold water, sugar, and salt; then cook in a double boiler until transparent. Line a mould or pudding-dish with peaches cut in quarters, fill with tapioca, and bake in moderate oven thirty minutes; cool slightly, turn on a dish, and serve with Cream Sauce I.

Corn Pudding

9

2 cups popped corn, finely pounded	$\frac{1}{2}$ cup brown sugar
3 cups milk	1 tablespoon butter
3 eggs, slightly beaten	$\frac{3}{4}$ teaspoon salt

Scald milk, pour over corn, and let stand one hour. Add remaining ingredients, turn into a buttered dish, and bake in a slow oven until firm. Serve with cream, or maple syrup.

Scalloped Apples

10

1 small stale loaf baker's bread	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ teaspoon grated nutmeg
1 quart sliced apples	Grated rind and juice of $\frac{1}{2}$ lemon

Cut loaf in halves, remove soft part, and crumb by rubbing through a colander; melt butter and stir in lightly with fork; cover bottom of buttered pudding-dish with crumbs and spread over one-half the apples, sprinkle with one-half sugar, nutmeg, lemon juice, and rind mixed together; repeat cover with remaining crumbs, and bake forty minutes in moderate oven. Cover at first to prevent crumbs browning too rapidly. Serve with sugar and cream.

Bread Pudding

11

2 cups stale bread crumbs	2 eggs
1 quart scalded milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup sugar	1 teaspoon vanilla or
$\frac{1}{4}$ cup melted butter	$\frac{1}{4}$ teaspoon spice

Soak bread crumbs in milk, set aside until cool; add sugar, butter, eggs slightly beaten, salt, and flavoring; bake one hour in buttered pudding-dish in slow oven; serve with Vanilla Sauce. In preparing bread crumbs for puddings avoid using outside crusts. With a coarse grater there need be but little waste.

Cracker Custard Pudding

12

Make same as Bread Pudding, using two-thirds cup cracker crumbs in place of bread crumbs; after baking, cover with meringue made of whites two eggs, one-fourth cup powdered sugar, and one tablespoon lemon juice; return to oven to cook meringue.

Bread and Butter Pudding

13

1 small stale loaf baker's 1/2 cup sugar
bread

Butter 1/4 teaspoon
salt

3 eggs 1 quart milk

Remove end crusts from bread, cut loaf in one-half inch slices, spread each slice generously with butter; arrange in buttered pudding-dish, buttered side down. Beat eggs slightly, add sugar, salt, and milk; strain, and pour over bread; let stand thirty minutes. Bake one hour in slow oven, covering the first half-hour of baking. The top of pudding should be well browned. Serve with Hard or Creamy Sauce. Three-fourths cup raisins, parboiled in boiling water to cover and seeded, may be sprinkled between layers of bread.

Bread and Butter Apple Pudding

14

Cover bottom of a shallow baking-dish with apple sauce. Cut stale bread in one-third inch slices, spread with softened butter, remove crusts, and cut in triangular-shaped pieces; then arrange closely together over apple. Sprinkle generously with sugar, to which is added a few drops vanilla. Bake in a moderate oven and serve with cream.

Chocolate Bread Pudding

15

2 cups stale bread 2/3 cup
crumbs sugar
4 cups scalded milk 2 eggs
2 squares unsweetened 1/4 teaspoon
chocolate salt

1 teaspoon vanilla

Soak bread in milk thirty minutes; melt chocolate in saucepan placed over hot water, add one-half sugar and enough milk taken from bread and milk to make of consistency to pour; add to mixture with remaining sugar, salt, vanilla, and eggs slightly beaten; turn into buttered pudding-dish and bake one hour in a moderate oven. Serve with Hard or Cream Sauce I.

Mock Indian Pudding

16

1/2 small loaf baker's 3 1/2 cups
entire-wheat bread milk
1/2 cup
molasses

Butter

Remove crusts from bread and cut into five slices of uniform thickness. Spread generously with butter, arrange in baking-dish, pour over three cups of milk and molasses. Bake from two to three hours in a very slow oven, stirring three times during the first hour of baking, then add remaining milk. Serve with cream or vanilla ice cream.

Bangor Pudding

17

1 1/3 cups cracker 1/3 cup
crumbs molasses
Boiling water 1 egg
2 cups milk 1 cup raisins

Moisten cracker crumbs with boiling water, and let stand until cool. Add milk, molasses, egg slightly beaten, and raisins seeded and cut in pieces. Turn into a buttered pudding

mould, and steam eight hours. Let stand in mould to cool. Serve cold with Cream Sauce II.

Steamed Lemon Pudding

18

8 small slices stale bread	3 tablespoons sugar
Lemon mixture	2 eggs
1 cup milk	Grated rind 1 lemon
$\frac{1}{8}$ teaspoon salt	

Spread bread with lemon mixture, and arrange in buttered pudding mould. Beat eggs slightly, add sugar, salt, and milk; strain, add lemon rind, and pour mixture over bread. Cover, set in pan of hot water, and bake one hour.

Lemon Mixture. Cook three tablespoons lemon juice, grated rind one lemon, and one-fourth cup butter two minutes. Add one cup sugar and three eggs slightly beaten; cook until mixture thickens, cool, and add one tablespoon brandy.

19

Cottage Pudding

20

$\frac{1}{4}$ cup butter	1 cup milk
$\frac{2}{3}$ cup sugar	$2\frac{1}{4}$ cups flour
1 egg	4 teaspoons baking powder
$\frac{1}{2}$ teaspoon salt	

Cream the butter, add sugar gradually, and egg well beaten; mix and sift flour, baking powder, and salt; add alternately with milk to first mixture; turn into buttered cake-pan; bake thirty-five minutes. Serve with Vanilla or Hard Sauce.

Strawberry Cottage Pudding

21

$\frac{1}{3}$ cup butter	$\frac{1}{2}$ cup milk
1 cup sugar	$1\frac{3}{4}$ cups flour
1 egg	3 teaspoons baking powder

Mix same as Cottage Pudding, and bake twenty-five minutes in shallow pan; cut in squares and serve with strawberries (sprinkled with sugar and slightly mashed) and Cream Sauce I. *Sliced peaches* may be used in place of strawberries.

Orange Puffs

22

$\frac{1}{3}$ cup butter	$\frac{1}{2}$ cup milk
1 cup sugar	$1\frac{3}{4}$ cups flour
2 eggs	3 teaspoons baking powder

Mix same as Cottage Pudding, and bake in buttered individual tins. Serve with Orange Sauce.

Chocolate Pudding

1/4 cup butter	3 teaspoons baking powder
1 cup sugar	Whites 2 eggs
Yolks 2 eggs	1 1/3 squares unsweetened chocolate
1/2 cup milk	1/8 teaspoon salt
1 3/8 cups flour	1/4 teaspoon vanilla

Cream the butter, and add one-half the sugar gradually. Beat yolks of eggs until thick and lemon-colored, and add, gradually, remaining sugar. Combine mixtures, and add milk alternately with flour mixed and sifted with baking powder and salt; then add whites of eggs beaten until stiff, melted chocolate, and vanilla. Bake in an angel-cake pan remove from pan, cool, fill the centre with whipped cream, sweetened and flavored, and pour around.

Chocolate Sauce. Boil one cup sugar, one half-cup water, and a few grains cream-of-tartar until of the consistency of a thin syrup. Melt one and one-half squares chocolate and pour on gradually the hot syrup. Cool slightly, and flavor with one-fourth teaspoon vanilla. 24

Custard Soufflé

3 tablespoons butter	1 cup scalded milk
1/4 cup flour	4 eggs
1/4 cup sugar	1/2 teaspoon salt

Melt butter, add flour, and gradually hot milk. Bring to boiling point and pour on to yolks of eggs beaten until thick and lemon-colored, and mixed with sugar and salt; cool, and cut and fold in whites of eggs beaten stiff and dry. Turn into buttered pudding-dish, and bake from thirty to thirty-five minutes in slow oven; take from oven and serve at once,—if not served immediately it is sure to fall; serve with Creamy or Foamy sauce.

Apricot Soufflé

Drain and reserve syrup from one can apricots and cut fruit into quarters, then put closely together on bottom of a buttered baking-dish. Pour over Custard Soufflé mixture. Bake from thirty-five to forty minutes in a slow oven. Serve with apricot syrup and whipped cream sweetened and flavored with vanilla or vanilla ice cream. Canned peaches may be used in place of apricots.

Lemon Soufflé

Yolks 4 eggs	1 cup sugar
Grated rind and juice 1 lemon	Whites 4 eggs

Beat yolks until thick and lemon-colored, add sugar gradually and continue beating, then add lemon rind and juice. Cut and fold in whites of eggs beaten until dry; turn into buttered pudding-dish, set in pan of hot water, and bake thirty-five to forty minutes. Serve with or without sauce.

Chocolate Soufflé

2 tablespoons butter	$\frac{1}{3}$ cup sugar
2 tablespoons flour	2 tablespoons hot water
$\frac{3}{4}$ cup milk	3 eggs
$1\frac{1}{2}$ squares unsweetened chocolate	$\frac{1}{2}$ teaspoon vanilla

Melt the butter, add flour, and pour on gradually, while stirring constantly, milk; cook until boiling-point is reached. Melt chocolate in a small saucepan placed over hot water, add sugar and water, and stir until smooth. Combine mixtures, and add yolks of eggs well beaten; cool. Fold in whites of eggs beaten stiff, and add vanilla. Turn into a buttered baking-dish, and bake in a moderate oven twenty-five minutes. Serve with Cream Sauce I.

Mocha Soufflé

29

3 tablespoons butter	$\frac{1}{2}$ cup sugar
3 tablespoons bread flour	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup boiled coffee (Mocha)	4 eggs
$\frac{1}{4}$ cup cream	$\frac{1}{2}$ teaspoon vanilla

Make and bake same as Chocolate Soufflé. Serve with **Mocha Sauce**. Mix yolks two eggs, one-fourth cup sugar, and a few grains salt; then add gradually one-half cup Mocha coffee infusion. Cook in double boiler until mixture thickens, stirring constantly. Strain, cool, and fold in one cup whipped cream.

Fruit Soufflé

30

$\frac{3}{4}$ cup fruit pulp, peach, apricot, or quince	Whites 3 eggs
	Sugar

Few grains salt

Rub fruit through sieve; if canned fruit is used, first drain from syrup. Heat, and sweeten if needed; beat whites of eggs until stiff, add gradually hot fruit pulp, and salt, and continue beating; turn into buttered and sugared individual moulds, having them three-fourths full; set moulds in pan of hot water and bake in slow oven until firm, which may be determined by pressing with finger; serve with Sabyon Sauce.

Spanish Soufflé

31

$\frac{1}{4}$ cup butter	2 tablespoons sugar
$\frac{1}{2}$ cup stale bread crumbs	3 eggs
1 cup milk	$\frac{1}{2}$ teaspoon vanilla

Melt butter, add crumbs, cook until slightly browned, stirring often; add milk and sugar,

cook twenty minutes in double boiler; remove from fire, add unbeaten yolks of eggs, then cut and fold in whites of eggs beaten until stiff, and flavor. Bake same as Fruit Soufflé.

Chestnut Soufflé

32

1/4 cup sugar	1 cup chestnut purée
2 tablespoons flour	1/2 cup milk

Whites 3 eggs

Mix sugar and flour, add chestnuts and milk gradually; cook five minutes, stirring constantly; beat whites of eggs until stiff, and cut and fold into mixture. Bake same as Fruit Soufflé; serve with Cream Sauce.

Chocolate Rice Meringue

33

2 cups milk	1 square melted chocolate
1/4 cup rice	1/2 teaspoon vanilla
1/3 teaspoon salt	1/2 cup seeded raisins
1 tablespoon butter	Whites two eggs
1/3 cup sugar	1/2 cup heavy cream

Scald milk, add rice and salt, and cook until rice is soft. Add butter, sugar, chocolate, vanilla, and raisins. Cut and fold in the whites of eggs, beaten until stiff, and cream, beaten until stiff. Pour into a buttered baking-dish, and bake fifteen minutes. Cover with a meringue made of the whites of three eggs, six tablespoons powdered sugar, and one-half teaspoon vanilla; then brown in a moderate oven.

Steamed Apple Pudding

34

2 cups flour	2 tablespoons butter
4 teaspoons baking powder	3/4 cup milk
1/2 teaspoon salt	4 apples cut in eighths

Mix and sift dry ingredients; work in butter with tips of fingers, add milk gradually, mixing with a knife; toss on floured board, pat and roll out, place apples on middle of dough, and sprinkle with one tablespoon sugar mixed with one-fourth teaspoon each of salt and nutmeg; bring dough around apples and carefully lift into buttered mould or five-pound lard pail; or apples may be sprinkled over dough, and dough rolled like a jelly roll; cover closely, and steam one hour and twenty minutes; serve with Vanilla or Cold Sauce. Twice the number of apples may be sprinkled with sugar and cooked until soft in granite kettle placed on top of range, covered with dough, rolled size to fit in kettle, then kettle covered tightly, and dough steamed fifteen minutes. When turned on dish for serving, apples will be on top.

Steamed Blueberry Pudding

35

Mix and sift dry ingredients and work in butter same as for Steamed Apple Pudding. Add one cup each of milk, and blueberries rolled in flour; turn into buttered mould and steam one and one-half hours. Serve with Creamy Sauce.

Steamed Cranberry Pudding

$\frac{1}{2}$ cup butter $3\frac{1}{2}$ cups flour
 1 cup sugar $1\frac{1}{4}$ tablespoons baking powder
 3 eggs $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups cranberries

Cream the butter, add sugar gradually, and eggs well beaten. Mix and sift flour and baking powder and add alternately with milk to first mixture, stir in berries, turn into buttered mould, cover, and steam three hours. Serve with thin cream, sweetened and flavored with nutmeg.

Ginger Pudding

$\frac{1}{3}$ cup butter $3\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ cup sugar $\frac{1}{4}$ teaspoon salt
 1 egg 2 teaspoons ginger
 $2\frac{1}{4}$ cups flour 1 cup milk

Cream the butter, add sugar gradually, and egg well beaten; mix and sift dry ingredients; add alternately with milk to first mixture. Turn into buttered mould, cover, and steam two hours; serve with Vanilla Sauce.

Harvard Pudding

$\frac{1}{3}$ cup butter $3\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ cup sugar $\frac{1}{4}$ teaspoon salt
 $2\frac{1}{2}$ cups flour 1 egg
 1 cup milk

Mix and sift dry ingredients and work in butter with tips of fingers; beat egg, add milk, and combine mixtures; turn into buttered mould, cover, and steam two hours; serve with warm Apple Sauce and Hard Sauce.

Apple Sauce. Pick over and wash dried apples, soak over night in cold water to cover; cook until soft; sweeten, and flavor with lemon juice.

Steamed Chocolate Pudding

3 tablespoons butter $2\frac{1}{4}$ cups flour
 $\frac{2}{3}$ cup sugar $4\frac{1}{2}$ teaspoons baking powder

1 egg 2¹/₂ squares
 unsweetened chocolate

1 cup milk 1/4 teaspoon salt

Cream the butter, add sugar gradually, and egg well beaten. Mix and sift flour with baking powder and salt, and add alternately with milk to first mixture, then add chocolate, melted. Turn into a buttered mould. Cover, and steam two hours. Serve with

Cream Sauce

41

1/4 cup butter 1/2 teaspoon
 vanilla

1 cup powdered 1/4 cup heavy
sugar cream

Cream the butter, add sugar gradually, vanilla, and cream beaten until stiff.

Swiss Pudding

42

1/2 cup butter Grated rind one lemon

7/8 cup flour 5 eggs

2 cups milk 1/3 cup powdered sugar

Cream the butter, add flour gradually; scald milk with lemon rind, add to first mixture, and cook five minutes in double boiler. Beat yolks of eggs until thick and lemon-colored, add sugar gradually, then add to cooked mixture; cool, and cut and fold in whites of eggs beaten stiff. Turn into buttered mould, cover, and steam one and one-fourth hours; while steaming, be sure water surrounds mould to half its depth, and never reaches a lower temperature than the boiling-point.

Snowballs

43

1/2 cup 2¹/₄ cups flour
butter

1 cup sugar 3¹/₂ teaspoons baking
 powder

1/2 cup Whites 4 eggs
milk

Cream the butter, add sugar gradually, milk, and flour mixed and sifted with baking powder; then add the whites of eggs beaten stiff. Steam thirty-five minutes in buttered cups; serve with preserved fruit, quince marmalade, or strawberry sauce.

Graham Pudding

44

1/4 cup 1¹/₂ cups Graham flour
butter

1/2 cup 1/2 teaspoon soda
molasses

1/2 cup 1 teaspoon salt
milk

1 egg 1 cup raisins, seeded and
 cut in pieces

Melt butter, add molasses, milk, egg well beaten, dry ingredients mixed and sifted, and raisins; turn into buttered mould, cover, and steam two and one-half hours. Serve with Wine Sauce. Dates or figs cut in small pieces may be used in place of raisins.

St. James Pudding

45

3
tablespoons Salt
butter

$\frac{1}{2}$ cup
molasses Clove $\frac{1}{4}$ teaspoon
each

$\frac{1}{2}$ cup milk Allspice

$1\frac{7}{8}$ cups
flour Nutmeg

$\frac{1}{2}$ teaspoon $\frac{1}{2}$ lb. dates, stoned and
soda cut in pieces

Mix and steam same as Graham Pudding. Serve with Wine Sauce. A simple, delicious pudding without egg. Puddings may be steamed in buttered one-pound baking-powder boxes, providing they do not leak, and are attractive in shape and easy to serve.

Suet Pudding

46

1 cup finely
chopped suet $1\frac{1}{2}$ teaspoons salt

1 cup molasses Ginger $\frac{1}{2}$

1 cup milk Clove teaspoon

3 cups flour Nutmeg each

1 teaspoon soda 1 teaspoon
cinnamon

Mix and sift dry ingredients. Add molasses and milk to suet; combine mixtures. Turn into buttered mould, cover, and steam three hours; serve with Sterling Sauce. Raisins and currants may be added.

Thanksgiving Pudding I

47

4 cups scalded milk $\frac{1}{3}$ cup melted
butter

$1\frac{1}{4}$ cups rolled
crackers $\frac{1}{2}$ grated
nutmeg

1 cup sugar 1 teaspoon salt

4 eggs $1\frac{1}{2}$ cups raisins

Pour milk over crackers and let stand until cool; add sugar, eggs slightly beaten, nutmeg, salt, and butter; parboil raisins until soft, by cooking in boiling water to cover; seed, and add to mixture; turn into buttered pudding-dish and bake slowly two and one-half hours, stirring after first half-hour to prevent raisins from settling; serve with Brandy Sauce.

Thanksgiving Pudding II

48

$\frac{1}{3}$ cup suet $\frac{1}{2}$ teaspoon grated
nutmeg

1/2 lb. figs, finely chopped	1/2 cup English walnut meats
2 1/2 cups stale bread crumbs	1/2 cup raisins, seeded and cut in pieces
3/4 cup milk	
1 cup brown sugar	2 tablespoons flour
1 teaspoon salt	4 eggs
3/4 teaspoon cinnamon	2 teaspoons baking powder

Chop suet and work with the hand until creamy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar, salt, and spices. Combine mixtures, add nut meats and raisins dredged with flour. Sprinkle over baking powder and beat thoroughly. Turn into a buttered mould, steam three hours, and serve with Yellow Sauce II, flavored with brandy.

Hunters' Pudding

49

1 cup finely chopped suet	Clove	1/2
1 cup molasses	Mace	teaspoon each
1 cup milk	Allspice	
3 cups flour	1 teaspoon cinnamon	
1 teaspoon soda	1 1/2 cups raisins	
1 1/2 teaspoons salt	2 tablespoons flour	

Mix same as Suet Pudding. Stone, cut, and flour raisins, and add to mixture. Then steam.

French Fruit Pudding

50

1 cup finely chopped suet	1/2 teaspoon clove
1 cup molasses	1/2 teaspoon salt
1 cup sour milk	1 1/4 cups raisins, seeded and chopped
1 1/2 teaspoons soda	
1 teaspoon cinnamon	3/4 cup currants
	2 3/4 cups flour

*Mrs. Carrie M.
Dearborn*

Add molasses and sour milk to suet; add two cups flour mixed and sifted with soda, salt, and spices; add fruit mixed with remaining flour. Turn into buttered mould, cover, and steam four hours. Serve with Sterling Sauce.

Fig Pudding I

51

3 oz. beef suet	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ lb. figs. finely chopped	2 eggs
$2\frac{1}{3}$ cups stale bread crumbs	1 cup sugar
	$\frac{3}{4}$ teaspoon salt

Chop suet, and work with the bands until creamy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar, and salt. Combine mixtures, turn into a buttered mould, steam three hours. Serve with Yellow Sauce I or II.

Fig Pudding II

52

$\frac{1}{4}$ lb. suet	$\frac{1}{4}$ lb. brown sugar
$\frac{1}{2}$ lb. figs (finely chopped)	$\frac{1}{4}$ lb. bread crumbs
1 large sour apple (cored, pared, and chopped)	$\frac{1}{4}$ cup milk
	2 eggs
	3 oz. flour

Cream the suet, and add figs, apple, and sugar. Pour milk over bread crumbs, and add yolks of eggs, well beaten; combine mixtures, add flour and whites of eggs beaten until stiff. Turn into buttered pudding mould, and steam four hours. Serve with Lemon Sauce III.

English Plum Pudding I

53

$\frac{1}{2}$ lb. stale bread crumbs	2 oz. finely cut citron
1 cup scalded milk	$\frac{1}{2}$ lb. suet
$\frac{1}{4}$ lb. sugar	$\frac{1}{4}$ cup wine and brandy mixed
4 eggs	$\frac{1}{2}$ grated nutmeg
$\frac{1}{2}$ lb. raisins, seeded, cut in pieces, and floured	$\frac{3}{4}$ teaspoon cinnamon
	$\frac{1}{3}$ teaspoon clove
$\frac{1}{4}$ lb. currants	$\frac{1}{3}$ teaspoon mace

