

PUDDINGS & DESSERTS (2012-2-002.pdf)

English Plum Pudding

2 lbs of raisins (stoned), 1 lb. of suet, $\frac{1}{4}$ lb of citron, 3 Tablespoonsful of molasses, 2 Tablespoonsful of nutmeg, 6 eggs and little salt. Mix it with water or milk to a proper consistency not forgetting 1 lb of flour and $\frac{1}{2}$ lb. of grated bread. A pudding of this size should be boiled in a bath for 5 hours and eaten with wine sauce.

Potato Pudding

Take 1 lb of mashed or grated potatoes, $\frac{3}{4}$ cup of butter, $\frac{3}{4}$ cup of sugar, 7 eggs, 1 wineglass of rose wine and 1 wineglass of cream. Mash the butter and potatoes together. The sugar and eggs must be beaten to a froth. Then mix everything together.

Cheese Cakes

1 pint of cheese curd rubbed through a sieve, $\frac{1}{4}$ lb of butter, $\frac{1}{4}$ cup of sugar, 3 eggs, 1 ??? brandy, 2 spoonfulls of ??????

Another

Mix $\frac{1}{2}$ pint of milk and 4 eggs and put in the refrigerator until it becomes a curd. Then add in 2 oz. of bread crumbs. When cold, mix with $\frac{1}{2}$ lb of sugar and $\frac{1}{2}$ lb of butter and 4 more eggs well beaten. Add 1 handful of currants, 1 wineglass of brandy, 1 wineglass of Rose wine and cinnamon to your taste.

English Plum Pudding

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Indian Pudding

One pint of Indian Meal, 1 $\frac{1}{2}$??? of milk boiled and ??? on it; when cool, beat 6 eggs light and mix with it. Add a small piece of butter, bake in a ?? and eat it with wine sauce.

Cousin Betsy

Another

Take $\frac{1}{2}$ lb of beef suet chopped very fine in which pour 1 qt. of boiling milk. Stir in enough Indian Meal to make a stiff batter; add 1 tea cup of molasses and a little salt. Bake and eat as above.

Orange Pudding

Take the peel of 6 oranges, let them be well boiled & ????. Then add $\frac{1}{2}$ lb of butter, $\frac{1}{2}$ lb of sugar, the yolks of 7 eggs and mix well together. Before you bake squeeze in the juice of 1 orange.

Pumpkin Pudding

Pare the pumpkin and put it down to stew; strain it through a colander. To 2 lbs of pumpkin add 1 lb of butter, 1 lb. of sugar and 8 eggs beaten to a froth, 1 glass of brandy and $\frac{1}{2}$ glass of rose, nutmeg and cinnamon to taste.

Baked Flour Pudding

1 qt. of milk, 12 tablespoonsful of flour and 8 eggs. To be baked $\frac{3}{4}$ 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 and add butter, a ??? cloves and some sugar until the dish is full. The apples should be the last covering with a few raisins stuck in the top. About $\frac{1}{4}$ lb of butter is sufficient for 6 to 8 apples.

Boiled Flour Pudding

Beat the whites and 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 1 quart of milk and 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 and currants mixed, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ dozen eggs beaten very light; $\frac{1}{2}$ wine glass of brandy, 1 teaspoonful of salt and $\frac{1}{2}$ nutmeg; add cinnamon and cloves to your taste. Tie it in a coarse cloth bag and boil it 3 hours. Eat it with wine sauce.

Mrs. Dale

Cocoanut Pudding

Take 1 good sized cocoanut; cut the skin off and grate it fine; take 1 lb. of white sugar and water sufficient to make a ??? syrup. Put the grated cocoanut in the syrup and boil it a few minutes. Beat 3 eggs very light (leaving out the yolks if you prefer) and when the cocoanut is totally cool, heat the whole mixture well together. Put it in a deep dish and bake it from 25 to 30 minutes. If a ??? is preferred, the ??? will make 2 puddings. 1 Tablespoonful of cornstarch dissolved and boiled in the sugar and water is a ????. Stir it to prevent it settling (very little water).

Cottage Pudding

Warm 2 ½ tablespoonsful of butter and stir into it: 1 teacup full of white sugar and 2 eggs; put into it 1 qt. of flour, 2 teaspoonsful cream of tartar. Sift it into the above; then add a teacup full of milk with 1 teaspoonful of carbonate of soda dissolved in it. Stir well together and bake ½ an hour to be eaten with wine sauce or butter and sugar.

Amherst Pudding

3 cups of flour, 1 cup of suet, 1 cup of milk, 1 cup of molasses, 2 cups of raisins, 1 cup of currants stirred into the molasses; then add ½ teaspoonful of soda, 1 teaspoonful of cinnamon, 1 dash of cloves (or a little mace) & a little salt. Boil all in a bag 3 hours. To be eaten with wine sauce. L.P.L.

Wine Sauce

Mix a spoonful of flour in a cup of cold water with 2 spoonsful of sugar and one of butter; stir this in ½ a pint of boiling water; let it boil a few minutes and then add a glass of wine and some nutmeg.

Bird Nests Pudding

Pare and core 8 large apples, 8 eggs and 8 spoonsful of flour, 1 qt. of milk; place the apples in the dish and pour the batter over them and bake 1 hour.

Minot's Pudding

A baker's loaf sliced and the crust taken off --- the slices laid upon a flat dish and a custard poured over them, as much as the bread will absorb. Let it stand ½ an hour and then fry it.

Plum Pudding

1 lb of flour, 1 lb of bread crumbs, 1 lb of sugar, 1 lb of stoned raisins, 1 lb of currants, ½ lb of citron, 6 eggs, 1 lb of suet, 2 teaspoonsful of ginger, 2 dashes of cinnamon, 2 dashes

of allspice and 2 dashes of nutmeg. Mix the bread crumbs with milk and mix in all ingredients well and boil 5 hours.

Mrs. J.G. Hand

Lemon Puddings

Mix 2 heaped tablespoonsful of cornstarch into 2 tumblers of water. Boil until it thickens. Then mix a piece of butter as large as a walnut with 1 lb of white sugar, the yolks of 3 eggs and the juice and rind of 2 lemons. Then mix the hot cornstarch into 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.

Little Puddings in Pans

Beat 4 eggs very light; make a batter of 2 teacups of flour, 3 tea cups of milk and 1 tea cup of cream; pour in the eggs and beat all well together; put in a spoonful of milled butter. Grease four shallow pans or cups and bake from 20 to 30 minutes. Eat them with sauce, sugar and molasses.

Snow Pudding

Pour 1 pt. of boiling water on $\frac{1}{2}$ box of gelatine; add 1 large cup of white sugar and juice and rind of 1 lemon and 1 glass of lime, strained. When nearly cold, beat all with the whites of 3 eggs which have been previously beaten to a stiff froth. Mold it. Make a soft custard with the yolks of 3 eggs and 1 pint of milk, 1 teaspoonful of vanilla extract and when ready to use, pour the custard round it. It will keep a day or two if not around ???.

Plum Pudding

The whites and yolks from ??? eggs beaten separately.

$\frac{1}{2}$ lb brown sugar

$\frac{1}{2}$ baker's loaf of stale bread, crumbled fine

$\frac{1}{2}$ lb stoned raisins

$\frac{1}{2}$ lb currants

$\frac{1}{2}$ lb suet, chopped fine

$\frac{1}{4}$ lb citron

$\frac{1}{2}$ teaspoonful powdered mace

$\frac{1}{2}$ teaspoonful nutmeg

1 teaspoonful of salt, sprinkled on the bread

Not quite a kitchen cup full of milk and boil about four hours.

Mary Roberts

