

balls for an hour and a half; turn them carefully on to a dish, and strew plenty of sifted sugar over them.

Rice, 8 ozs.; oranges, 5: 1½ hour.

APPLE SNOW-BALLS.

Pare and core some large pudding-apples, without dividing them, prepare the rice as in the foregoing receipt, enclose them in it, and boil them for an hour: ten minutes less will be sufficient should the fruit be but of moderate size. An agreeable addition to them is a slice of fresh butter, mixed with as much sugar as can be smoothly blended with it, and a flavouring of powdered cinnamon, or of nutmeg: this must be sent to table apart from them, not in the dish.

LIGHT CURRANT DUMPLINGS.

For each dumpling take three table-spoonfuls of flour, two of finely-minced suet, and three of currants, a slight pinch of salt, and as much milk or water as will make a thick batter of the ingredients. Tie the dumplings in well-floured cloths, and boil them for a full hour: they may be served with very sweet wine-sauce.

LEMON DUMPLINGS.

Mix, with ten ounces of fine bread-crumbs, half a pound of beef-suet, chopped extremely small, one large table-spoonful of flour, the grated rinds of two small lemons, or of a very large one, four ounces of pounded sugar, three large, or four small eggs beaten and strained, and last of all the juice of the lemons, also strained. Divide these into four equal portions, tie them in well-floured cloths, and boil them an hour. The dumplings will be extremely light and delicate; if wished *very* sweet more sugar must be added to them.

SWEET BOILED PATTIES. (GOOD.)

Mix into a very smooth paste, three ounces of finely-minced suet, with eight of flour, and a slight pinch of salt; divide it into fourteen balls of equal size, roll them out quite thin and round, moisten the edges, put a little preserve into each, close the patties very securely to prevent its escape, throw them into a pan of boiling water, and in from ten to twelve minutes lift them out, and serve them instantly. Butter-crust may be used for them instead of suet, but it will not be so light.

Flour, 8 ozs.; suet, 3 ozs.; *little* salt; divided into fourteen portions: boil 10 to 12 minutes.

BOILED RICE TO BE SERVED WITH STEWED FRUITS, PRESERVES, OR RASPBERRY VINEGAR.

Take out the discoloured grains from half a pound of good rice; and wash it in several waters; tie it very loosely in a pudding-cloth and boil it for three-quarters of an hour; it will then be quite solid, and resemble a pudding in appearance. Sufficient room must be given to allow the grain to swell to its full size, or it will be hard; but too much space will render the whole watery. With a little experience the cook will easily ascertain the exact degree to be allowed for it. Four ounces of rice will require quite half an hour's boiling; a little more or less of time will sometimes be needed, from the difference of quality in the grain.

Carolina rice, ½ lb., boiled ¾ hour; 4 ozs. rice, ½ hour.

CHAPTER XVIII.

BAKED PUDDINGS.

INTRODUCTORY REMARKS.

WE have little to add here to the remarks which will be found at the commencement of the preceding Chapter, as they will apply equally to the preparation of these and of boiled puddings.

All of the custard kind, whether made of eggs and milk only, or of sago, arrow-root, rice, ground or in grain, vermicelli, &c., require a very gentle oven, and are spoiled by fast-baking. Those made of batter, on the contrary, should be put into one sufficiently brisk to raise them quickly, but without scorching them. Such as contain suet and raisins must have a well-heated, but not a fierce oven; for as they must remain long in it to be thoroughly done, unless carefully managed, they will either be much too highly coloured, or too dry.

By whisking to a solid froth the whites of the eggs used for any pudding, and stirring them softly into it at the instant of placing it in the oven, it will be rendered exceedingly light, and will rise very high in the dish; but as it will partake then of the nature of a *soufflé*, it must be despatched with great expedition to table from the oven, or it will become flat before it is served.

When a pudding is sufficiently browned on the surface (that is to say, of a fine equal amber-colour) before it is baked through, a sheet of writing paper should be laid over it, but not before it is *set*: when quite firm in the centre, it will be done.

Potato, batter, plum, and every other kind of pudding indeed, which is sufficiently solid to allow of it, should be turned reversed on to a clean hot dish from the one in which it is baked, and strewed with sifted sugar, before it is sent to table.

Minute directions for the preparation and management of each particular variety of pudding will be found in the receipt for it.

THE PRINTER'S PUDDING.

Grate very lightly six ounces of the crumb of a stale loaf, and put it into a deep dish. Dissolve in a quart of cold new milk four ounces of good Lisbon sugar; add it to five large, well-whisked eggs; strain, and mix them with the bread-crumbs; stir in two ounces of a fresh finely-grated cocoa-nut; add a flavouring of nutmeg or of lemon-rind, and the slightest pinch of salt; let the pudding stand for a couple of hours to soak the bread; and bake it in a gentle oven for three quarters of an hour: it is excellent if carefully made, and not too quickly baked. When the cocoa-nut is not at hand, an ounce of butter just dissolved, should be poured over the dish before the crumbs are put into it; and the rind of an entire lemon may be used to give it flavour; but the cocoa-nut imparts a peculiar richness when it is good and fresh.

Bread-crumbs, 6 ozs.; new milk, 1 quart; sugar, 4 ozs.; eggs, 5; cocoa-nut, 2 ozs.; (or rind, 1 large lemon, and 1 oz. butter) slightest pinch of salt: to stand 2 hours. Baked in gentle oven full ¾ hour.

Obs.—When a very sweet pudding is liked, the proportion of sugar may be increased.

ALMOND PUDDING.

On two ounces of fine white bread-crumbs pour a pint of boiling cream, and let them remain until nearly cold, then mix them very gradually with half a pound of sweet and six bitter almonds pounded to the smoothest paste, with a little orange-flower water, or, when this is not at hand, with a few drops of spring water, just to prevent their oiling; stir to them by degrees the well-beaten yolks of seven and the whites of three eggs, six ounces of sifted sugar, and four of clarified butter; turn the mixture into a very clean stewpan, and stir it without ceasing over a slow fire until it becomes thick, but on no account allow it to boil. When it is tolerably cool add a glass of brandy, or half a one of noyau, pour the pudding into a dish lined with very thin puff paste, and bake it half an hour in a moderate oven.

Bread-crumbs, 2 ozs.; cream, 1 pint; pounded almonds, $\frac{1}{2}$ lb.; bitter almonds, 6; yolks of 7, whites of 3 eggs; sugar, 6 ozs.; butter, 4 ozs.; brandy, 1 wineglassful, or $\frac{1}{2}$ glass of noyau: $\frac{1}{2}$ hour, moderate oven.

AN EXCELLENT LEMON PUDDING.

Beat well together four ounces of fresh butter, creamed, and eight of sifted sugar; to these add gradually the yolks of six and the whites of two eggs, with the grated rind and the strained juice of one large lemon:—this last must be added by slow degrees, and stirred briskly to the other ingredients. Bake the pudding in a dish lined with very thin puff-paste for three-quarters of an hour, in a slow oven.

Butter, 4 ozs.; sugar, $\frac{1}{2}$ lb.; yolks of 6, whites of 2 eggs; large lemon, 1: $\frac{3}{4}$ hour, slow oven.

ANOTHER LEMON PUDDING; (*good*.)

Stir over a slow fire until they boil, four ounces and a half of butter with seven ounces of pounded sugar, then pour them into a dish and let them remain until cold, or nearly so. Mix very smoothly a large dessertspoonful of flour with six eggs that have been whisked and strained; add these gradually to the sugar and butter, with the grated rinds and the juice of two moderate-sized lemons; put a border or a lining of puff-paste to the pudding, and bake it for an hour in a gentle oven.

Butter, 4 $\frac{1}{2}$ ozs.; sugar, 7 ozs.; flour, 1 large dessertspoonful; eggs, 6; lemons, 2: 1 hour, gentle oven.

Obs.—The proportion of butter in these puddings is less than is commonly used for them, but a larger quantity renders them so unwholesomely rich that they are usually preferred with less. When a very powerful flavour of the fruit is liked, an additional lemon may be used in either of these receipts. The rinds may be rasped on part of the sugar, instead of being grated. A couple of sponge-biscuits soaked in cream, then pressed dry, and very finely bruised, can be substituted for the flour.

LEMON SUET-PUDDING.

To eight ounces of finely-grated bread-crumbs, add six of fresh beef kidney-suet, free from skin, and minced very small, three and a half of pounded sugar, six ounces of currants, the grated rind and the strained juice of a large lemon, and four full-sized or five small well-beaten eggs; pour these ingredients into a thickly-buttered pan, and bake the pudding for an hour in a brisk oven, but draw it towards the mouth

when it is of a fine brown colour. Turn it from the dish before it is served, and strew sifted sugar over it or not, at pleasure: two ounces more of suet can be added when a larger proportion is liked. The pudding is very good without the currants.

Bread-crumbs, 8 ozs.; beef-suet, 6 ozs.; pounded sugar, 3 $\frac{1}{2}$ ozs.; lemon, 1 large; currants, 6 ozs.; eggs, 4 large, or 5 small: 1 hour, brisk oven.

BAKEWELL PUDDING.

This pudding is famous not only in Derbyshire, but in several other English counties, where it is usually served on all holiday-occasions. Line a shallow tart-dish with quite an inch-deep layer of several kinds of good preserves mixed together, and intermingle with them from two to three ounces of candied citron or orange-rind. Beat well the yolks of ten eggs, and add to them gradually half a pound of sifted sugar; when they are well mixed, pour in by degrees half a pound of good clarified butter, and a little ratafia or any other flavour that may be preferred; fill the dish two-thirds full with this mixture, and bake the pudding for nearly an hour in a moderate oven. Half the quantity will be sufficient for a small dish.

Mixed preserves, 1 $\frac{1}{2}$ to 2 lbs.; yolks of eggs, 10; sugar, $\frac{1}{2}$ lb.; butter, $\frac{1}{2}$ lb.; ratafia, lemon-brandy, or other flavouring to the taste: baked, moderate oven, $\frac{3}{4}$ to 1 hour.

Obs.—This is a rich and expensive, but not a very refined pudding. A variation of it, known in the south as an Alderman's Pudding, is, we think, superior to it. It is made without the candied peel, and with a layer of apricot-jam only, six ounces of butter, six of sugar, the yolks of six, and the whites of two eggs.

THE ELEGANT ECONOMIST'S PUDDING.

We have already given a receipt for an exceedingly good boiled pudding bearing this title, but we think the baked one answers even better, and it is made with rather more facility. Butter a deep tart-dish well, cut the slices of plum-pudding to join exactly in lining it, and press them against it lightly to make them adhere, as without this precaution they are apt to float off; pour in as much custard (previously thickened and left to become cold), or any other sweet pudding mixture as will fill the dish almost to the brim; cover the top with thin slices of the plum pudding, and bake it in a slow oven from thirty minutes to a full hour, according to the quantity and quality of the contents. One pint of new milk poured boiling on an ounce and a half of *tous les mois*, smoothly mixed with a quarter pint of cold milk, makes with the addition of four ounces of sugar, four small eggs, a little lemon-grate, and two or three bitter almonds, or a few drops of ratafia, an excellent pudding of this kind; it should be baked nearly three quarters of an hour in a quite slack oven. Two ounces and a half of arrow-root may be used in lieu of the *tous les mois*, when this last is not procurable. We would especially recommend for trial the ingredients of the lemon-pudding of page 284, (second receipt), with the plum-pudding crust, as likely to make a very superior variety of this dish; we have not had it tested, but think it could scarcely fail. It must be well, though slowly baked.

RICH BREAD AND BUTTER PUDDING.

Give a good flavour of lemon-rind and bitter almonds, or of cinnamon, if preferred, to a pint of new milk, and when it has simmered a sufficient time for this, strain and mix it with a quarter-pint of rich cream; sweeten it with four ounces of sugar in lumps, and stir while still hot to five well-beaten eggs; throw in a few grains of salt, and move the mixture briskly with a spoon as a glass of brandy is added to it. Have ready in a thickly-buttered dish three layers of thin bread and butter cut from a half-quarter loaf, with four ounces of currants, and one and a half of finely shred candied peel, strewed between and over them; pour the eggs and milk on them by degrees, letting the bread absorb one portion before another is added: it should soak for a couple of hours before the pudding is taken to the oven, which should be a moderate one. Half an hour will bake it. It is very good when made with new milk only; and some persons use no more than a pint of liquid in all, but part of the whites of the eggs may then be omitted. Cream may be substituted for the entire quantity of milk at pleasure.

New milk, 1 pint; rind of small lemon, and 6 bitter almonds bruised (or $\frac{1}{2}$ drachm of cinnamon): simmered 10 to 20 minutes. Cream, $\frac{1}{2}$ pint; sugar, 4 ozs.; eggs, 6; brandy, 1 wineglassful. Bread and butter, 3 layers; currants, 4 ozs.; candied orange or lemon-rind, $1\frac{1}{2}$ oz.: to stand 2 hours, and to be baked 30 minutes in a moderate oven.

COMMON BREAD AND BUTTER PUDDING.

Sweeten a pint and a half of milk with four ounces of Lisbon sugar; stir it to four large well-beaten eggs, or to five small ones, grate half a nutmeg to them, and pour the mixture into a dish which holds nearly three pints, and which is filled almost to the brim with layers of bread and butter, between which three ounces of currants have been strewed. Lemon-grate, or orange-flower water can be added to this pudding instead of nutmeg, when preferred. From three quarters of an hour to an hour will bake it.

Milk, $1\frac{1}{2}$ pint; Lisbon sugar, 4 ozs.; eggs, 4 large, or 5 small; $\frac{1}{2}$ small nutmeg; currants, 3 ozs.: baked $\frac{3}{4}$ to 1 hour.

A GOOD BAKED BREAD PUDDING.

Pour, quite boiling, on six ounces (or three quarters of a pint) of fine bread-crumbs and one ounce of butter, a pint of new milk, cover them closely, and let them stand until the bread is well soaked; then stir to them three ounces of sugar, five eggs, leaving out two of the whites, two ounces of candied orange-rind, sliced thin, and a flavouring of nutmeg; when the mixture is nearly or quite cold pour it into a dish, and place lightly over the top the whites of three eggs beaten to a firm froth, and mixed at the instant with three large tablespoonsful of sifted sugar. Bake the pudding half an hour in a moderate oven. The icing may be omitted, and an ounce and a half of butter, just warmed, put into the dish before the pudding, and plenty of sugar, sifted over it just as it is sent to the oven.

Bread, 6 ozs.; butter, 1 oz.; milk, 1 pint; sugar, 3 ozs.; eggs, 5 yolks, 3 whites; candied orange-rind, 2 ozs.; little nutmeg. Icing, 3 whites of eggs; sugar, 3 tablespoonsful: baked, $\frac{1}{2}$ hour.

ANOTHER BAKED BREAD PUDDING.

Add to a pint of new milk a quarter-pint of good cream, and pour

them boiling on eight ounces of bread-crumbs, and three of fresh butter; when these have stood half an hour covered with a plate, stir to them four ounces of sugar, six ounces of currants, one and a half of candied orange or citron, and five eggs.

SUTHERLAND OR CASTLE PUDDINGS.

Take an equal weight of eggs in the shell, of good butter, of fine dry flour, and of sifted sugar. First, whisk the eggs for ten minutes, or until they appear extremely light; then throw in the sugar by degrees, and continue the whisking for four or five minutes; next, strew in the flour, also gradually, and when it appears smoothly blended with the other ingredients, pour the butter to them in small portions, each of which should be beaten in until there is no appearance of it left. It should previously be just liquefied with the least possible degree of heat; this may be effected by putting it into a well-warmed saucepan, and shaking it round until it is dissolved. A grain or two of salt should be thrown in with the flour; and the rind of half a fine lemon rasped on sugar, or grated, if more convenient, or some pounded mace, or the store-flavouring of page 120, can be added at choice. Pour the mixture, directly it is ready, into well-buttered cups, and bake the puddings from twenty to twenty-five minutes. When cold, they resemble good pound-cakes, and may be served as such. Wine sauce should be sent to table with them.

Eggs, 4; their weight in flour, sugar, and butter; little salt; flavouring of pounded mace or lemon-rind.

Obs.—Three eggs are sufficient for a small dish of these puddings. They may be varied with an ounce or two of candied citron; or with a spoonful of brandy, or a little orange flower water. The mode we have given of making them will be found perfectly successful if our directions be followed with exactness. In a slack oven they will not be too much baked in half an hour.

MADELEINE PUDDINGS; (to be served cold.)

Take the same ingredients as for the Sutherland puddings, but clarify an additional ounce of butter; skim, and then fill some round tin patty-pans with it almost to the brim, pour it from one to the other until all have received a sufficient coating to prevent the puddings from adhering to them, and leave half a teaspoonful in each; mix the remainder with the eggs, sugar, and flour, beat the whole up very lightly, fill the pans about two thirds full, and put them directly into a rather brisk oven, but draw them towards the mouth of it when they are sufficiently coloured; from fifteen to eighteen minutes will bake them. Turn them out, and drain them on a sheet of paper. When they are quite cold, with the point of the knife take out a portion of the tops, hollow the puddings a little, and fill them with rich apricot-jam, well mixed with half its weight of pounded almonds, of which two in every ounce should be bitter ones.

A FRENCH RICE PUDDING, OR GATEAU DE RIZ.

Swell gently in a quart of new milk, or in equal parts of milk and cream, seven ounces of the best Carolina rice, which has been cleared of the discoloured grains, and washed and drained; when it is tolerably tender, add to it three ounces of fresh butter, and five of sugar roughly

powdered, a few grains of salt, and the lightly grated rind of a fine lemon, and simmer the whole until the rice is swollen to the utmost; then take it from the fire, let it cool a little, and stir to it quickly, and by degrees, the well-beaten yolks of six full-sized eggs. Pour into a small copper stewpan* a couple of ounces of clarified butter, and incline it in such a manner that it may receive an equal coating in every part; then turn it upside down for an instant, to drain off the superfluous butter; next, throw in some exceedingly fine light crumbs of stale bread, and shake them entirely over it, turn out those which do not adhere, and with a small brush or feather sprinkle more clarified butter slightly on those which line the pan. Whisk quickly the whites of the eggs to snow, stir them gently to the rice, and pour the mixture softly into the stewpan, that the bread-crumbs may not be displaced; put it immediately into a moderate oven, and let it remain in a full hour. It will then, if properly baked, turn out from the mould or pan well browned, quite firm, and having the appearance of a cake; but a fierce heat will cause it to break, and present an altogether unsightly appearance. In a very slack oven, a longer time must be allowed for it.

New milk, or milk and cream, 1 quart; Carolina rice, 7 ozs.: $\frac{3}{4}$ hour. Fresh butter, 3 ozs.; sugar, in lumps, 5 ozs.; rind, 1 large lemon: $\frac{3}{4}$ to 1 $\frac{1}{2}$ hour. Eggs, 6: baked in a moderate oven, 1 hour.

Obs.—An admirable variety of this gâteau is made with cocoa-nut flavoured milk, or cream (see Chapter XX.), or with either of these poured boiling on six ounces of Jordan almonds, finely pounded, and mixed with a dozen of bitter ones, then expressed from them with strong pressure; it may likewise be flavoured with vanilla, or with candied orange-blossoms, and covered, at the instant it is dished, with strawberry, apple, or any other clear jelly.

A COMMON RICE PUDDING.

Throw six ounces of rice into plenty of cold water, and boil it gently from eight to ten minutes; drain it well in a sieve or strainer, and put it into a clean saucepan with a quart of milk; let it stew until tender, sweeten it with three ounces of sugar, stir to it, gradually, three large, or four small eggs, beaten and strained; add grated nutmeg, lemon-rind, or cinnamon, to give it flavour, and bake it one hour in a gentle oven.

Rice, 6 ozs.; in water, 8 to 10 minutes. Milk, 1 quart: $\frac{3}{4}$ to 1 hour. Sugar, 3 ozs.; eggs, 3 large, or 4 small; flavouring of nutmeg, lemon-rind, or cinnamon: bake 1 hour, gentle oven.

RICHER RICE PUDDING.

Pick and wash very clean four ounces of whole rice, pour on it a pint and a half of new milk, and stew it slowly till quite tender; before it is taken from the fire, stir in two ounces of good butter, and three of sugar; and when it has cooled a little, add four well-whisked eggs, and the grated rind of half a lemon. Bake the pudding in a gentle oven from thirty to forty minutes. As rice requires long boiling to render it soft in milk, it may be partially stewed in water, the quantity of

* One which holds about five pints is well adapted to the purpose. When this is not at hand, a copper cake-mould may be substituted for it. The stewpan must not be covered while the gâteau is baking.

milk diminished to a pint, and a little thick sweet cream mixed with it, before the other ingredients are added.

Rice, 4 ozs.; new milk, 1 $\frac{1}{2}$; butter, 2 ozs.; sugar, 3 ozs.; eggs, 4; rind of $\frac{1}{2}$ lemon: 30 to 40 minutes, slow oven.

RICE-PUDDING MERINGUÉ.

Swell gently four ounces of Carolina rice in a pint and a quarter of milk or of thin cream; let it cool a little, and stir to it an ounce and a half of butter, three of pounded sugar, a grain or two of salt, the grated rind of a small lemon, and the yolks of four large, or of five small eggs. Pour the mixture into a well-buttered dish, and lay lightly and equally over the top the whites of four eggs, beaten as for sponge-cakes, and mixed at the instant with from four to five heaped tablespoonsful of sifted sugar. Bake the pudding half an hour in a moderate oven, but do not allow the meringué to be too deeply coloured; it should be of clear brown, and very crisp. Serve it directly it is taken from the oven.

Rice, 4 ozs.; milk, or cream, 1 $\frac{1}{2}$ pint; butter, 1 $\frac{1}{2}$ oz.; sugar, 3 ozs.; rind, 1 lemon; yolks of eggs, 4 or 5; the whites beaten to snow, and mixed with as many tablespoonsful of sifted sugar: baked $\frac{1}{2}$ hour, moderate oven.

Obs.—A couple of ounces of Jordan almonds, with six bitter ones, pounded quite to a paste, will improve this dish, whether mixed with the pudding itself, or with the meringué.

GOOD GROUND RICE PUDDING.

Mix very smoothly five ounces of flour of rice (or of ground rice, if preferred), with half a pint of milk, and pour it into a pint and a half more which is boiling fast; keep it stirred constantly over a gentle fire from ten to twelve minutes, and be particularly careful not to let it burn to the pan; add to it before it is taken from the fire, a quarter of a pound of good butter, from five to six ounces of sugar, roughly powdered, and a half-saltspoonful of salt; turn it into a pan, and stir it for a few minutes, to prevent its hardening at the top; then mix with it, by degrees, but quickly, the yolks of eight eggs, and the whites of only two, the grated or rasped rind of a fine lemon, and a glass of brandy. Lay a border of rich paste round a buttered dish, pour in the pudding, strain a little clarified butter over the top, moisten the paste with a brush, or small bunch of feathers dipped in cold water, and sift plenty of sugar on it, but less over the pudding itself. Send it to a very gentle oven to be baked for three-quarters of an hour.

Rice-flour (or ground rice), 5 ozs.; new milk, 1 quart: 10 to 12 minutes. Butter, 4 ozs.; sugar, 5 to 6 ozs.; salt, $\frac{1}{2}$ saltspoonful; yolks, 8 eggs; whites, 2; rind, 1 large lemon; brandy, large wineglassful: $\frac{3}{4}$ hour, slow oven.

Obs.—These proportions are sufficient for a pudding of larger size than those served usually at elegant tables; they will make two small ones; or two-thirds of the quantity may be taken for one of moderate size. Lemon-brandied or ratafia, or a portion of each, may be used to give it flavour, with good effect; and it may be enriched, if this be desired, by adding to the other ingredients from three to four ounces of Jordan almonds, finely pounded, and by substituting cream for half of the milk.

COMMON GROUND-RICE PUDDING.

One pint and a half of milk, three ounces and a half of rice, three of Lisbon sugar, one and a half of butter, some nutmeg, or lemon-grate, and four eggs, baked slowly for half an hour, or more, if not quite firm.

POTATO-PUDDING.

With a pound and a quarter of fine mealy potatoes, boiled very dry, and mashed perfectly smooth while hot, mix three ounces of butter, five and a half of sugar, five eggs, a few grains of salt, and the grated rind of a small lemon. Pour the mixture into a well-buttered dish, and bake it in a moderate oven for nearly three-quarters of an hour. It should be turned out and sent to table with fine sugar sifted over it; or for variety, red currant-jelly, or any other preserve may be spread on it as soon as it is dished.

Potatoes, 1½ lb.; butter, 3 ozs.; sugar, 5½ ozs.; eggs, 5; lemon-rind, 1; salt, few grains: 40 to 45 minutes.

Obs.—When cold, this pudding eats like cake, and may be served as such, omitting, of course, the sugar or preserve when it is dished.

A RICHER POTATO PUDDING.

Beat well together fourteen ounces of mashed potatoes, four ounces of butter, four of fine sugar, five eggs, the grated rind of a small lemon, and a slight pinch of salt; add half a glass of brandy, and pour the pudding into a thickly-buttered dish, ornamented with slices of candied orange or lemon rind; pour a little clarified butter on the top, and then sift plenty of white sugar over it.

Potatoes, 14 ozs.; butter, 4 ozs.; sugar, 4 ozs.; eggs, 5; lemon-rind, 1; little salt; brandy, ½ glassful; candied peel, 1½ to 2 ozs.: 40 minutes.

Obs.—The potatoes for these receipts should be lightly and carefully mashed, but never pounded in a mortar, as that will convert them into a heavy paste. The better plan is to prepare them by Captain Kater's receipt (page 230), when they will fall to powder almost of themselves; or they may be grated while hot through a wire-sieve. From a quarter to a half pint of cream is, by many cooks, added to potato puddings.

AN EXCELLENT SPONGE CAKE PUDDING.

Slice into a well-buttered tart-dish three penny sponge cakes, and place on them a couple of ounces of candied orange or lemon-peel cut in strips. Whisk thoroughly six eggs, and stir to them boiling a pint and a quarter of new milk, in which three ounces of sugar have been dissolved; grate in the rind of a small lemon, and when they are somewhat cooled, add half a wineglassful of brandy; while still warm, pour the mixture on to the cakes, and let it remain an hour; then strain an ounce and a half of clarified butter over the top, sift or strew pounded sugar rather thickly on it, and bake the pudding for half an hour in a moderate oven.

Sponge cakes, 3; candied peel, 2 ozs.; eggs, 6; new milk, 1½ pint; sugar, 3 ozs.; lemon-rind, 1; brandy, ½ glass; butter, 1 oz.; sifted sugar, 1½ oz.: ½ hour.

THE DUCHESS'S PUDDING.

Mix with half a pound of potatoes very smoothly mashed, three quar-

ters of a pound of mincemeat, the grated rind of half a lemon, a deserts-poonful of sugar, and four large, or five small eggs; pour the whole into a well-buttered dish, and put over the top clarified butter and sugar, as in the preceding receipt. Bake the pudding for a full hour and twenty minutes.

Potatoes, ½ lb.; mincemeat, ¾ lb.; rind of lemon, ½; sugar, 1 deserts-poonful; eggs, 4 large, or 5 small: 1 hour 20 minutes.

BAKED APPLE PUDDING, OR CUSTARD.

Weigh a pound of good boiling apples after they are pared and cored, and stew them to a perfectly smooth marmalade, with six ounces of sugar, and a spoonful or two of water: stir them often that they may not stick to the pan. Mix with them while they are still quite hot, three ounces of butter, the grated rind and the strained juice of a lemon, and lastly, stir in by degrees the well-beaten yolks of five eggs, and a deserts-poonful of flour, or in lieu of the last, three or four Naples' biscuits, or macaroons crushed small. Bake the pudding for a full half hour in a moderate oven, or longer should it not be quite firm in the middle. A little clarified butter poured on the top, with sugar sifted over, improves all baked puddings.

Apples, 1 lb.; sugar, 6 ozs.; water, 1 cupful; butter, 3 ozs.; juice and rind, 1 lemon; 5 eggs: ½ hour, or more.

Obs.—Many cooks press the apples through a sieve after they are boiled, but this is not needful when they are of a good kind, and stewed, and beaten smooth.

A COMMON BAKED APPLE PUDDING.

Boil a pound and a quarter of apples with half a small cupful of water and six ounces of brown sugar; when they are reduced to a smooth pulp, stir to them two ounces of butter, a tablespoonful of flour, or a handful of fine bread-crumbs, and five well-beaten eggs; grate in half a nutmeg, or flavour the pudding with pounded cinnamon, and bake it nearly three quarters of an hour. More or less of sugar will be required for these puddings, according to the time of year, as the fruit is much more acid when first gathered than when it has been some months stored.

Apples, 1½ lb.; water, ½ small cupful; sugar, 6 ozs.; butter, 2 ozs.; flour, 1 tablespoonful, or bread-crumbs, 1 handful; ½ nutmeg; eggs, 5: ¾ hour.

ESSEX PUDDING. (CHEAP AND GOOD.)

Mix with a quarter of a pound of mashed potatoes, half a pound of good boiling apples minced, four ounces of brown sugar, four small eggs well beaten and strained, and a little grated lemon-peel or nutmeg. Increase the ingredients one half, and add two ounces of butter, should a larger and better pudding be desired: about half an hour will bake it.

Potatoes mashed, 4 ozs.; apples, 8 ozs.; sugar, 4 ozs.; eggs, 4: ½ hour.

DUTCH CUSTARD, OR BAKED RASPBERRY PUDDING.

Lay into a tart-dish a border of puff-paste, and a pint and a half of freshly-gathered raspberries, well mixed with three ounces of sugar. Whisk thoroughly six large eggs with three ounces more of sugar, and

pour it over the fruit: bake the pudding from twenty-five to thirty minutes in a moderate oven.

Break the eggs one at a time into a cup, and with the point of a small three-pronged fork take off the specks or germs, before they are beaten, as we have directed in page 269.

Raspberries, 1½ pint; sugar, 6 ozs.; eggs, 6: 25 to 30 minutes.

VERMICELLI PUDDING.

Drop lightly into a pint and a half of boiling milk four ounces of fresh vermicelli, and keep it simmering and stirred gently for ten minutes, when it will have become very thick; then mix with it three ounces and a half of sugar, two ounces of butter, and a small pinch of salt. When the whole is well blended, pour it out; beat it for a couple of minutes to cool it a little; then add by degrees five well-whisked eggs, the grated rind of a lemon, and just before it is put into the dish, a small glass of brandy: bake it from half to three quarters of an hour. Vermicelli varies much in quality, and of some kinds three ounces will render the pudding quite firm enough.

Milk, 1½ pint; vermicelli, 4 ozs.; 10 minutes. Sugar, 3½ ozs.; butter, 2 ozs.; pinch of salt; eggs, 5; lemond-rind, 1; brandy, 1 wine-glassful: ½ to ¾ hour.

Obs.—This pudding requires, more than many others, a little clarified butter poured on the top, and sugar sifted over. Candied peel may be added to it with good effect; and three or four bitter almonds, pounded, may be used to give it flavour instead of lemon-rind.

SMALL COCOA-NUT PUDDINGS.

Melt together over a slow fire two ounces of fresh butter cut small, and four of pounded sugar; pour them out when they have boiled for a couple of minutes, and let them cool; mix with them two ounces of finely-grated cocoa-nut, an ounce of citron shred small, the grated rind of half a large lemon, and four eggs: when these have been well beaten together, add the strained juice of the half lemon; put the mixture into buttered pattypans, or pudding-cups, sift sugar over, and bake them half an hour in a moderate oven. This is an excellent and a perfectly new receipt; but in making use of it care should be taken to ascertain that the nut be fresh and sweet flavoured, as the slightest degree of rancidity will spoil the puddings. They are better hot than cold, though very good either way.

Fresh butter, 2 ozs.; pounded sugar, ¼ lb.; cocoa-nut, 2 ozs.; candied citron, 1 oz.; rind and juice of ½ lemon; eggs, 4: ½ hour.

Obs.—The same ingredients may be made into one pudding only, and longer baked.

GOOD YORKSHIRE PUDDING.

To make a very good and light Yorkshire pudding, take an equal number of eggs and of heaped tablespoonsful of flour, with a teaspoonful of salt to six of these. Whisk the eggs *well*, strain, and mix them gradually with the flour, then pour in by degrees as much new milk as will reduce the batter to the consistency of rather thin cream. The tin which is to receive the pudding must have been placed for some time previously under a joint that has been put down to roast: one of beef is usually preferred. Beat the batter briskly and lightly, the in-

stant before it is poured into the pan, watch it carefully that it may not burn, and let the edges have an equal share of the fire. When the pudding is quite firm in every part, and well-coloured on the surface, turn it to brown the under side. This is best accomplished by first dividing it into quarters. In Yorkshire it is made much thinner than in the south, roasted generally at an enormous fire, and *not* turned at all: currants there are sometimes added to it.

Eggs, 6; flour, six heaped tablespoonsful, or from 7 to 8 ozs.; milk, nearly or quite, 1 pint; salt, 1 teaspoonful: 2 hours.

Obs.—This pudding should be quite an inch thick when it is browned on both sides, but only half the depth when roasted in the Yorkshire mode. The cook must exercise her discretion a little in mixing the batter, as from the variation of weight in flour, and in the size of eggs, a little more or less of milk may be required: the whole should be rather more liquid than for a boiled pudding.

COMMON YORKSHIRE PUDDING.

Half a pound of flour, three eggs (we would recommend a fourth), rather more than a pint of milk, and a teaspoonful of salt.

NORMANDY PUDDING. (GOOD.)

Boil, until very soft and dry, eight ounces of rice in a pint and a half, or rather more, of water,* stir to it two ounces of fresh butter, and three of sugar, and simmer it for a few minutes after they are added; then pour it out, and let it cool for use. Strip from the stalks as many red currants, or morella cherries, as will fill a tart-dish of moderate size, and for each pint of the fruit allow from three to four ounces of sugar. Line the bottom and sides of a deep dish with part of the rice; next, put in a thick layer of fruit and sugar; then one of rice and one of fruit alternately until the dish is full. Sufficient of the rice should be reserved to form a rather thick layer at the top: smooth this equally with a knife, and send the pudding to a moderate but not very slow oven, for half an hour, and more, should it be large. When two thirds baked, it may be glazed with yolk of egg, brushed over, and fine sugar sifted on it. Morella cherries, with a little additional sugar, make an excellent pudding of this kind.

DAMSON-AND-RICE PUDDING.

With five ounces of whole rice boiled soft and dry, mix an ounce of butter, ten ounces of damson-jam, a teaspoonful of lemon-juice, and five eggs. Beat the whole well together, and bake it about half an hour.

Rice, 5 ozs.; damson-jam, 10 ozs.; butter, 1 oz.; eggs, 5: ½ hour.

BARBERRY-AND-RICE PUDDING.

Mix ten ounces of barberries stripped from the stalks, with four ounces of whole boiled rice, eight ounces of sugar, a small slice of butter, and five large, or six small eggs.

APPLE-AND-RICE PUDDING.

Boil together one pound of good pudding-apples, and six ounces of sugar, until they are reduced to a smooth pulp; stir them often to prevent their burning; mix with them four ounces of boiled rice, two ounces

* A quart of milk can be substituted for this; but with the fruit, water perhaps answers better.

of butter, and five large eggs. Should the apples be very acid, increase the quantity of sugar: add lemon rind or juice, at pleasure. These puddings are better if mixed while the ingredients are still warm.

Apples, 1 lb.; sugar, 6 ozs.; boiled rice, 4 ozs.; butter, 2 ozs.; eggs, 5: 30 to 35 minutes.

COMMON RAISIN PUDDING.

Beat well together three quarters of a pound of flour, the same quantity of raisins, six ounces of beef-suet, finely chopped, a small pinch of salt, some grated nutmeg, and three eggs which have been thoroughly whisked, and mixed with about a quarter-pint of milk, or less than this, should the eggs be large. Pour the whole into a buttered dish, and bake it an hour and a quarter. For a large pudding, increase the quantities one half.

Flour and stoned raisins, each $\frac{3}{4}$ lb.; suet, 6 ozs.; salt, small pinch; nutmeg, $\frac{1}{2}$ teaspoonful; eggs, 3; milk, $\frac{1}{4}$ pint: $1\frac{1}{4}$ hour.

A RICHER RAISIN PUDDING.

Mix and whisk well, and lightly together, a pound of raisins weighed after they are stoned, ten ounces of finely minced beef-suet, three quarters of a pound of flour, a little salt, half a small nutmeg, or the grated rind of a lemon, four large eggs, and as much milk as may be needed to make the whole into a *very* thick batter: bake the pudding a few minutes longer than the preceding one. The addition of sugar will be found no improvement, as it will render it much less light.

POOR AUTHOR'S PUDDING.

Flavour a quart of new milk by boiling in it for a few minutes half a stick of well-bruised cinnamon, or the thin rind of a small lemon; add a few grains of salt, and three ounces of sugar, and turn the whole into a deep basin; when it is quite cold, stir to it three well-beaten eggs, and strain the mixture into a pie-dish. Cover the top entirely with slices of bread free from crust, and half an inch thick, cut so as to join neatly, and buttered on both sides: bake the pudding in a moderate oven for about half an hour, or in a Dutch oven before the fire.

New milk, 1 quart; cinnamon, or lemon-rind; sugar, 3 ozs.; little salt; eggs, 3; buttered bread: baked $\frac{1}{2}$ hour.

PUDDING A LA PAYSANNE; (*cheap and good.*)

Fill a deep tart-dish with alternate layers of well-sugared fruit, and very thin slices of the crumb of a light stale loaf; let the upper layer be of fruit, and should it be of a dry kind, sprinkle over it about a dessert-spoonful of water, or a little lemon-juice: raspberries, currants, and cherries, will not require this. Send the pudding to a somewhat brisk oven to be baked for about half an hour. The proportion of sugar used must be regulated, of course, by the acidity of the fruit. For a quart of ripe greengages, split and stoned, five ounces will be sufficient. Apricots, peaches, and nectarines will scarcely require more; but damsons, bullaces, and various other plums will need a much larger quantity. A superior pudding of this kind is made by substituting sponge cake for the bread.

INDIAN PUDDING.

Put into a deep dish from six to eight ounces of rice which has been

washed, and wiped in a dry cloth; just moisten it with milk, and set it into a gentle oven; add milk to it at intervals, in small quantities, until the grain is swollen to its full size, and is tender, but very dry; then mix with it two dessertspoonsful of fine sugar, and if it should be at hand, four or five tablespoonsful of rich cream. Fill a tart-dish almost to the brim with fruit properly sugared, heap the rice equally over it, leaving it rough, and bake it in a moderate oven for half an hour, unless the fruit should be of a kind to require a longer time; when very hard, it must be half stewed with the sugar before it is put into the dish. The rice may be swelled over a very slow fire when more convenient; and the Dutch or American oven will serve quite well to bake the pudding.

BAKED HASTY PUDDING.

Take from a pint of new milk sufficient to mix into a thin batter two ounces of flour, put the remainder, with a *small* pinch of salt, into a clean saucepan, and when it boils quickly, stir the flour briskly to it; keep it stirred over a gentle fire for ten minutes, pour it out, and when it has become a little cool, mix with it two ounces of fresh butter, three of pounded sugar, the grated rind of a small lemon, four large, or five small eggs, and half a glass of brandy, or as much orange-flower water. To these half a dozen bitter almonds, pounded to a paste, are sometimes added. Bake the pudding half an hour in a gentle oven.

New milk, 1 pint; flour, 2 ozs.: 10 minutes. Butter, 2 ozs.; sugar, 3 ozs.; eggs, 4 or 5; grated rind of lemon; brandy, or orange-flower water, $\frac{1}{2}$ wineglassful.

CHAPTER XIX.

SOUFFLÉS, OMLETS, &c.

OBSERVATIONS ON OMLETS, FRITTERS, &c.

The composition and nature of a soufflé are altogether different, but there is no difficulty in making good omelets, pancakes, or fritters, and as they may be expeditiously prepared and served, they are often a very convenient resource when, on short notice, an addition is required to a dinner. The eggs for all of them should be well and lightly whisked; the lard for frying batter should be extremely pure in flavour, and quite hot when the fritters are dropped in; the batter itself should be smooth as cream, and it should be briskly beaten the instant before it is used. All fried pastes should be perfectly drained from the fat before they are served, and sent to table promptly when they are ready. Eggs may be dressed in a multiplicity of ways, but are seldom, in any form, more relished than in a well-made and expeditiously served omelet. This may be plain, or seasoned with minced herbs, and a very little eschalot, when the last is liked, and is then called an "*Omelette aux fines herbes*;" or it may be mixed with minced ham, or grated cheese; in any case, it should be light, thick, full-tasted, and *fried only on one side*; if turned in the pan, as it frequently is, it will at once be flattened and rendered tough. Should the slight rawness which is sometimes found in the