

PUDDINGS

BANANA BREAD PUDDING

1/2 small loaf bread
1 1/2 tablespoonfuls
butter
4 bananas

2 1/2 cupfuls milk
1/4 cupful sugar
Juice of one lemon
2 eggs



In a buttered baking dish, place alternate layers of buttered bread and sliced ripe bananas sprinkled with lemon juice. Beat the eggs well, add the sugar and milk. Pour over the bread and bananas. Bake in a 350° F. oven one hour, or till set. One-half cupful of tart jelly may be used in place of the lemon juice and sugar.

Submitted by:

Margaret Cummins
Newport
Rhode Island



All sweet dishes need salt. No chocolate
creation is worth its salt if salt is omitted.
Just an idea!

Lemon Chiffon Custard

$\frac{1}{2}$ tablespoons flour

$\frac{2}{3}$ cup sugar

2 tablespoons butter

2 eggs separated

3 tablespoons lemon juice

$\frac{2}{3}$ cup milk



Mix flour and sugar together and add to creamed butter, blending thoroughly. Stir in beaten egg yolks, lemon juice, and milk; and fold lightly but thoroughly into stiffly beaten egg whites. Fill individual custard cups $\frac{2}{3}$ full, and set in a shallow pan filled with enough hot water to come almost to the top of the cups. Bake in a moderately slow oven (325°F) for 35 minutes. This custard separates into two distinct layers, a puffy cake-like topping and a creamy custard bottom layer. Serve warm or cold. 5 servings.

Mary Farrelly



PLUM PUDDING

1/2 cup butter
1/2 cup molasses
1/2 cup milk
1/2 cup chopped raisins
1 2/3 cups flour
1/2 teaspoon soda

Nuts may be added if desired.



Steam 2 hours in a covered pudding mold.

SAUCE

2 eggs
1 cup powdered sugar
3 tablespoons wine

Beat egg yolks and whites separately. Add to yolks, one half cup sugar, and to whites the remaining sugar. Combine mixture and add wine.



Helen L. Durkin

Apple Tapioca Pudding

1 cup pearl tapioca Cold water
2 1/2 cups boiling water - 1/2 tsp. salt
7 sour apples - 1/2 cup sugar

Soak tapioca 1 hour in cold water - drain, add boiling water and salt. Cook in double boiler until transparent. Core, pare and place apples 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 custard sauce.



Mrs. Bernard J. McSherry

Nabisco Delight

- 1 can chilled Evaporated milk (lg)
- 1 cup gran. sugar
- 1 package Lemon Gelatine
- 1 lemon
- 1 package Nabisco

Place milk in freezing unit or keep 24 hours in ice box, then whip and add lemon juice and sugar. When gelatine is partly set whip it into milk. Roll Nabisco into crumbs.

Line a large pan with wax paper and sprinkle half of the crumbs on the bottom - pour the mixture over them and sprinkle the rest on top. Place in ice box for a short while.

Serve 12. Mrs. Timothy E. Molloy

"Be like the teakettle, sing while you boil."

Yorkshire Tudding.

MERRIE
OLD
ENGLAND

1 c. flour
1/2 c. milk
1/2 c. water

2 eggs
1/4 t. salt
tried out beef fat

Mix dry ingredients.

Make well in dry mixture
and break eggs into it.

Add milk and water to
make a medium batter.

Beat and let stand for a
few minutes. Before

putting in oven beat again.

Cover bottom of very hot
pan with beef drippings
and pour in mixture to
a depth of about one half
inch. Bake 20 minutes at

350°.



Veronica G. Flynn



SOLID SOUFFLE A LA NEWPORT

2 tablespoons butter
2 tablespoons flour (heaping)
1/2 pint milk
4 eggs
1/2 teaspoon vanilla

Mix butter, sugar and flour. Cook together until it is loose from the pan. Mix in the yolk of eggs, one by one; beat in the stiffly beaten whites very lightly. Line a mould with caramel sugar. Cook soufflé about 40 minutes in pan of boiling water. (Let water come to boil before putting pan into the oven.) Turn out and serve with following sauce.

SAUCE

2 tablespoons butter
3 tablespoons powdered sugar
1/2 cup cream
1 teaspoon vanilla

Beat butter to a cream. Add sugar, beating all the time. When light and creamy, add vanilla gradually, then the cream a little at a time. When all is beaten smooth, place bowl in large bowl of hot water and stir until it is smooth and creamy. This will take only a few minutes. Do not keep it too long -- it must be white and foamy all through.

Marie Jassre Ferriman
Cheese Souffle

One scant cup milk, 1/2 teaspoon salt, 4 eggs beaten separately, 1 cup cheese cut fine; mix thoroughly and, bake in a quick oven; Serve preceding dessert.
L.M.R.

BAKED INDIAN PUDDING
FOR
SATURDAY NIGHT SUPPER



- 1 quart milk (scaled)
- 5 tablespoons yellow corn meal
- 2 or 3 tablespoons butter
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup molasses
- $\frac{1}{2}$ teaspoon ginger
- 2 eggs
- 1 cup of milk (cold) ($\frac{1}{2}$ cup if evaporated milk)

Use double boiler.

Boil milk and meal slowly 15-20 minutes

Add butter - eggs (beaten well)

Molasses - ginger, cinnamon, salt

Use buttered pan or pyrex dish

Cook 1 hour. Oven 350°

Serve with hard sauce or ice cream, vanilla.



Mrs. Catherine McTinnery

Brown Bread



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|-------------------------------|-------------------------------|
| 1 cup corn meal | $1\frac{1}{2}$ leaspoons salt |
| 1 cup graham flour | $\frac{1}{2}$ cup molasses |
| 1 cup rye flour | 2 cups sour milk |
| $1\frac{1}{2}$ teaspoons soda | |

Sift soda through fine sieve, add to dry ingredients, sift again. Add molasses and sour milk. Beat well. Pour into buttered mold. Steam three hours.

Margaret J. Cruise Newport


Sunshine Sauce

{ Beat one egg white very stiff. Beat one egg yolk and stir in $\frac{3}{4}$ cup confectioners sugar. Stir into beaten egg white until smooth. Then add $\frac{1}{2}$ cup cream, whipped, and $\frac{1}{2}$ teaspoon vanilla. Mix thoroughly.



Oliver C. Mc Green

= Hard Sauce =

 $\frac{1}{4}$ cup butter

1 cup 6x Confectioners Sugar

$\frac{1}{4}$ cup top milk - (as you please)

1 good pinch salt

1 teaspoon vanilla

2 tablespoons rum or brandy



Cream sugar and butter, add salt - cream again. Add flavoring and cream sufficient to make a light frothy mixture. Chill in refrigerator. If served on pudding - dash a bit of ground mace or nutmeg on top. Double recipe for a large family.



"The Committee"



PLUM PUDDING



$\frac{1}{2}$ lb suet
 $\frac{1}{2}$ lb currants
 $\frac{1}{2}$ lb seeded raisins
 $\frac{1}{2}$ lb sugar - 1 cup
 $\frac{1}{2}$ lb stale bread crumbs
 $\frac{1}{4}$ lb flour - 1 cup
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves, nutmeg and ginger
grated rind of 2 lemons
 $\frac{1}{2}$ lb citron, orange and lemon peel cut small
6 eggs
 $\frac{1}{2}$ cup grape juice
Mix suet, currants, raisins and peel (floured)
together and add other ingredients
steam 3-4 hours
serve with hard sauce or wine sauce

WINE SAUCE

Beat to a cream $\frac{1}{2}$ cup butter very gradually-
beat in 1 cup sugar, 1 teaspoon cornstarch, 1 wine
glass of sherry wine and stiffly beaten white of
1 egg. When this is a perfect froth, stir in $\frac{1}{3}$
cup of boiling water.
Set in pan of warm water for 2 minutes, stirring
all the time, then serve.

Mrs. Marion G. Mallory
Edgewood, Rhode Island

*Marion G. Mallory
Edgewood*

Baked Chocolate Pudding

- | | |
|--|---------------------|
| 1 $\frac{1}{4}$ cups stale bread (cubed or crumbled) | |
| 3 cups milk | 2 squares chocolate |
| $\frac{1}{4}$ cup sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 2 eggs |

Scald milk and pour over bread crumbs. Combine sugar, salt and melted chocolate and vanilla. Add eggs well beaten to first two mixtures. Pour into buttered casserole and bake 1 $\frac{1}{4}$ hours at 350° or until firm. Serve with hard sauce.

Sauce

- 2 tablespoons hot milk
2 cups sifted confectioner's sugar
 $\frac{1}{2}$ cup butter or oleomargarine
Vanilla and Rum flavor

Isabel C. O'Donnell

Cream butter, add sugar and flavoring gradually. When well blended add hot milk slowly and beat until fluffy.

Lemon Sponge or Snow Pudding

- 1 envelope of Knox Gelatines
 $\frac{1}{4}$ cup of cold water
1 " " hot water
 $\frac{1}{4}$ " " lemon juice
 $\frac{3}{4}$ cup of sugar
Whites of two eggs
 $\frac{1}{4}$ teaspoon salt



Mrs. Ann Kelly

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt, and hot water and stir until dissolved. Add lemon juice and the grated rind of the lemon. Occasionally stir the mixture and when quite thick beat with a wire spoon or whisk until frothy; add whites of eggs beaten stiff and continue beating until stiff enough to hold its shape. Turn into mold that has been rinsed in cold water. Chill and when firm unmold and serve with boiled custard made with the yolks of eggs.

A very attractive dish may be prepared by coloring half the mixture red. This is very nice served in a sherbert glass with a cherry or any fruit sauce.

- | | |
|---|--------------|
| 1 pint of scalded milk | Soft Custard |
| 2 egg whites | |
| $\frac{1}{4}$ cup sugar, speck of salt, flavoring | |

Beat eggs, add sugar, salt and scalded milk slowly. Cook in double boiler. Stir constantly until the mixture coats the spoon. Add flavoring.