



Desserts in wide variety

GINGERBREAD
One-third cup shortening (cream ed). Add:
one-third cup white sugar.
Cream well together.
Add:
1 well beaten egg
Sift:
two-thirds cup flour
1 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt
Mix two-thirds cup molasses with two-thirds cup boiling water. Add alternately with dry ingredients. Bake 35-40 min. - 350 deg. (8 inch pan)

MRS. BEV. SIMPSON
York W. L.
BROWNIE PUDDING
1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt
one-third cup white sugar
1 tsp. cocoa
Mix in bowl and add:
1/2 cup milk
1 tsp. melted shortening
1/2 tsp. vanilla
1/2 cup chopped nuts
Four into casserole and cover with the following to make sauce:
1/2 cup brown sugar
1 tsp. cocoa
Sprinkle this on top of batter. Pour 1/2 cup boiling water. Bake at 350 deg. - 35-40 min.

MRS. BEV. SIMPSON
York W. L.
PINEAPPLE CREAM
1/2 cup crushed pineapple
1/2 pkg. lemon jelly
1 cup boiling water
1/2 cup whipped cream
1/2 tsp. vanilla
Pour 1 cup boiling water over 1/2 pkg. jelly, when thickened slightly add pineapple and whipped cream flavored with vanilla. Mix and chill. Serve garnished with a red glace cherry on top.

MRS. LOUIS VESSEY
York W. L.
RAISIN PIE FILLING
Boil together:
1 lb. seeded raisins or part seedless, may be used
1 cup molasses
2 tsp. corn starch
1/2 tsp. allspice
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
Butter, size of an egg
1 quart of water
Boil all together till thick and pour into unbaked pastry shells and cover with pastry or cover with a meringue. Bake in moderate oven.

MRS. LOUIS VESSEY
York W. L.
STRAWBERRY BAVARIAN CREAM
1 envelope unflavored gelatine
1/2 cup cold water
1 cup crushed strawberries
1 cup confectioner's sugar
1 tsp. lemon juice
1 cup heavy cream (whipped)
Whole berries
Soften gelatine in cold water, dissolve in hot water, chill until partially set, beat until fro-

thy. Mix strawberries, sugar and lemon juice, add to gelatine, mix well fold in whipped cream. Chill in large or individual pressed moulds until set, unmold and garnish with whole berries. Make 6 servings.

MRS. R. MURRAY
York.
BA-BA
2 eggs
1 tsp. baking powder
5 tsp. flour
5 tsp. sugar
Beat eggs, add sugar, flour and baking powder. Put in well-buttered angel-cake tin. Bake 375 deg. for 10-15 min.
Without taking out of tin, pour 1/2 cup cold maple syrup over the cake. Chill.

MRS. R. MURRAY
York
SWISS CHOCOLATE CREAM
1 bar 3/4 oz. of good unsweetened chocolate
2 eggs
Sugar to taste
1 cup whipped cream
Melt the chocolate with a little hot water (1/4 cup) and add sugar to taste. Beat the eggs lightly, remove the melted chocolate from the heat and gently mix in the chocolate eggs. Allow to cool and then add the whipped cream. Pour into individual cup, glasses and refrigerator. Garnish as desired.

MRS. R. MURRAY
York
QUEEN OF BREAD PUDDINGS

3 slices bread
2 cups milk
1/2 cup brown sugar, packed
1/2 tsp. salt
2 tsp. melted butter
1 tsp. vanilla extract
2 eggs, separated
2 cups seedless raisins
1 cup granulated sugar
1/2 cup canned cranberry jelly
Cut bread into 1/2-inch cubes and place in mixing bowl. Add milk, brown sugar, salt, butter and vanilla. Separate eggs. Add yolks to bread mixture and beat until blended. Stir in raisins. Pour into a greased 8-inch square pan. Set in a pan of hot water and bake 30 min. Remove pudding from oven. Beat egg whites until foamy. Slowly add sugar; beat until meringue is stiff. Spread cranberry over pudding and spread meringue over the cranberry layer. Return pudding to oven and bake until meringue is golden brown about 25 min. 350 deg. oven.

MRS. R. MURRAY
York

CAKE CRUMB PUDDING
3 eggs, well beaten
1 cup sugar
1-3 cup butter
4 tsp. jelly or Jam
1 cup rich milk
2 cup dry cake crumbs
1 tsp. vanilla
Mix all ingredients. Bake 45 min. in greased dish in pan of hot water. Serve with hard

sauce or sweetened fresh fruit and cream.
MRS. TED CRANE
Millview

SWEETHEART PUDDING
Boil the following 5 minutes:
1 1/2 cup boiling water
2 tsp. butter
1 cup white sugar
1/2 cup raisins
Pour into a large pan. Mix the following:
1 tsp. shortening
2 tsp. baking powder
1/2 c. white sugar
1 tsp. salt
1/2 c. milk
1 tsp. vanilla
1/2 tsp. cinnamon and cloves

MRS. TED CRANE
Millview
QUEEN PUDDING
3 cups day old bread cubes
3 eggs, separated
1-3 cup brown sugar
1/2 tsp. salt
1 tsp. butter
1 tsp. vanilla
1 tsp. lemon
2 cups milk
Jelly or thick Jam
Add bread cubes to milk and heat to boiling. Add sugar, butter, salt, flavoring and beat with rotary beater until well blended. Stir this mixture into beaten egg yolks. Pour into greased pan set into a pan of hot water. Bake in 325 deg. oven until knife inserted in centre comes out clean. Spread thinly with jam. Cover with meringue made with remaining egg whites beaten stiff with 3 tsp. sugar. Brown lightly.

MRS. FRANK ROSS
APPLE BATTER PUDDING
Put sliced apples in bottom of pan, and sprinkle with cinnamon and sugar. Then cover with following batter.
1 cup flour
1 egg
1/2 cup milk
1 tsp. B. powder
1/2 tsp. salt
1/2 cup sugar
2 tsp. melted butter
Bake in moderate oven.

MRS. STERLING BIRT
BIRDS NEST PUDDING
Fare and core 4 or 8 apples stand them in a round pan fill each centre with sugar make a

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custard of 3 eggs beaten, 1/2 cup sugar with 3 cups milk. Pour over the apples.
Fan must be deep enough to hold the custard. Sprinkle nutmeg or cinnamon on top. Bake in 350 oven one hour or until done.


MRS. LLOYD FERGUSON
282 Allan St., Parkdale
TIPTOP PUDDING
1/2 cup sugar
2 cups bread crumbs
3 cups milk
2 egg yolks
1 tsp. lemon juice
2 tsp. butter
Mix together. Bake in 350 deg. oven.
When done take from oven, add:
1 cup crushed strawberries
Beat the whites of two eggs.
1 cup sugar, until fluffy
Put on top and bake until nicely brown.

MRS. LLOYD FERGUSON
282 Allan St., Parkdale
PLUM PUDDING
1 lb. suet, chopped fine
1 lb. seeded raisins
1 lb. currants
1/2 lb. flour
1/2 lb. brown sugar
1/2 lb. citron, chopped fine

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2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1 tsp. soda
Mix all together, add enough milk to make stiff batter. Place in a pudding can with three inches of space from top, cover and set in boiling water boil for four hours.
MRS. CLIFFORD CHAPPELL
REAL YORKSHIRE PUDDING
2 cups flour (not sifted)
3 tsp. baking powder
1 tsp. salt
1 cup milk
2 eggs
Mix flour, salt and baking powder. Add beaten eggs and milk. Stir until well mixed, quickly, but do not beat. Pour directly into roasting pan containing roast of beef, fat and beef drippings. Bake in a 400 deg. oven for about 30 minutes. Serve with gravy.
MRS. WILLIAM CROCKETT
York W. L.

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