

# RECIPES **ASK** Aunt Daisy **ANSWERS**

## HOT PUDDINGS FOR COLD DAYS

**F**OLLOWING on our list of recipes for Eggless Cakes in *The Listener* of June 6, here are a number of ideas for Hot Economical Puddings.

### Stiff Chocolate Pudding

This is quite attractive when turned out, with its "cap" of raisins on top. Half a pound of flour, 6oz. of moist sugar, 1oz. of cocoa, 5oz. finely chopped suet, 1 flat teaspoon carbonate of soda, about  $\frac{3}{4}$  pint of milk, and a few stoned raisins. Grease a basin well, and decorate the bottom of it with the stoned raisins, to form the "cap." Sieve the flour and the cocoa together. Add the suet, mix well, and then mix in the sugar. Boil the milk, then take it off the fire and stir in the soda. Add this at once to the dry ingredients, and mix all together. Put into prepared basin. It should not be more than two-thirds full. Cover securely with a paper well greased on both sides, and steam for about four hours. Turn on to a dish, and serve with a smooth chocolate sauce.

### Sago Plum Pudding

Here is a good pudding, utilising stale breadcrumbs. One and a-half breakfast cups of breadcrumbs, 1 breakfast cup of sultanas, 1 breakfast cup of sugar, 6 good tablespoons of sago,  $1\frac{1}{2}$  cups milk, 1 tablespoon of butter,  $\frac{3}{4}$  teaspoon carbonate of soda, and a little grated lemon peel. Soak the sago in the milk overnight, then mix the other ingredients in. Melt the butter, thoroughly dissolve the soda in a tablespoon of milk, and stir in last of all. Steam in a buttered basin for three hours or more. Serve with any good sauce.

### Half-Pay Pudding

This is one of the old colonists' recipes, and very nice too. Sift  $\frac{1}{2}$ lb. of flour into a basin, with 1 teaspoon of baking powder. Add 4oz. chopped suet, 3oz. sultanas, 2oz. raisins, and 3oz. brown sugar. Add 2 large tablespoons of golden syrup, and a little milk to mix. Steam for about two hours, and serve with a sweet sauce.

### Golden Layers Pudding

First of all, make this filling so that the flavours may be blending while you make the pastry.

Six ounces of seedless raisins, 2 apples, 2oz. brown sugar, 1 lemon,  $\frac{1}{2}$  teaspoon of spice, and a little water. Chop up the apples and the raisins, add the sugar, spice, grated lemon rind, the strained juice, and a little water. Mix all together.

Then make the pastry with  $\frac{3}{4}$ lb. flour, 6oz. suet,  $\frac{1}{2}$  teaspoon salt, one teaspoon baking powder, and cold water to mix to a stiff dough. Roll this out about  $\frac{1}{8}$ in thick. Grease a pudding basin and decorate the bottom with a few raisins. Then put in rounds of pastry and some of the filling in alternate layers, making the last layer of pastry.

Cover the basin with a butter paper, and steam for about  $2\frac{1}{2}$  hours. Turn out, and pour over this sauce, two tablespoons of brown sugar, 2 tablespoons of water, 1 teaspoon of lemon juice, and a small piece of butter. Boil together for five minutes, stirring all the time.

### Rollad French Pudding

Make a suet crust with 1 cup suet, 2 breakfast cups flour, 1 teaspoon sugar,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons baking powder, and milk to mix to a soft dough. Roll out about half an inch thick, scatter over it some chopped figs, dates, apple, finely chopped candied peel if liked, breadcrumbs, golden syrup, ground ginger, nutmeg, and lemon juice, and dab little pieces of butter here and there. Roll it up, tie in a cloth, put into boiling water and boil about two hours.

### Steamed Ginger Pudding

Two tablespoons of butter, 2 tablespoons of sugar, 1 tablespoon of golden syrup, 1 teaspoon of ground ginger,  $\frac{3}{4}$  cup milk, 1 teaspoon carbonate of soda, and 1 large cup of flour. Cream the butter and sugar, add the golden syrup. Dissolve the soda in the milk, and add to the mixture. Next add the sifted flour and ginger. Put the mixture into a greased basin and steam about  $2\frac{1}{2}$  hours. Serve with custard or cream.

### Water Pudding

This is a very light one, and looks quite like a rich plum pudding when cooked. It was sent to me from White Island, in the Bay of Plenty. Mix two cups of flour, 1 cup of sugar, 1 cup of sultanas or raisins, 1 tablespoon of lemon peel chopped finely, a teaspoon of mixed spice,  $\frac{1}{2}$  teaspoon salt, all together in a basin. Then put two tablespoons of nice dripping or butter in a large cup of boiling water to dissolve. Take another cup of cold water, and dissolve 1 teaspoon of baking soda in it. Mix in with the dry ingredients, and put into a well greased basin and let stand all night. Steam 4 or 5 hours — the longer the better.

### Eggless Pumpkin Pie

Line a deep pie plate with pastry, and flute the edges to make it look nice. Then prepare the filling — 2 cups of cooked, sifted, dry pumpkin,  $\frac{1}{2}$  tablespoon of cornflour,  $\frac{1}{2}$  teaspoon of baking powder,  $\frac{1}{2}$  teaspoon of salt, 1 cup of rich milk,  $\frac{1}{2}$  teaspoon each of cinnamon and of nutmeg, and 1 cup of brown sugar. Stir all except the sugar and spice into the pumpkin pulp. Then add the sugar and half the spice. Pour it into the crust-lined plate, sprinkle with the other half of the spice, and bake about 45 minutes in a moderate oven about  $350^\circ$ , or until it is firm in the centre.

### Orange Roly Poly

Make a suet crust; roll it thin. Then cover with slices of juicy orange skinned. Sprinkle with brown sugar, put on knobs

of butter and a tiny bit of grated rind. Roll, and it can be either baked or boiled. An orange or lemon sauce would be very nice served with it. That recipe is an original one from "Mrs. Nicotinus."

### Bachelor Pudding

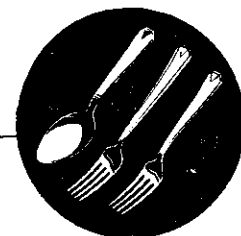
Two cups of flour, 1 cup of suet,  $\frac{1}{2}$  teaspoon baking soda, 1 cup of sultanas, 1 cup of sugar, 1 teaspoon of baking powder, 1 cup of dates, and 1 tablespoon of ground cinnamon. Just mix it all with milk, and steam for about three hours.

(Continued on next page)

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