

Hot Baked Puddings

LAST week our page was devoted to steamed puddings. Now let us make a list of the baked ones.

Surprise Pudding

This is a quickly-made pudding. The surprise element is in wondering whether it will include pineapple slices, canned peach slices (or halves), or apricot halves. It is baked in a moderate oven, 350 degrees (or regulo 4) for about 40 minutes. Sift together 1 1/4 cups flour, 2 teaspoons baking powder (not phosphate), 1/2 teaspoon salt, 3/4 cup sugar. Add 1/4 cup shortening, 1 un-beaten egg, 1/2 cup milk, 1 teaspoon vanilla, and beat all well until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 3 minutes.) Have ready a dish or pan (8 by 2 inches) well buttered, and then spread with 1/4 cup firmly packed brown sugar mixed with 2 tablespoons melted butter. On this arrange 4 slices pineapple, or sufficient canned peaches or apricots. Then pour the batter over this and bake as above, approximately 3/4 hour. Turn out upside down on serving dish and pass around the whipped cream.

Peach Cottage Pudding

This is the old cottage pudding served with a spicy peach sauce which lifts it into a new class. Sift together 1 1/8 cups of sifted flour, 2 teaspoons baking powder (not phosphate), 1/2 teaspoon salt, 3/4

cup sugar. Add 1/4 cup shortening, 1 un-beaten egg, 1/2 cup milk, 1 teaspoon vanilla. Beat until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 3 minutes.) Pour into well-buttered 8 by 8 by 2-inch pan and bake in a moderate oven about 3/4 hour. Serve hot with hot spicy peach sauce. Blend 2 tablespoons best cornflour and 1 1/3 cups peach syrup drained from canned peaches. Add 1/3 cup water, 1/4 teaspoon cinnamon, 1/8 teaspoon cloves, 1/4 teaspoon nutmeg, and cook, stirring, until thick. Add 2 tablespoons butter, 1 tablespoon lemon juice and all the peach slices (or halves) from the tin.

Banana Shortcake

Four ounces Vimax, 2 oz. white flour, 2 oz. cornflour, 4 oz. butter, 1 egg, 1 dessertspoon sugar, 1 teaspoon baking powder, bananas, lemon juice and raspberry jam. Rub butter into the sifted Vimax, flour, cornflour and baking powder. Mix with beaten egg and sugar. Roll out half of paste, place on greased tray and spread with sliced bananas, grated lemon rind and juice, and raspberry jam. Cover with remaining half of paste. Bake 30 minutes in a moderate oven. Sprinkle with icing sugar and cut while hot.

Fruit Batter Pudding

Core, peel and cut in quarters apples, or any seasonable fruit. Make a syrup

of 1 1/2 cups water, 2 cups sugar, 1 teaspoon of either mixed spice, ground cloves or cinnamon and 1/4 teaspoon salt. Bring to boil and drop in fruit, cook carefully, keeping fruit whole. Make batter of 1 beaten egg, 1/2 cup milk, 1 cup flour, 1 tablespoon melted butter and mix well. Add 1 teaspoon baking powder—no sugar. Melt a piece of butter in a piedish and put in oven to heat. Cover bottom of dish with some batter, put on the hot fruit in heaps. Pour rest of batter round fruit, pour on the remaining syrup and bake. Serve with top milk or cream.

Gothland Tart (Yorkshire)

Line a deep pie-plate with short pastry. For filling: One breakfast cup dry breadcrumbs, 1 breakfast cup sultanas, currants and peel, 1 apple grated, peeled and cored, juice and grated rind 1 lemon, saltspoon spice, saltspoon ground ginger, 2 tablespoons treacle or golden syrup, 1 tablespoon sugar, 2 tablespoons milk. Mix well, put it over the pastry, cover with a top layer of pastry, brush over the top with milk, sprinkle with brown sugar and bake about 40 minutes.

Pineapple Peach Pie (Tinned Fruit)

A useful pie because of being made with tinned fruit. Line a 9-inch pie-plate with pastry. Mix together 1/4 cup sifted flour, 1/2 cup brown sugar and 1/4 teaspoon salt. Add 2 cups of sliced peaches (drained) and 1 cup crushed pineapple (drained). Combine well and put into pastry-lined plate. Pour over it 1/4 cup of juice from the fruit, a tablespoon of lemon juice and a teaspoon of grated rind. Dot with tablespoons of butter, cover with top-crust and flute the edges. Hot oven for first 10 minutes

(450 degrees), then 350 degrees for another 1/2 hour or so.

Lemon Pudding

Beat together 1/2 a cup of sugar and 1 tablespoon butter. Now add in this order 2 tablespoons flour, pinch salt, rind, and juice of 1 lemon, 1 cup milk, yolks of 2 eggs, and lastly stir in the two stiffly-beaten whites. Bake in buttered piedish standing in dish of hot

BUTTERNUT ROLLS

Quarter lb. sugar, 1 teaspoon baking powder, 3 oz. flour, 1/4 lb. butter, 1 egg, 3 oz. mashed potatoes. Cream butter and sugar, add egg, work in flour, baking powder and potato. Roll mixture into balls and roll them in beaten egg white. Dip in chopped nuts, bake in moderate oven.

water for about half an hour. Seems a strange mixture, but comes out with crust on top, and the lemon cheese underneath. Very delicious. Orange can be used instead of lemon.

New Rhubarb Pie

Stew a pound of rhubarb with water to a pulp, sweeten and add grated rind of a lemon, a cup of breadcrumbs, an oz. of butter and the beaten yolks of 2 or 3 eggs. Mix well. Pour this mixture into a baked pie-shell, and bake in a hot oven. Whip the egg whites to a stiff froth with a tablespoon sugar and spread this meringue on top of pie when cooked. Return to oven for a few minutes to set and brown lightly. Some people prefer to use an unbaked pie-shell; if this is done, see that the pastry is very thin, so that it cooks quickly.

Sawdust Pudding

Stew some apples in a very little water, flavour with sugar, add a lump of

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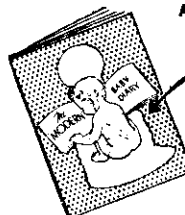


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