

Domestic

By Maureen

Canary Pudding.

Three ounces flour, 3oz sugar, 2oz butter, 2 eggs, 2 teaspoonsful baking powder, 2 tablespoonsful milk (about). Beat the butter and sugar together, add 1 egg and a tablespoonful of flour, mix well in, add the other egg and a little flour. Mix remainder of flour and baking powder together, stir them lightly in, add milk to form a fairly thick batter, beat well for a few minutes, then pour into a well-buttered mould and steam for about 40 minutes. Serve with custard or jam sauce.

Walnut Pudding.

Fourteen walnuts, one and a-half ounces of brown breadcrumbs, 2 cupsful of milk, 3 eggs, 2 heaping tablespoonsful of sugar, 1 teaspoonful of vanilla extract. Blanch the walnuts and chop them finely, and mix them with the breadcrumbs; put them into a saucepan with the milk, and boil up; then simmer for ten minutes. Remove from the fire, and when cool stir in the yolks of the eggs one by one, the vanilla extract, and the sugar; mix thoroughly. Beat up the whites very stiffly, and fold them in, pour into a well-buttered pudding dish, and bake in a moderate oven for half an hour.

Sunshine Cake.

Three-quarters cupful of sugar, 5 egg yolks, 1 cupful flour, saltspoonful of salt, 1 teaspoonful cream-of-tartar, 6 whites of eggs, 1 teaspoonful lemon juice, 2 tablespoonsful orange flower water. Beat yolks of eggs until thick; add sugar, and beat again, then add flavoring. Mix and sift flour and cream-of-tartar four times, adding the salt. Cut and fold in stiffly-beaten whites, alternately with flour. Bake in an angel cake pan for one and a-quarter hours in a moderate oven.

Oxtail Soup.

One oxtail, 2 quarts of stock or water, 1 carrot, 1 turnip, 1 onion, some celery tops or root, or a teaspoonful of celery seeds tied in muslin, a bunch of herbs, 12 peppercorns, 2oz of dripping, 2oz of flour, lemon juice, salt, pepper. Cut the tail into small joints, wash well and remove all superfluous fat. Blanch the tail by putting it into a pan of cold water. Bring to the boil, then strain, and dry the pieces of tail. Put 1oz of the flour on a plate and coat the pieces of tail with it; melt 1oz of dripping in a pan and when hot put in the pieces of tail and brown well all over, add the stock or water and a pinch of salt, bring to the boil, skim, then add the prepared vegetables, herbs, and peppercorns and simmer gently for about 4 hours or until the tail is tender. Strain through a sieve and let the soup stand until cold. Remove the fat. Melt the second ounce of dripping in a pan, add the rest of the flour, and brown well, then gradually stir in the skimmed stock. Stir until boiling. Put in a few nice pieces of tail, season well, add 1/2 teaspoonful of lemon juice, and simmer for a few minutes, then serve.

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