

# Domestic

By Maureen

## Sago Plum Pudding.

1 cup breadcrumbs, 1 cup sugar,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup sultanas,  $\frac{1}{2}$  cup mixed peel, 1 teaspoonful butter, 1 teaspoonful carbonate of soda, 4 large teaspoonsful sago, 1 egg, essence of lemon. Soak the sago overnight in a cupful of milk. Mix with the other ingredients and the beaten eggs next day. Boil 2 hours. This is an economical pudding, and is very light and spongy.

## An Economical Pudding.

$\frac{1}{2}$  lb flour, 6oz breadcrumbs,  $\frac{1}{2}$  lb suet,  $\frac{1}{2}$  lb raisins,  $\frac{1}{2}$  lb currants,  $\frac{1}{2}$  lb candied peel, 6oz treacle, 2 eggs, and a teaspoonful ground ginger. Wash, stone, and pick the fruit, and dry it. Mix all the dry ingredients thoroughly, then add the eggs well beaten. Warm the treacle, add to it a tablespoonful of milk. Mix thoroughly with the other ingredients. Turn into a well-greased basin, and boil for eight hours.

## Almond Paste.

Required:  $\frac{1}{2}$  lb ground almonds,  $\frac{1}{2}$  lb icing sugar, 3 or 4 bitter almonds, 1 whole egg, and sufficient extra white of egg to make a stiff paste. Mix almonds and sugar well together, put all the ingredients into an enamelled saucepan, stir over a slow fire till it becomes a stiff paste. It must be only warm. Dredge a pasteboard with icing sugar, roll the paste out to about half an inch thick, brush the cake over with white of egg, then cover with almond paste, and then cover with white icing.

## Chocolate Cake.

1 cupful flour, 1 small cupful sugar, 2 tablespoonsful butter, 1 tablespoonful cocoa, 3 eggs, 1 teaspoonful spice or cinnamon, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  a teaspoonful bicarbonate of soda, 1 tablespoonful milk. Cream the butter and sugar. Add the eggs, one at a time, then the milk. Sift the dry ingredients together and add. Bake in sandwich tins. For a filling use 2 tablespoonsful butter, 3 tablespoonsful icing sugar, 1 tablespoonful boiling water. Beat to a cream and add flavoring. This cake is also nice with whipped cream.

## Cup Puddings.

$\frac{1}{2}$  lb of prunes (stewed),  $\frac{1}{2}$  lb of self-raising flour, 2oz of sugar,  $\frac{1}{2}$ oz of butter, 1 egg, milk (about 1 cupful), pinch of salt. Sift the flour and salt into a bowl, and stir in the sugar. Mix in the egg, well beaten, and enough milk to

make a batter. Melt the butter and coat half-a-dozen well-warmed cups or individual moulds with it. Beat the batter thoroughly for a couple of minutes, mix in the stewed prunes (having taken out the stones), and pour into the prepared cups, which should be not more than half full. Bake for half-an-hour in a hot oven. Figs may be substituted for prunes in these puddings.

## A USEFUL TIME-TABLE FOR COOKING.

### Baking.

Beef.—Sirloin, underdone—Eight to ten minutes per pound. Beef.—Well done—Twelve to fifteen minutes per pound. Beef.—Fillet—Twenty to thirty minutes per pound. Beef.—Rolled rib—Twelve to fifteen minutes per pound. Mutton.—Underdone—Ten minutes per pound. Mutton.—Well done—Fifteen minutes per pound. Pork.—Thirty minutes per pound. Lamb.—Well done—Fifteen minutes per pound. Chicken.—Three to four pounds—One hour to an hour and a half. Duck.—Forty to sixty minutes. Fish.—Six to eight pounds—One hour. Potatoes.—Thirty to forty-five minutes. Pudding.—Bread, rice, tapioca—One hour. Pudding.—Plum—Two to three hours. Pie-crust.—Thirty to forty minutes. Custards.—Fifteen to twenty minutes.

### Boiling.

Chickens.—Twenty minutes. Chops.—Eight minutes. Steak.—Five to eight minutes. Fish.—Five to fifteen minutes.

### Frying.

Bacon.—Three to five minutes. Breaded Chops.—Five to six minutes. Fish Balls.—One minute. Small Fish.—Two to three minutes.

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