

Delicious Puddings

Collection of 167 Pudding Recipes



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ALMOND PUDDING -1

Take one pound of almonds, blanch'd and beat fine, one pint of cream, the yolks of twelve eggs, two ounces of grated bread, half a pound of suet, marrow, or melted butter, three quarters of a pound of fine sugar, a little lemon-peel and cinnamon; bake it in a slow oven, in a dish, or little tins. The above are very good put in skins.

ALMOND PUDDING -2

4 eggs, 3 oz. of castor sugar, 4 oz. of ground sweet almonds, 1/2 oz. of ground bitter almonds. Whip the whites of the eggs to a stiff froth, mix them lightly with the well-beaten yolks, add the other ingredients gradually. Have ready a well-buttered pie-dish, pour the mixture in (not filling the dish more than three-quarters full), and bake in a moderately hot oven until a knitting needle pushed through comes out clean. Turn the pudding out and serve cold.

ALMOND PUDDING -3

Beat the yolks of four eggs very light with one-half cup of sugar; then add one-half cup of grated walnuts or almonds, one-half cup of grated white bread crumbs, then the stiffly-beaten whites of four eggs. Put in pudding form and steam from one and one-half to two hours. Serve with wine or fruit sauce.

ALMOND PUDDING -4

Boil a quart of cream, when cold, mix in the whites of seven eggs well beat; blanch five ounces of almonds, beat them with rose or orange-flower water, mix in the eggs and cream; sweeten it to your taste with fine powder sugar, then mix in a little citron or orange, put a thin paste at the bottom, and a thicker round the edge of the dish. Bake in a slow oven.

ALMOND PUDDING -5

Take two or three French-Rowles, or white penny bread, cut them in slices, and put to the bread as much Cream as wil cover it, put it on the fire till your Cream and bread be very warm, then take a ladle or spoon and beat it very well together, put to this twelve Eggs, but not above foure whites, put in Beef Suet, or Marrow, according to your discretion, put a pretty quantity of Currans and Raisins, season the Pudding with Nutmeg, Mace, Salt, and Sugar, but very little flower for it will make it sad and heavy; make a piece of puff past as much as will cover your dish, so cut it very handsomely what fashion you please; Butter the bottome of your Dish, put the pudding into the Dish, set it in a quick Oven, not too hot as to burne it, let it bake till you think it be enough, scrape on Sugar and serve it up.

APPLE PUDDING -1

Take half a dozen large codlins, or pippens, roast them and take out the pulp; take eight eggs, (leave out six of the whites) half a pound of fine powder sugar, beat your eggs and sugar well together, and put to them the pulp of your apples, half a pound of clarified butter, a little lemon-peel shred fine, a handful of bread crumbs or bisket, four ounces of candid orange or citron, and bake it with a thin paste under it.

APPLE PUDDING -2

Soak three matzoth and squeeze the water out well; put them in a bowl with three good-sized apples cut in small thick pieces; add one-quarter pound of currants, one-quarter pound of raisins, a little cinnamon, some rind of lemon cut thin, one-quarter pound of brown sugar and two ounces of melted fat; mix all well together with six beaten eggs; pour in a greased dish and bake in a moderate oven. This pudding can be boiled if preferred. Serve with rum sauce.

APPLE CUSTARD PUDDINGS.

Put a quart of pared and quartered apples into a stewpan, with half a cupful of water and cook them until they are soft. Remove from the

fire and add half a cupful of sugar, two tablespoonfuls of butter and the grated rind and the juice of a lemon. Have ready mixed two cupfuls of grated bread crumbs and two tablespoonfuls of flour; add this also to the apple mixture, after which stir in two well-beaten eggs. Turn all into a well-buttered pudding-dish and bake forty-five minutes in a moderate oven. Serve with sugar and cream or hard sweet sauce.

APPLE SPONGE PUDDING

Pare eight apples and cut off the tops carefully, so as to be able to use them as covers to the apples. Now scrape out the inside with a knife, being careful not to break the apple. Mix the scrapings with sugar, raisins, cinnamon, pounded almonds and a little white wine. Fill this mixture into the hollow of the apple and clap on a cover for each apple; then grease a pudding dish, lay in the apples and stew them for a few minutes, but not long enough to break them. Make a sponge cake batter of eight eggs and two scant cups of sugar and a pinch of salt and add the grated peel of a lemon and beat until thick, at least half an hour. Fold in a cup of matzoth flour, sifted very fine. Pour this batter over the apples and bake in a moderate oven. Serve with wine sauce. Half this quantity is sufficient for a small family.

APPLE PUDDING (Grated)

Take six good-sized apples, six yolks of eggs, one-half cup of sugar (or to taste), one-half pound of grated almonds, or one-half cup of matzoth-meal, one-half teaspoon of salt, one-half teaspoon of cinnamon. Pare the apples and leave them whole. Then grate all the apple from the pulp. To this add the above, also about three tablespoons of chicken or goose grease. When all is well mixed, add the whites well beaten to a stiff froth. Mix very light. Bake in well-greased baking dish.

APPLE AND LADY-FINGER PUDDING

Core and peel apples, take top off, chop the top with almonds, citron and raisins; butter your pan, fill apples, sugar them and pour over a little wine, bake until tender; when cool add four yolks of eggs beaten with one cup of sugar, then last, add beaten whites and eight lady fingers rolled, and juice of one whole lemon; pour over apples, bake.

Eat cold.

APPLE TAPIOCA PUDDING

Soak three-quarter cup of tapioca and boil it in one quart of water until clear, sweetening to taste. Pare and core six apples and place them in a baking dish. Fill the cores with sugar, pour the tapioca around them and grate a little nutmeg over the top. Cover and bake until the apples are soft. Serve with cream.

APPLE PEARL BARLEY PUDDING.

1/2 lb. of pearl barley, 1 lb. of apples, 2 oz. of sugar, 1/4 oz. of butter, the grated rind of a lemon. Soak the barley overnight, and boil it in 3 pints of water for 3 hours. When quite tender, add the sugar, lemon rind, and the apples pared, cored, and chopped fine. Pour the mixture into a buttered dish, put the butter in bits over the top, and bake for 1 hour.

APPLE AND HONEY PUDDING

Take four cups of raw apples cut in small pieces, two cups of bread crumbs, one-half cup of hot water, two teaspoons of butter, two teaspoons of cinnamon, one-half cup of honey. Put a layer of the apple in a well-buttered pudding dish; then a layer of crumbs. Mix the honey and hot water. Pour part of this over the crumbs, sprinkle with cinnamon and dot with a few bits of butter. Fill the dish with alternate layers of apples, crumbs, honey, etc., having a layer of crumbs on top. Cover and bake forty-five minutes. Serve with cream.

APRICOT PUDDING -1

1 tin of apricots, 6 sponge cakes, 1/2 pint of milk, 2 eggs. Put the apricots into a saucepan, and let them simmer with a little sugar for 1/2 an hour; take them off the fire and beat them with a fork. Mix with them the sponge cakes crumbled. Beat the eggs up with milk and pour it on the apricots. Pour the mixture into a wetted mould and bake in a hot oven with a cover over the mould for 1/2 an hour. Turn out; serve either hot or cold.

APRICOT PUDDING -2

Put 1 pint milk into saucepan, add two tablespoons Crisco, and bring to boiling point. Mix 1/2 cup cornstarch with 1/2 cup milk and stir slowly into boiling milk, add 1/2 teaspoon salt. Heat 1 cup apricot jam, and strain off juice. Stir the pieces of apricot into cornstarch and cook for 5 minutes. Sprinkle 1 tablespoon chopped pistachio nuts into wet mold and pour in hot mixture. Turn out when cold and surround with apricot juice.

ARROW ROOT PUDDING.

Take four tea-cups full of arrow root, and dissolve it in a pint of cold milk. Then boil another pint of milk with some broken cinnamon, and a few bitter almonds or peach-leaves. When done, strain it hot over the dissolved arrow root; stir it to a thick smooth batter, and set it away to get cold. Next, beat six eggs very light, and stir them into the batter, alternately with a quarter of a pound of powdered white sugar. Add a grated nutmeg and some fresh lemon-peel grated. Put the mixture into a buttered dish, and bake it an hour. When cold, cut some slices of preserved quince or peach, and arrange them handsomely all over the top of the pudding; or ornament it with strawberries, or raspberries preserved whole.

BANANA PUDDING.

Cut sponge cake in-slices, and, in a glass dish, put alternately a layer of cake and a layer of bananas sliced. Make a soft custard, flavor with a little wine, and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole.

BIRD-NEST PUDDING -1

6 medium-sized apples, 5 eggs, 1 quart of milk, sugar, the rind of 1/2 a lemon and some almond or vanilla essence. Pare and core the apples, and boil them in 1 pint of water, sweetened with 2 oz. of sugar, and the lemon rind added, until they are beginning to get soft. Remove the

apples from the saucepan and place them in a pie-dish without the syrup. Heat the milk and make a custard with the eggs, well beaten, and the hot milk; sweeten and flavour it to taste, pour the custard over the apples, and bake the pudding until the custard is set.

BIRD-NEST PUDDING -2

Pare four or five large tart apples and cut off the top of each apple to use as a cover. Now scrape out all the inside, being careful not to break the apples; mix scrapings with sugar, cinnamon, raisins, a few pounded almonds and add a little white wine and the grated peel of one lemon. Fill up the apples with this mixture and put back the top of each apple, so as to cover each well. Grease a deep dish, set in the apples and stew a few minutes. In the meantime make a sponge cake batter of four eggs, one cup of pulverized sugar, one cup of flour and pour over the apples and bake one-half hour. Eat warm or cold, with or without sauce. Plain baked apples can be substituted for the filled apples.

BREAD PUDDING -1

Take three jills of milk, when boiled, take a penny loaf sliced thin, cut off the out crust, put on the boiling milk, let it stand close covered till it be cold, and beat it very well till all the lumps be broke; take five eggs beat very well, grate in a little nutmeg, shred some lemon-peel, and a quarter of a pound of butter or beef-suet, with as much sugar as will sweeten it; and currans as many as you please; let them be well cleaned; so put them into your dish, and bake or boil it.

BREAD PUDDING -2

Grate stale bread, or soak the crumb of a French roll in milk, which must be warmed; beat with it two or three eggs, flavor and sweeten to taste, sometimes with a little wine or essence of lemon, or beaten almonds; it will require to be boiled about half an hour. This pudding is excellent made as above, with the addition of the peel of one whole lemon grated, with its juice, and baked.

BREAD PUDDING -3

Soak one and one-half cups of bread crumbs in a pint of sweet milk for half an hour; separate the whites and yolks of two eggs, setting the whites in a cool place until needed. Beat the yolks with a half cup of sugar and add the grated peel of one lemon and stir into the bread crumbs. Put in some raisins and pour into a greased pudding dish and bake in a moderate oven, about half an hour. Beat the whites of the eggs to a stiff froth, adding half a cup of powdered sugar; and spread this on top of pudding and return to the oven and brown delicately. May be eaten hot or cold, with jelly sauce or whipped cream. Stale cake of any kind may be used instead of bread; and ginger bread also is particularly nice, adding raisins and citron, and spreading a layer of jelly on the pudding before putting on the icing.

BROWN-BREAD PUDDING

Take half a pound of brown bread, and double the weight of it in beef-suet; a quarter of a pint of cream, the blood of a fowl, a whole nutmeg, some cinnamon, a spoonful of sugar, six yolks of eggs, three whites: mix it all well together, and boil it in a wooden dish two hours. Serve it with sack and sugar, and butter melted.

BLACK BREAD PUDDING

Yolks of three eggs beaten with one cup of sugar; add one teaspoon of cinnamon, pinch of cloves, and pinch of allspice; one cup of stale rye bread crumbs added gradually. Mix well and add beaten whites. Bake slowly. Half an hour before serving, add one cup of claret or white wine. Serve with sherry wine sauce or whipped cream.

QUEEN BREAD PUDDING

Take one cup of grated bread crumbs, soak it in one pint of sweet milk; then break three eggs; separate the whites, add to the yolks one cup of sugar and a small piece of butter; beat it well, and squeeze the bread crumbs out of the milk, and add this to the yolks and flavor with

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