

For Farm Women . . .

(Continued from page two)
BAKED CUSTARD

3 cups milk
1/4 teaspoon salt
6 tablespoons sugar
3 or 4 eggs, beaten
1 teaspoon vanilla
Nutmeg

Heat the milk over boiling water. Add salt and sugar to beaten eggs. Gradually add the milk to the egg mixture. Add the vanilla, and pour into custard cups. Sprinkle lightly with nutmeg. Place custard cups in a rack if you have one, in a pan of hot water, and bake in a moderate oven (350 degrees) 25 to 35 minutes or until the custards are

set (when the point of a silver knife comes out clean). Serve either hot or cold in the custard cups.

If desired, top each custard with a spoonful of jelly just before serving.

CARAMEL CUSTARD — Omit sugar and nutmeg and add 1/2 cup caramelized sugar sirup with the vanilla. To make caramelized sugar — melt 1/2 cup granulated sugar in frying pan over low heat, stir constantly until melted and a rich brown. Add 1/2 cup hot water and continue to stir over heat until smooth and slightly thickened.

If desired, place two or three slices of peaches in bottom of custard cup before pouring in plain or caramel custard mixture.

LEMON SPONGE PUDDING

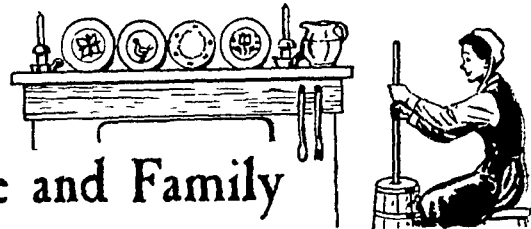
1/2 cup sugar
1/2 cup flour
1/4 teaspoon salt
1 tablespoon melted table fat
1/4 cup lemon juice
1/2 teaspoon grated lemon rind
2 or 3 eggs, separated
1 1/2 cups milk

Mix together sugar and flour. Add salt, fat, lemon juice, and lemon rind. Beat egg yolks well and add milk. Combine with sugar mixture. Beat egg whites until stiff but not dry, and fold into milk mixture. Pour into greased custard cups or a baking dish. Place in a shallow pan of hot water. Bake in a moderate oven (350 degrees) 40 to 45 minutes.

HOT MILK SPONGE CAKE

1 1/2 cups sifted cake flour
2 teaspoons baking powder (de-

For the Farm Wife and Family



crease to 1 1/2 teaspoons when using 3 eggs)
1/4 teaspoon salt
2 or 3 eggs
1 cup sugar
1 tablespoon lemon juice or 1 teaspoon vanilla
1/2 cup hot milk

Sift together three times the flour, baking powder, and salt. Beat the eggs until very thick and light (about 10 minutes). Gradually add the sugar, beating constantly. Add flavoring. Fold in dry ingredients, a small amount at a time. Add milk, mixing quickly until batter is smooth. Pour into an ungreased 9-inch tube pan. Bake in a moderate oven (350 degrees) 35 to 45 minutes. Remove from oven and turn pan upside down on a rack until cake is cold.

ORANGE CUP CAKES

1 1/2 cups flour
1 egg
2 teaspoons baking powder
1/4 cup shortening
1 teaspoon grated or finely chopped orange rind
1/2 cup evaporated milk, mixed with 1/4 cup orange juice.
1/4 teaspoon salt
1/2 cup sugar

Sift flour, then measure. Resift

with baking powder and salt. Cream shortening with orange (Continued on page four)

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