

slightly and add to it remaining 1 cup milk and vanilla. Pour some of cooking mixture into mixture, then return all to utensil, stirring gently. Continue cooking slowly for 10-15 minutes or until set.

RAISIN HONEY BREAD PUDDING

1/2 cup raisins
1/2 cup honey
4 cups white bread cubes
1 quart milk
5 eggs
1/4 cup sugar
1/4 teaspoon salt
2 teaspoons vanilla
Few grains nutmeg
Rinse raisins and drain
Combine honey and bread cubes, cook over low heat and stir until bread absorbs honey (2 to 3 minutes). Blend milk, slightly beaten eggs, sugar, salt and vanilla to-

gether; add with raisins to bread cubes; mix well. Pour into buttered baking dish. Sprinkle with nutmeg. Place dish in pan of hot water and bake in moderate oven (350 degrees) 1 hour or until the knife inserted in center will come out clean. Serve with plain or whipped cream. Will serve 6 to 8.

RAISIN BREAD (makes 2 loaves)

2 1/4 cups warm water (110-115 degrees)
2 packages active dry yeast
2 eggs
7 cups sifted all-purpose flour
3/4 cup sugar
2 teaspoons salt
1 teaspoon ginger
6 tablespoons soft shortening
1 cup washed raisins

Pour the warm water into a mixing bowl and add the yeast. Let stand a few minutes. Stir to dissolve. Add the eggs, about half the dry ingredients which have been mixed together, and the shortening. Start the mixer on medium speed, or beat by hand. Beat 2 minutes or until smooth. Beating in this recipe takes the place of kneading. Stop mixer. Add the rest of the dry ingredients. Blend in with spoon until batter is smooth again, 1 to 1 1/2 minutes. Blend in the raisins.

Scrape down batter from sides of bowl. Cover bowl with waxed paper. Let rise in warm place until doubled - about 30 minutes. Mean-

while grease two 4 1/2 x 8 1/2 x 2 3/4-inch or two 9 x 5 x 3-inch loaf pans.

Stir batter 20 to 25 strokes. This is a thick, somewhat sticky batter. Put into the pans. Batter will fill pans 1/2 full. Let rise in warm place until edges of batter reach tops of pans - about 30 minutes. Bake 40 to 50 minutes (or until well-browned on sides and tops) in preheated quick moderate oven (375 degrees). If desired, brush with butter a few minutes before removing from the oven. Remove from pans and cool on rack.

or tongue
1/4 cup vinegar
1/2 cup raisins
1 lemon, sliced thin
1 tablespoon fat
Mix sugar and cornstarch in top of double boiler and

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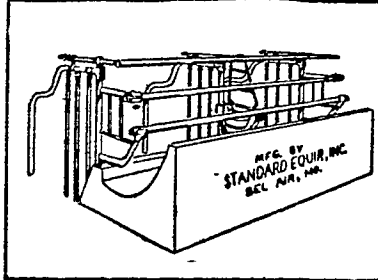
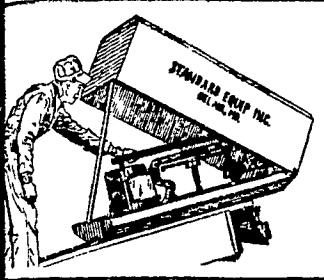
RAISIN SAUCE

3/4 cup brown sugar
3 tablespoons cornstarch
1 1/2 cup broth from ham

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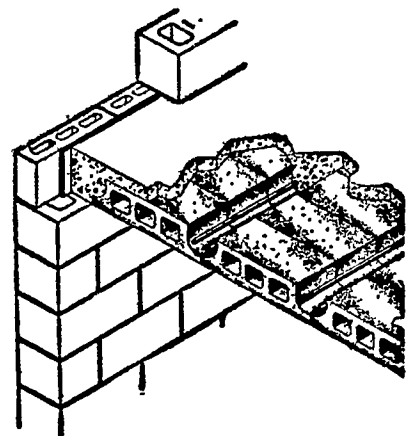
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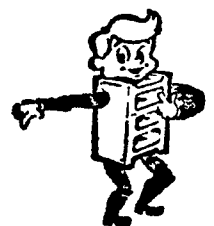
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