

Home on The Range



New Years is a good time to try out new puddings for the coming year. Over the past few months, our contributors have sent in several different kinds to be tried this winter. There is an assortment starting with butterscotch pudding and ending with cherry steamed pudding. And, for a slightly different twist of a dessert, try the raspberry vanilla cloud to see if your family appreciates its flavor.

And, if you like to put sauce over cake to give it added flavor, try the poor man's delight in this week's column.

BAKED CUSTARD
3 eggs
¼ teaspoon salt
4 tablespoons sugar
2 cups milk (scalded)
½ teaspoon vanilla
Nutmeg on top

Beat eggs slightly. Add salt and sugar; slowly add the hot milk and vanilla. Pour into buttered custard cup. Sprinkle with nutmeg on top. Bake in a pan of hot water until the custard is firm or a knife blade inserted comes out clean. Serves 6. Bake at 325 degrees F. for 30-40 mins.

Mrs. Charles Biehl
Mertztown, Pa.

ONE-TO-ONE BREAD PUDDING

1 cup milk, heated
1 egg
1 tablespoon butter
1 tablespoon sugar
1 teaspoon vanilla
3 or 4 slices bread
Grease casserole, butter bread; cut into 1 inch squares. Beat egg with fork; add sugar and egg to milk. Pour over bread. Add vanilla. Bake at 375 degrees F. for about an hour until inserted knife comes out clean.

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CHILD'S AGE

Mrs. Charles Biehl
Mertztown, Pa.

BUTTERSCOTCH PUDDING

Combine in a heavy saucepan:

½ cup brown sugar
1 tablespoon butter
2 tablespoons water
Boil, stirring constantly, until mixture caramelizes. Add ¼ cup water. After foaming stops, add seven cups milk. Bring to boiling point.

Then add:
6 tablespoons cornstarch or clear jell
¼ teaspoon salt

1 package butterscotch pudding mix (not instant pudding)
½ cup milk. Add gradually to make a smooth paste. Cook until thickened.

Mrs. Eli Sauder
New Holland, Pa.

WALNUT CUSTARD

1 cup sugar
¼ cup melted butter
Yolks of 3 eggs
1 cup walnuts
1 cup raisins
2 teaspoons flour
1-½ cups milk
Whites of 3 eggs
1 cup powdered sugar
1 teaspoon vanilla
Mix together and bake at 350 degrees F. until done.

COTTAGE PUDDING

¾ cup sugar
3 tablespoons melted butter
1 cup milk
3 teaspoons baking powder
1 egg
2-½ cups flour
In bottom of 8 inch round pudding dish place two cups of thinly sliced baking apples. Let them heat through. Then pour above mixture on top. Bake 35 to 40 minutes at 350 degrees F. Serve warm with milk, sweetened to taste.

Peaches, cherries or any fruit in season can be substituted for apples.

Mrs. James Renner
Hatfield, Pa.

xxx

PLUM PUDDING

½ c. milk
3½ c. soft bread crumbs
¼ lb. suet, chopped
½ c. sugar
2 eggs, separated
Two-thirds c. seeded raisins, cut fine
¾ lb. currants, cut fine
¼ lb. figs, cut fine
One-third c. citron, sliced thin
¼ c. apple cider
½ t. nutmeg
¼ t. cinnamon
¼ t. cloves
¼ t. mace
¾ t. salt

Scald milk and pour over bread crumbs; let cool. Cream chopped suet in warm bowl. Add sugar, cream together thoroughly and add well beaten egg yolks. Combine these two mixtures. Cut fruits, mix together, and add. Mix spices and salt together and add. Add cider, then mix thoroughly. Lastly, fold in stiffly beaten egg whites. Pour into well greased

pudding mold. Cover tightly and steam for six hours. Serve with hard sauce.

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CHERRY STEAMED PUDDING

½ c. shortening
1 c. sugar
2½ c. flour
4 t. baking powder
½ t. salt
2 eggs
1 c. milk
2 c. pitted cherries, halved
Cream shortening and sugar; add well beaten eggs. Sift flour, baking powder and salt. Dust cherries with small amount of dry ingredients. Add remaining dry ingredients to first mixture alternately with milk. Fold in cherries. Pour into greased pudding mold. Cover tightly and steam in oven two hours at 300 degrees.

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POOR MAN'S DELIGHT

2 tablespoons strawberry nectar
1 quart sweetened applesauce
4 tablespoons cornstarch
Sugar to taste
¼ cup cream, whipped
Plain cake

Mix strawberry nectar to applesauce and heat to boiling. Thicken with cornstarch, stirred to a smooth paste with a small amount of water. Add sugar to suit taste. Chill well. Then add cream and use as a sauce over plain cake for a pleasing dessert. Or, omit the cream and use as a filling for Boston cream pie, served with globs of whipped cream.

Clear jell can be used for thickening or strawberry jello using cold applesauce for the cold water.

—Mrs. Annie Stauffer
Loveville, Md.

xxx

RASPBERRY VANILLA CLOUD

1-two-thirds cups graham cracker crumbs
¼ cup sugar
1 teaspoon cinnamon
One-third cup melted butter
No. 1
¼ cup flour
¼ cup sugar
1 pack unflavored gelatin
½ teaspoon salt
1-¾ cups milk

No. 2

3 egg whites
¼ teaspoon cream of tartar
¼ cup sugar.

No. 3

1 teaspoon vanilla
¼ cup heavy sweet cream

Mix graham crumbs, sugar, and melted butter and press in dessert pan. Next mix flour, flavored gelatin, and milk together and boil. Cool. Then whites to frothy cream of tartar and stiff. Gradually add cream together. Then mix No. 1, together, folding gelatin thoroughly, mixed immediately into lined with cracker

Just before serving sauce
Sauce:
2 cups crushed strawberries
½ cup water
1 teaspoon lemon juice
2 tablespoons cornstarch
Mix above and boil. Cool.

P. S. Any fruit with clear jell can be used. Cream cheese may be used in milk pudding.

Ruth
Fleetwood
xxx

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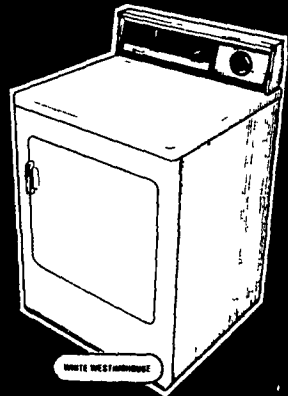
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