

Steamed Raspberry Pudding.

cream 2 tablesps each butter & sugar. Stir in 2 tablesps. raspberry jam. Add alternately 1 lge cup flour & 1 cup (small) milk with 1 teaspoon bhg. soda.

Pour into buttered basin with $\frac{1}{2}$ tin cond. milk in bottom.

Steam 3 hours.

Fruit Sponge Dessert.

2 tablesps. Gelatine

2 " cold water

1 cup currants (black) or

any berries or fruit.

Sugar.

$\frac{3}{4}$ cup whipped cream

lemon.

Soak gelatine in water then dissolve over hot water. Cool.

Mash fruit & add sugar to taste & add gelatine.

Fold in whipped cream & pile on sponge base.

Garnish with whipped cream & fruit.

Steamed Apple Puff.

1 cup drained stewed apples. Pinch cinnamon.

$\frac{1}{2}$ tablesp. grated lemon juice. 2 tsp. each butter & sugar.

1 egg. $\frac{1}{2}$ tablesp. Vanilla Raisins.

4 tsp. S. R. Flour 2 tablesps. milk. Salt.

Combine apple, raisins, lemon and cinnamon & put in basin. Cream butter, sugar, add egg then flour & milk. Spoon over fruit

basin with greased paper & steam $1\frac{1}{2}$ - 2 hrs.

Vanilla Sauce.

2-4 level dessertsp, Vanilla Instant Pudding.

8 ozs. Milk.

Combine & beat till blended. Use with cold stewed fruits, etc. When serving with steamed or baked pudding make sauce with warm milk.

Lemon Sauce.

Combine: 1 tin sweet condensed milk

$\frac{1}{4}$ pt. lemon juice.

Thin as desired with water.