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# One Hundred Cold Desserts

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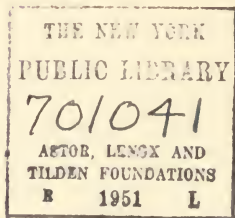
Linda Hull Larned



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One Hundred Cold  
Desserts



## Alaska Pudding

Bake 3 small round layers of sponge cake, cool, spread between and cover with a rich Boiled Custard (page 42) thickened with cornstarch, to which add 1 cup of minced candied fruit or nuts, or any fresh or preserved fruit may be used if it be drained quite dry. Cover entirely with a meringue made of the egg whites left when making the custard, and brown in a hot oven. Cool quickly and serve well chilled.

## Angel Pudding

Sift 5 times  $\frac{1}{2}$  cup pastry flour,  $\frac{1}{2}$  teasp. cream tartar, and  $\frac{1}{8}$  teasp. salt, add  $\frac{3}{4}$  cup fine granulated sugar, sift 3 times, fold in 5 large egg whites beaten stiff, and flavor with almond. Bake in tube pan. When nearly cold surround cake with Boiled Custard soufflé (page 42) which has been packed in a jar in ice and salt until nearly frozen, and cover cake with whipped cream mixed with candied fruit.

## Apples Baked in Jelly

Cover 6 peeled and cored apples with 1 cup sugar and grated peel of 1 lemon, and bake until tender, turn into a glass dish on round slices of sponge cake or toasted bread, add lemon juice and a little currant jelly to sirup in pan, and cook until it jellies. Pour over the apples, and when very cold serve with Boiled Custard or whipped cream.

## Apples Caramelled

Cook 6 small peeled and cored apples in  $\frac{1}{2}$  cup sugar and  $\frac{3}{4}$  cup water until tender, remove to serving dish. Cook  $\frac{1}{2}$  cup minced almonds or pecans in  $\frac{1}{2}$  cup sugar until brown, pour over the apples, completely coating them with the caramel, pour over the apple sirup cooled down until nearly jelly, and serve cold with cream. Sponge cake or any plain cake should be served with this dish.



## Apple Meringue Custard

Add to a baked or boiled custard 4 peeled and sliced apples and 2 tbsps. of butter, when nearly cold add 1 teasp. of vanilla. Add these to custard before baking or after boiling. When cold cover with a meringue, brown and cool and serve with cake. Two tbsps. of currant jelly may be used instead of the vanilla if preferred.

## Apple Snow

Grate 1 sour apple, add  $\frac{3}{4}$  cup powdered sugar, 2 egg whites beaten very stiff and a pinch of salt. Beat until fluffy, pile on small rounds of sponge cake or toasted bread covered with a layer of jelly or jam. Serve with Boiled Custard poured around.

## Apple Sponge

Cook 4 sliced apples,  $\frac{1}{2}$  cup sugar, grated peel of 1 lemon, and 1 orange in  $\frac{1}{2}$  cup water until tender, add  $\frac{1}{4}$  oz. of gelatine dissolved in  $\frac{1}{4}$  cup of cold water,  $\frac{1}{4}$  cup red fruit juice or jelly, 1 tbsp. orange flower water, 1 teasp. vanilla, and 1 tbsp. rum, sherry, or brandy. When cool add 2 egg whites beaten very stiff, and turn into a mould. Chill and turn out onto a round of sponge cake and garnish, with whipped cream sweetened, flavored with vanilla, and streaked with red coloring liquid.

## Apricot Eggs

Place a few grape-fruit carpels in centre of rounds of sponge cake, cover each with a drained half of a canned apricot—fresh or canned peaches may be used instead of the apricots—cook the juice with the grape-fruit juice, juice of 1 orange, and  $\frac{1}{4}$  cup sugar, add 1 teasp. softened gelatine, cool, and pour a little of it over the apricots to glaze them. Add 2 egg whites beaten stiff to remainder of the jelly, beat well, and pour around the apricots.

## Banana Fluff

Peel 3 bananas and cover them with 2 tbsps. lemon juice and 1 of grape-fruit juice, cover, and place on ice. After an hour mash and beat them, adding  $\frac{1}{2}$  cup powdered sugar and the unbeaten whites of 3 eggs, 1 at a time. Beat until very light, add 1 teasp. vanilla and 2 of Benedictine or sherry. Serve in glasses  $\frac{1}{3}$  filled with fresh or canned fruit, and dust with minced pistachio nuts or candied mint leaves.

## Blanc Mange

To 2 cups hot milk add  $\frac{1}{4}$  cup Irish moss or  $\frac{1}{2}$  oz. gelatine or 4 tbsps. arrowroot softened in  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup sugar, and pinch of salt, and cook until it thickens slightly, take from fire, add flavoring, beat until cool. Serve with whipped cream or add  $\frac{1}{2}$  cup to mixture when cool. With almond flavor, make blanc mange with arrowroot, add 1 cup almonds blanched and pounded fine, and soaked in 1 cup of the hot milk. When cool flavor with 1 teasp. almond extract, and add cream. With chocolate, make the blanc mange with gelatine, add while hot 2 squares grated chocolate melted over hot water, and flavor with vanilla, a few drops of rum and orange juice.

## Bavarian Cream or Bavaroise

Soak  $\frac{1}{2}$  oz. or  $1\frac{1}{2}$  tbsps. gelatine in  $\frac{1}{2}$  cup cold water. Scald  $1\frac{1}{2}$  cups milk, pour onto 2 yolks beaten with  $\frac{1}{2}$  cup sugar. Return to double boiler, add 1 teasp. butter, little salt, the gelatine, cook until mixture coats spoon, strain, beat and cool, add egg whites beaten stiff, 1 cup whipped cream, and flavoring. Turn into wet mould, place on ice for 3 hours or more. If cream must stand long after it is taken from mould, 2 tbsps. of gelatine must be used. A delicious flavoring for plain cream is vanilla bean and a little lemon and orange peel cooked with the milk.

## Bavarian Cream with Bananas

Add 3 peeled and mashed bananas to a plain Bavarian Cream with the juice of 1 orange. This may be put in the mould in layers alternating with jelly made with fruit juice, wine or rum. Each layer should be allowed time to chill and harden before adding the next layer.



## Bavaroise Chantilly

Line a mould with 1 dozen lady fingers and 1 dozen macaroons by dipping edges in hot sirup, which will stick them together, add a layer of whipped cream streaked with red coloring and put on ice for an hour. To streak whipped cream, plunge a silver fork into liquid coloring and draw the fork quickly through the cream several times. Fill the chilled mould with Chocolate Bavaroise (page 17), and return to the ice until it is set and well chilled. Unmould and garnish with candied or glacéd fruit.

## Bavaroise or Bavarian Cream with Coffee

Add to Bavarian Cream (page 13)  $\frac{1}{2}$  cup very strong coffee, to be used instead of water to soften gelatine, and flavor with coffee extract or very strong coffee. Swedish timbale cups may be filled with the coffee bavaroise, covered with a meringue, browned in oven, and served cold. Browned and minced almonds or pounded caramel candy may be sprinkled on the meringue before browning it.

## Bavaroise Chocolate

Add to a plain Bavarian Cream (page 13)  $\frac{3}{4}$  cup of grated chocolate, which should be melted over boiling water, 1 teasp. of brandy, and 1 of vanilla. If preferred the brandy and vanilla flavoring may be left out and orange juice or a suspicion of cinnamon may be used instead.

## Bavaroise with Chocolate and Fruit

Add to Chocolate Bavaroise (page 17) grated peel of 1 lemon, 1 cup dry candied or brandied fruits cut small, 1 cup lady fingers or sponge cake in crumbs, 2 tbsps. Noyaux or Benedictine cordial, and 1 teasp. of vanilla, and fill mould lined with lemon jelly. Serve with fruit macedoine or Boiled Custard soufflé (page 42). Orange juice or any fruit juice may be used in place of the cordial.

## Bavaroise with Chocolate Mocha

Line a mould with a thin layer of mild lemon jelly flavored slightly with rum, then put in a layer of Jelly Cream (page 57), colored pink, garnish in alternate rows with minced and browned almonds and pistachio nuts, also minced. When set, fill with Chocolate Bavaroise (page 17), using strong coffee to soften gelatine instead of water, place on ice, and when very cold turn out and serve with rich Boiled Custard (page 42) flavored with orange juice and a few drops of rum.

## Bavaroise Diplomatic

Line a mould with lemon jelly, dip candied fruit in jelly, and garnish with minced pistachio nuts, pour in some Bavarian Cream (page 13), flavored with a little rum and sherry and grated lemon peel, add a layer of sponge-cake slices and more fruit, and fill with the cream. Leave on ice several hours before serving. To line a mould with jelly, pour in a very little of the jelly, as soon as it begins to harden turn mould in a pan of ice until the entire inside is coated.

## Bavaroise with Fruit en Surprise

Line mould with Wine Jelly (page 69), garnish with minced pistachio nuts and shredded almonds, when set put a bowl in the mould, filled with cold water, fill space between with jelly. When set again remove bowl, and fill with the Bavarian Cream (page 13) filled with  $\frac{1}{2}$  cup each chopped candied fruit and macaroon crumbs, and 1 tbsp. of sherry. Oranges and grapes glacéd may also be used as a garnish.

## Bavaroise with Ginger

Line a mould with lemon jelly, garnish with preserved ginger, and fill with Bavarian Cream (page 13), to which add  $\frac{1}{2}$  cup preserved ginger, 2 tbsps. sherry, and 2 of maraschino. Orange juice may be used in place of the sherry and any sirup from canned fruit instead of the maraschino.



## Bavaroise with Macaroons

Add to Bavarian Cream (page 13)  $\frac{1}{2}$  lb. macaroon crumbs and  $\frac{1}{2}$  cup candied cherries, using a little less gelatine when making the cream. Extract of bitter almond may be used for flavoring, using  $\frac{1}{2}$  teasp. Minced or shredded almonds may also be added with the cherries, if at hand.

## Bavaroise with Nuts

Add 1 cup blanched almonds or hazel nuts ground fine and  $\frac{1}{2}$  teasp. almond extract to the milk in recipe for Bavarian Cream (page 13).

To blanch or remove skins from nuts, cover them with boiling water, drain and rub each one through the fingers.

## Bavaroise in Oranges

Make Bavarian Cream (page 13) with  $\frac{1}{2}$  cup orange juice instead of all milk, and fill orange or basket shells. Cover with a meringue mixed with a little whipped cream, and do not brown it. This may also be put in moulds instead of the orange skins.

## Bavaroise with Pineapple

Make a plain Bavarian Cream (page 13), using  $\frac{3}{4}$  cup of sugar and  $\frac{3}{4}$  oz. of gelatine instead of the amount given in recipe, as the fruit is sour and quite juicy. Add to the cream 1 cup of fresh pineapple, shredded, and a few whole strawberries, if in season. Add fruit after mixture is chilled and just before turning it in the mould. Canned pineapple may be used if it is well drained after shredding. If it be used then follow the recipe for plain Bavarian cream. The remaining fruit juice may be poured over the cream when serving.

## Charlotte Russe

Mix 1 pt. whipped cream with  $\frac{1}{2}$  cup powdered sugar, a little salt, 3 stiffly beaten egg whites or yolks, 1 tbsp. of flavoring, and 1 teasp. gelatine softened and dissolved over hot water in 3 tbsps. milk. Line a mould greased with olive oil with  $\frac{1}{2}$  lb. sponge-cake strips or lady fingers, fill with the mixture and place on ice for an hour or more. If a delicate cream is desired, use the egg white; if a rich yellow cream, use the yolks. This may be flavored with vanilla, sherry, brandy, or fruit juice, melted chocolate, and vanilla, or strong coffee or caramel. If fruit juice be used, add a little more gelatine to the amount given.

## Charlotte Russe with Burnt Almond Bonbons

Add to Charlotte Russe (page 27) flavored with liquid caramel and vanilla, 1 cup each burnt almonds and caramel candy pounded fine. To make the caramel candy, burn the sugar, add a very little water, turn it onto greased plates, when cold break in pieces, and grind it fine. Soften gelatine in the caramel liquid. Let stand on ice 2 or 3 hours.

## Charlotte Russe, Coffee Flavoring

Make a Charlotte Russe (page 27), softening the gelatine in very strong coffee instead of the milk. In making any charlotte in which a large amount of flavoring is to be used it is necessary to use gelatine, or if the charlotte is to stand long before using. Otherwise the gelatine may be omitted.

## Charlotte Russe with Grape Juice

Make a Charlotte Russe (page 27), using grape juice in the place of the milk to soften the gelatine. Let stand on ice several hours, unmould and garnish with Tokay grapes peeled and seeded. They will peel like tomatoes if plunged in boiling water a moment, then in cold water.



## Charlotte Russe with French Fruit

Make a Charlotte Russe (page 27), flavor it with  $\frac{1}{2}$  teasp. each vanilla and almond extract and 1 teasp. brandy, add  $\frac{1}{2}$  doz. marshmallows, 1 doz. each chopped raisins or whole sultanas, blanched and shredded almonds and pecans, and 1 tbsp. each candied citron, cherries, orange peel, and angelica cut in small pieces.

This may also be made with maraschino cherries instead of the other fruits. Soften the gelatine in the maraschino and garnish mould with whole cherries and leaves of angelica.

## Charlotte Russe with Macaroons

Make a Charlotte Russe (page 27) and flavor it with extract bitter almond, add 1 cup finely pounded macaroons, and  $\frac{1}{2}$  cup minced almonds. The gelatine may be omitted as the macaroons will stiffen it sufficiently. Pounded lady-finger crumbs may be used instead of the macaroons.

## Chestnuts with Coffee Sauce

Cook 1 qt. blanched chestnuts until tender with  $\frac{1}{2}$  cup sugar, 1 cup water, and a 3-inch stick cinnamon. Remove cinnamon, add salt, press through potato ricer into a glass dish. When very cold pour over  $\frac{1}{2}$  cup very hot coffee mixed with 2 beaten yolks, and 2 tbsps. powdered sugar.

## Chestnut Mould

Boil and mash 1 qt. blanched chestnuts, add 3 tbsps. powdered sugar, dash salt, 4 tbsps. cream, 1 teasp. vanilla, and 4 tbsps. sherry. Turn into a mould slightly greased with olive oil. Chill and turn out, garnish with candied fruit, and surround with whipped cream sweetened and flavored with maraschino.

## Chocolate or Coffee Puff with Bonbon Cream

Make a cream-puff paste and make puffs very small, bake them close together on a pie tin, also make enough small éclairs to reach around edge of round of puffs. Fill both with chocolate or coffee custard, thickening custard with cornstarch. Dip edges of éclairs in hot sirup and set them upright and close together around a basin the size of the round of puffs. When cold, slip the ring from the basin onto a serving dish, fill with whipped cream filled with soft bonbons, cover with the puff round, glaze them with hot sirup and dust with nuts. Serve cold.

## Chocolate Cornstarch Pudding with Pineapple

Scald 2 cups milk, add 4 tbsps. cornstarch in  $\frac{1}{2}$  cup cold milk, and cook 5 minutes, add 4 tbsps. sugar, and 4 of chocolate melted, little salt, and 1 teasp. butter, remove from fire, add 1 cup shredded pineapple,  $\frac{1}{2}$  cup macaroon crumbs, and 1 teasp. vanilla, beat a moment, add 2 egg whites, and turn into cups wet in cold water. Turn out and serve with Boiled Custard (page 42) made of the yolks.

## Cream Chocolate Pudding

Scoop out the centre of a small loaf of sponge cake. Melt 4 tbsps. of grated chocolate in 2 tbsps. of hot water, add  $\frac{1}{2}$  cup of sugar, beat until cool, add a dash of salt, 1 teasp. of vanilla or a tbsp. of orange juice and 1 cup of cream whipped very stiff. Fill cake and spread over the entire top. This may be dusted with minced and browned almonds, pecans or minced candied fruit although it is a very good sweet without either.

## Chocolate Custard Pudding Steamed

This is a rich and delicious pudding. Beat 8 yolks very stiff. Cook in double boiler 3 tbsps. butter, 1 cup milk, 1 cup sugar, 3 bars of confectioner's chocolate grated, and the eggs. Beat constantly until thick, take from fire, add 1 tbsp. each vanilla and brandy or rum, turn into buttered mould, cover, and steam  $2\frac{1}{2}$  hours. Turn out, turn off the extra liquid, place in hot oven 10 minutes, cool, and put on ice 5 hours, slip onto serving plate, and serve as cold as possible with whipped cream slightly sweetened and flavored with sherry, or with a half-frozen rich, Boiled Custard or Italian meringue.



## Cocoanut Timbales

Scald 1 pt. milk, add 3 tbsps. corn-starch dissolved in cold milk, 3 tbsps. powdered sugar, little salt, boil 10 minutes, add 1 cup shredded cocoanut, and 3 egg whites beaten very stiff. Turn into timbale moulds. When very cold turn out and serve with whipped cream or Boiled Custard. Add a little orange or lemon juice to the cooked mixture.

## Cornstarch Pudding with Chocolate Sauce

Mix  $\frac{1}{3}$  cup of cornstarch with 3 tbsps. of sugar, and  $\frac{1}{3}$  cup of cold milk. Add to 3 cups of scalded milk, simmer 15 minutes, add 1 tbsp. of orange juice and 3 stiffly beaten egg whites. Mould, chill, and serve with the following sauce: Soften 1 tbsp. of cornstarch in  $\frac{1}{4}$  cup of milk, add to 1 cup of scalded milk and cook 10 minutes. Add  $1\frac{1}{2}$  squares of chocolate melted in 2 tbsps. of hot water, 2 tbsps. of powdered sugar, and add to the cooked mixture. Add 2 beaten egg yolks to the whites beaten stiff with  $\frac{1}{2}$  cup of powdered sugar and fold into the sauce. Flavor with vanilla and beat until cold.

## Custards—Baked, Plain, or Soufflé

Mix 2 cups rich milk, 3 beaten eggs,  $\frac{1}{4}$  cup sugar, little salt, 1 tbsp. flavoring, and if vanilla a little nutmeg, beat a moment, turn into buttered dish or cups, dust with the nutmeg, place in a pan of hot water, and bake in a slow oven until a knife point will make a clean cut in centre of custard. To make it stiff enough to turn out add 2 extra yolks to the mixture. Thick baked custards may be turned out and covered with caramel, chocolate, fruit, or wine sauce.

For the soufflé, separate the eggs, beat yolks slightly, add to milk mixture, fold in the whites with one or two extra whites, beaten very stiff.

## Custard, Boiled

Add 2 cups scalded milk to 3 egg yolks beaten thick with  $\frac{1}{4}$  cup sugar. Cook until spoon is coated, add 1 teasp. butter, take from fire, and flavor with vanilla, almond, rum, brandy, sherry, cordial, or fruit juice or jelly. Beat until cold. This will be rather soft. For a thick custard add 1 tbsp. of arrowroot or cornstarch, or  $1\frac{1}{2}$  tbsps. flour softened in cold milk to the hot milk, and cook 5 minutes before adding to eggs. Arrowroot is the most delicate thickening. For a rich, thick custard omit flour or cornstarch and use 6 egg yolks, and for custard soufflé add to rich custard when taken from fire the stiffly beaten egg whites and beat until cold.

## Custard, Bread, and Fruit Pudding

Make a rich Boiled Custard (page 42). Toast 2 large, thick slices of bread, spread them with tart fruit jelly, and cut them to fit a glass dish. Cover with 1 cup fresh or canned fruit, press with tumbler under a weight, fill dish with the custard, and cover with  $\frac{1}{2}$  cup slightly sweetened cream. When ready to serve remove tumbler. Flavor custard to harmonize with the fruit. If peaches, use bitter almond, and blanched and shredded almonds may be added; if chocolate custard, flavor with brandy or orange juice, and use sliced oranges.

## Custard with Chestnuts, Soufflé

Add to Boiled Custard soufflé (page 42) 1 pt. chestnuts boiled with grated rind of 1 lemon and mashed smooth and 1 teasp. lemon juice, serve in sherbet glasses, and cover with whipped cream dusted with nutmeg or mixed with shaved maple sugar, and garnish with preserved strawberries.

## Custard with Chocolate

Add to Boiled Custard (page 42) 2 squares grated chocolate melted and  $\frac{1}{2}$  cup macaroon crumbs, and serve with  $\frac{1}{4}$  cup strawberry or red-raspberry jelly or jam, cut in small bits and mixed with whipped cream.

This may be made thick and rich and turned out in a glass dish, or it may be made soft and served from a glass bowl into small dishes.

## Custard with Coffee

Add to baked or boiled custard 4 tbsps. ground coffee soaked an hour in 1 cup warm milk and strained, and use  $\frac{1}{2}$  cup less milk, or add  $\frac{1}{2}$  cup very strong coffee or 2 tbsps. coffee extract. The infusion, if made very strong, is better than the ground coffee, as the latter often curdles the milk.



## Custard Diplomatic

Fill a mould with alternate layers of lady fingers or ratafias, macaroons and jam, saturate with sherry, using about  $\frac{1}{2}$  cupful. Soak  $\frac{3}{4}$  oz. of gelatine in  $\frac{1}{2}$  cup of milk and add to 2 cups of Boiled Custard (page 42) while still on the fire. Pour this over the mixture, in mould, place on ice for several hours, turn out and serve with whipped cream.

## Custard with Mocha Caramel

Mix  $1\frac{1}{2}$  cups of rich milk with 3 beaten yolks and  $\frac{1}{4}$  cup of sugar, add  $\frac{1}{2}$  cup of very strong coffee infusion,  $\frac{1}{2}$  cup of powdered macaroons, a little salt and bake in a buttered dish. Cool and serve with a sauce made of  $\frac{1}{2}$  cup of cream whipped very stiff, 3 stiffly beaten egg whites and  $\frac{1}{4}$  cup of thick caramel.

## Custard with Oranges and Meringue

Put 3 sliced oranges in dish, sprinkle with 2 tbsps. sugar, add Boiled Custard, stiff (page 42), flavored with orange juice, cover with meringue, and brown in oven. Serve very cold.

## Custard with Peaches

Peel and stone 6 peaches, fill with maraschino cherries, coat with Boiled Custard, stiff (page 42), and roll them in minced nuts. Place on ice, and when very cold cover with the custard flavored with the maraschino and cover with whipped cream flavored with almond.

## Date and Nut Torte

Beat 2 eggs with 1 cup sugar, add 1 cup each broken pecans and dates cut in small pieces,  $\frac{1}{3}$  cup flour, 1 teasp. baking-powder, and a little salt. Bake in shallow buttered pan  $\frac{1}{2}$  hour. When cold sprinkle with 2 or 3 tbsps. sherry and cover with whipped cream. This may be made in individual cakes.

## Eggs in Nest

Heat 2 cups of rich milk, add  $\frac{1}{2}$  cup of powdered sugar, a little salt and  $1\frac{1}{2}$  tbsps. of gelatine softened in  $\frac{1}{2}$  cup of cold water. Strain and separate in two parts. Add  $\frac{1}{2}$  teasp. of extract of bitter almond to one part and 2 tbsps. of very strong coffee to the other part. Fill empty eggshells with the mixtures and set them in a bed of ice and salt. At the same time make a lemon or wine jelly, turn it into shallow pans about  $\frac{1}{4}$  inch thick. When hard, cut in narrow strips, place around edge of a flat dish and put the brown and white eggs in centre. Dip the shells in warm water an instant, crack shells, and the eggs will come out easily.

## Farina Pudding with Pineapple

Scald 1 cup milk and 1 cup water, add 1 teasp. butter and 3 tbsps. farina, simmer 15 minutes, turn into a bowl, add 3 beaten whites, and turn into mould. Chill on ice and serve covered with 1 cup shredded pine-apple, surrounded with a Boiled Custard (page 42) made with the egg yolks and seasoned with orange juice.

## Fruit Macedoine

Cook until rather thick  $\frac{1}{2}$  cup orange juice or water,  $\frac{1}{4}$  cup sherry, 2 tbsps. maraschino or rum, and 4 tbsps. sugar. Strain and chill. When cold add oranges, grape-fruit, bananas, pineapple, and Malaga grapes seeded and peeled, and garnish with squares of wine jelly. Or omit bananas and pineapple, and add tiny slices of apple and fresh or brandied cherries, and serve in apple cups or in glass sherbet cups.



## Gâteau St. Honoré

Lay a round of puff paste on tin, prick it and brush with egg yolk and water, pipe around edge a border of cream-puff mixture, put a spoonful in centre, and bake. Make tiny cream puffs, bake and fill them with thick custard, dip them in hot caramel, and lay them on the border, fill between them glacéd Malaga grapes, orange quarters, and cherries. Fill centre with the cream, piling it high in centre. **CREAM.**—Beat 5 egg yolks stiff, add  $\frac{1}{2}$  cup sugar, 1 tbsp. cornstarch, and 1 cup scalded cream, cook 3 minutes, add stiffly beaten whites, 1 teasp. vanilla, 1 of sherry, and 1 of Kummel liqueur and little salt.

## Genoise Pudding

Cream 1 cup butter with grated peel of 1 lemon, add 1 cup sugar, and add, one at a time, 5 eggs, beating well between each egg and adding alternately with the eggs 2 cups flour sifted with 1 teasp. baking-powder. Add 1 teasp. vanilla and  $\frac{1}{2}$  teasp. almond extract and bake in a ring mould, cover it with coffee or vanilla frosting, garnish with candied ginger and cherries and pecans, fill centre with whipped cream mixed with a few marshmallows cut in bits, and serve surrounded with a rich Boiled Custard (page 42).

## Jelly for Various Flavors

Soften  $\frac{1}{2}$  oz. or 2 tbsps. of gelatine in  $\frac{1}{2}$  cup of cold water. Boil 3 cups of water with  $\frac{1}{2}$  cup of sugar and a piece of lemon peel about 5 minutes, add gelatine and the white and shell of 1 egg. Let come to a boil, skim, and strain through cloth. Cool and add flavoring and place on ice. In summer or damp weather use but  $2\frac{1}{2}$  cups of liquid. When set and very cold turn out on a paper doily on a glass dish. For a jelly cream add  $\frac{1}{2}$  cup of whipped cream before moulding. For a jelly sponge add 2 or 3 stiffly beaten egg whites.

## Jelly Bar-le-Duc Sponge

Add juice of 1 lemon and  $\frac{1}{2}$  cup sugar to 2 cups boiling water, boil a moment, remove from fire, and add one jar of white or red Bar-le-Duc currants. Add to  $\frac{1}{4}$  oz. softened gelatine, cool, and add 2 beaten egg whites. Beat until very cold, mould, and serve with whipped cream.

## Jelly with Brandy and Tangerines

Soften  $\frac{1}{2}$  oz. of gelatine in  $\frac{1}{2}$  cup of water. Boil 2 cups of water with  $\frac{1}{2}$  cup of sugar, add juice and rind of a lemon and the peeled rind of 1 tangerine. Boil a few moments, add gelatine, clear with an egg white and shell, strain and cool, and add  $\frac{1}{2}$  cup of brandy. Turn into a mould and when set and cold turn out and garnish with the tangerine quarters.

## Jelly with Coffee

Soften  $\frac{1}{2}$  oz. of gelatine in  $\frac{1}{2}$  cup of water. Boil 3 cups of strong, clear coffee with  $\frac{1}{2}$  cup of loaf sugar, add gelatine, strain and turn into a mould, and when chilled and hard turn out and garnish with slices of banana, and serve with slightly sweetened whipped cream.

## Jelly Cream Lalla Rookh

Make a plain jelly (page 57), using  $1\frac{1}{4}$  cups of milk instead of the water. When cold add  $\frac{1}{2}$  cup of rum,  $\frac{1}{2}$  cup of cream, a flavoring of nutmeg, and turn into a mould lined with macarons or lady fingers and candied cherries. When set and cold turn out and garnish with some of the cherries, or with maraschino cherries.

## Jelly Cream with Mandarins

Make Orange Jelly (page 65), and line a mould, garnish with sections of mandarins free from skin, put in another layer of the jelly. Reheat the remainder of the jelly, and add the pulp and grated rind of 3 mandarin oranges, a little more sugar, and press through a sieve. Add  $\frac{1}{2}$  cup cream whipped, and 2 tbsps. of curaçoa. Fill the mould and serve with light cakes.



## Jelly Cream with Sherry

Make a plain jelly (page 57), using but 2 cups of water, add 1 cup of sherry when cool and beat in lightly  $\frac{1}{2}$  cup of cream whipped very stiff. Mould, turn out and garnish with candied or maraschino cherries, and serve with a rich Boiled Custard (page 42).

## Jelly with Fruit

Make an Orange Jelly or Wine Jelly (pages 65 and 69) moulded in alternate layers with 1 orange sliced, 4 figs, 6 dates,  $\frac{1}{2}$  cup blanched almonds, 1 sliced banana, and  $\frac{1}{2}$  cup Malaga grapes skinned and seeded. Turn into a mould garnished with some of the fruits and place on ice. Serve with whipped and sweetened cream.

## Jelly with Oranges

Soften  $\frac{1}{2}$  oz. of gelatine in  $\frac{1}{2}$  cup of cold water. Boil  $1\frac{3}{4}$  cups of water with  $\frac{1}{2}$  cup of sugar, the yellow peel of 1 lemon and 2 oranges, 2 cloves, and an inch stick of cinnamon. Add the gelatine and 1 cup of orange juice, also the juice of 1 lemon, and clear with the white and shell of 1 egg. Strain and add 1 tbsp. of Benedictine or sherry and turn into moulds or into orange shells. When cold turn out and garnish with pieces of orange and pieces of pineapple, or if moulded in the oranges cover with whipped cream slightly sweetened.

## Jelly with Prunes

Soak  $\frac{1}{2}$  lb. of prunes over night, drain and add 2 cups of water and  $\frac{1}{4}$  cup of sugar. Cook until tender, drain and remove stones. Strain the water in which the prunes were cooked, heat it, and add 2 tbsps. of gelatine softened in  $\frac{1}{4}$  cup of cold water, the juice of 1 lemon, a dash of salt, and 2 tbsps. of sherry. Mould in alternate layers with the prunes and pecans, chill and serve with a rich Boiled Custard (page 42).

## Jelly Sponge with Coffee Caramel

Cook 1 cup granulated sugar until nearly brown, add 1 cup strong, hot coffee, remove from fire, add 1 cup warm milk, then  $\frac{1}{2}$  oz. gelatine softened in  $\frac{1}{2}$  cup of cold water, and beat until it cools a little. Add the stiffly beaten whites of 3 eggs, and beat until very light and fluffy. Turn into a mould, chill thoroughly, and serve with a rich Boiled Custard (page 42).

## Jelly, Russian Style

Boil 1 cup of water with  $\frac{1}{2}$  cup of sugar, a few pieces of lemon peel, a few cloves, and a small stick of cinnamon 2 or 3 minutes, add  $\frac{1}{2}$  oz. of gelatine softened in  $\frac{1}{2}$  cup of cold water, add  $1\frac{1}{2}$  cups of grape juice or other fruit juice, strain and fold in 3 stiffly beaten egg whites. Mould in alternate layers with candied fruits cut in cubes. The jelly should be beaten until nearly cold before adding the eggs. Chill, unmould, and serve with a Boiled Custard (page 42) made with the egg yolks and flavored with rum.

## Jelly with Wine

Soften  $\frac{1}{2}$  oz. of gelatine in  $\frac{1}{2}$  cup of water, add to  $1\frac{1}{2}$  cups of water boiled with  $\frac{1}{3}$  cup of sugar, add also the juice of 1 lemon and 1 orange. Clear with egg white and shell, strain, cool, and add 1 cup of champagne, sauterne, Tokay, or Marsala wine, or use a little more water and about  $\frac{1}{2}$  cup of sherry, rum, brandy, or whiskey. This may be turned into champagne glasses, leaving room for a half-inch covering of beaten egg white mixed with sweetened and whipped cream. It will look quite like a glass of champagne.

## Jelly with Wine, Macedoine

Soften  $\frac{1}{2}$  oz. of gelatine in  $\frac{1}{2}$  cup of cold water, add to 1 cup of water boiled with  $\frac{1}{2}$  cup of sugar the juice and rind of 1 lemon and 1 mandarin or small orange, clear, strain, and partly cool and add  $1\frac{1}{2}$  cups of Marsala or sherry wine, line a mould with the jelly, garnish with pecans and candied fruits, fill partly with the jelly, add pineapple in small pieces, banana slices, and Malaga grapes, peeled and seeded, and fill with the jelly. Chill and when hard unmould and serve with whipped cream sweetened and streaked with red coloring.



## Macaroon Pudding

Line a buttered baking dish with 1 doz. macaroons soaked in sherry. Mix 4 beaten eggs with 4 tbsps. brown sugar, 2 cups milk, and 1 cup each stale sponge-cake crumbs and minced almonds; flavor with 1 teasp. almond extract and fill dish. Cover and bake in pan of hot water until custard is set. When very cold serve with whipped cream.

## Marshmallow Cream

Cut  $\frac{1}{2}$  lb. of marshmallows in four or five pieces, add 1 cup cream whipped very stiff, and  $\frac{1}{2}$  cup English walnut meats blanched and chopped. Stir all together and let stand on ice until very cold, and serve with red-raspberry sauce. Take the juice from the top of a can of red raspberries, cook, and thicken with about 1 tbsp. of cornstarch or arrowroot and sweeten if necessary.

## Orange Cornstarch Pudding

Heat  $\frac{2}{3}$  cup of orange juice and  $\frac{1}{3}$  cup of lemon juice with 1 cup of water and  $\frac{1}{2}$  cup of sugar, add 3 tbsps. of cornstarch dissolved in  $\frac{1}{2}$  cup of cold water and add  $\frac{1}{4}$  teasp. of salt. Cook 20 minutes and add 3 well-beaten egg whites. Turn into a wet mould, place on ice for several hours, turn out and serve with a rich Boiled Custard (page 42) flavored with a few drops of sherry. The mould may be garnished with orange sections.

## Peaches in Cantaloupes

Fill halves of very cold melons with sliced peaches, sprinkle them with sugar and candied ginger chopped rather fine, and serve very cold. They may be covered with whipped cream and the ginger sprinkled in the cream.

## Peach and Cornstarch Pudding

Scald 1 cup milk, add 2 tbsps. cornstarch in  $\frac{1}{4}$  cup cold water,  $\frac{1}{4}$  cup sugar, 1 teasp. butter, and cook 5 minutes, take from fire, add 1 teasp. lemon juice,  $\frac{1}{2}$  teasp. almond extract, 2 egg whites beaten, and  $\frac{1}{2}$  cup whipped cream. Color a pale pink and line buttered cups, lay a half-peach in each one, fill with the mixture, and when cold turn out, dust with minced almonds, and pour around Boiled Custard (page 42).

## Peaches on Peach Cakes

For this purpose there are half-round moulds the shape of a peach half. Whip 2 eggs over hot water, add  $\frac{1}{2}$  cup granulated sugar, 1 teasp. minced candied lemon peel, and  $\frac{2}{3}$  cup warm flour. Fill moulds and bake. When cool dip them in sherry, dust with carmine powder, then with powdered sugar, lay a half-peach on each one, arrange in circle, and fill centre with Boiled Custard soufflé (page 42).

## Peaches with Raspberry Sirup

Steam 6 peaches 5 minutes, peel and cool, stick them with blanched almonds, using 1 cup, lay them on serving dish on sponge cake, and pour over them red-raspberry sirup boiled down until rather thick and colored a deep red with Amaranth. Serve very cold. Amaranth is a harmless vegetable liquid.

## Peach Snow

Boil 1 cup sugar with  $\frac{1}{4}$  cup water until it spins, dip peaches in it. Dust them with 2 tbsps. shredded almonds, lay them on a plate to cool. When cold cover with 2 egg whites beaten very stiff with 1 tbsp. powdered sugar and poached in spoonfuls in boiling water mixed with the remaining sirup.



## Pears with Raspberry Purée (Mary Garden)

Cook fresh or canned pears, cored and centres filled with candied cherries soaked in rum or sherry, in a sirup of  $\frac{1}{2}$  cup sugar and 1 cup water until tender, place on plate, cover with 1 cup canned or preserved red raspberries pressed through a sieve. When cold place on disks of sponge cake, cover with whipped cream, and garnish with the cherries.

## Pears with Wine Sauce

Cook peeled, cored, and halved pears in a sirup of  $\frac{1}{2}$  cup sugar, 1 cup water, 1 tbsp. lemon juice, 2 whole cloves, and a small stick of cinnamon, color red, and drain on a plate, add 3 tbsps. sherry, rum, or Madeira wine to sirup, and cook until thick, pour over the fruit when cold, place fruit on serving dish on disks of toasted bread, dust with minced nuts, and cover with whipped cream.

## Pineapple or Red-Raspberry Sponge

Add to 2 cups chopped pineapple or raspberries, cooked in sirup of 1 cup water and  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  oz. gelatine, softened in  $\frac{1}{2}$  cup of cold water, strain, cool, add beaten whites of 3 eggs, a little lemon juice if canned pineapple be used, beat until stiff, mould, and serve with Boiled Custard (page 42).

## Pineapple with Rum Sauce

Cook 6 slices of pineapple 1 moment in a sirup of 1 cup water,  $\frac{1}{2}$  cup sugar, juice of  $\frac{1}{2}$  lemon, drain, and cook sirup until reduced one-half, cool, and add 4 tbsps. of rum, pour this over the fruit, sprinkle with minced pistachio nuts and bits of preserved ginger, or any preserved or candied fruit, place on ice until very cold, and serve with cake or lady fingers.

## Prunes in Claret

Soak large prunes, dry them, remove stones, and stuff with minced pecans or almonds. Fasten them with wooden skewers, and lay them in a sirup of 1 cup claret,  $\frac{1}{2}$  cup sugar, a small stick of cinnamon, cook 15 minutes, or until tender, but not soft, drain them into a serving dish, cook down the sirup, strain and pour over the prunes, and serve with cream and cake.

## Prune Mould

Soak and steam 16 large prunes with a very little water, and stick of cinnamon until tender. Remove stones, crack, and add kernels to prunes, add  $\frac{1}{2}$  cup sugar, and 1 tbsp. cornstarch softened in  $\frac{1}{4}$  cup cold water, and cook 5 minutes, add a few drops lemon juice, and turn into a wet mould. When very cold serve with whipped and sweetened cream.

## Rice Mould

Boil 1 cup rice in 1 qt. milk, add 1 tbsp. gelatine, softened in  $\frac{1}{2}$  cup of cold water, a little salt, and  $\frac{1}{2}$  cup candied fruits. Turn into buttered mould, and when very cold turn out, pour over 1 cup fruit sirup, garnish with currant jelly, and serve with sweetened and whipped cream.

## Rice with Pineapple

Wash  $\frac{1}{2}$  cup of rice thoroughly, pour it slowly into 1 qt. of salted boiling water, boil briskly 20 minutes, stirring lightly with a fork. Pour boiling water through it, drain and place on colander in a cool oven to dry. To 1 cup of the rice add  $\frac{1}{2}$  cup of pineapple juice and a dash of salt. Soften 1 tbsp. of gelatine in  $\frac{1}{4}$  cup of water and dissolve it over boiling water, strain and add to rice with  $\frac{1}{4}$  cup of sugar, cool and add 1 cup of cream whipped very stiff, 1 tbsp. of lemon or orange juice, and 1 of sherry. Turn into a glass dish, chill until very cold, and serve with 1 cup of shredded pineapple poured over.



## Rice Pudding Suprême

Add to 2 cups hot boiled rice  $\frac{1}{4}$  box gelatine dissolved in  $\frac{1}{2}$  cup water, 2 teasps. vanilla, 2 tbsps. sugar, 3 figs, and 3 tbsps. preserved ginger cut in small pieces and soaked in  $\frac{1}{2}$  cup sherry, and when cool add 1 cup whipped cream. Garnish mould with  $\frac{1}{2}$  cup candied cherries, and  $\frac{1}{4}$  cup angelica cut in thin strips, turn in the rice mixture, and place on ice 2 hours. Serve with whipped cream or fruit sauce.

## Spanish Cream

Soften  $1\frac{1}{2}$  tbsps. gelatine in  $\frac{1}{2}$  cup cold water. Mix 2 cups hot rich milk or thin cream with 2 egg yolks beaten,  $\frac{1}{2}$  cup sugar, cook a moment, add gelatine, and when dissolved cool and add beaten egg whites and flavoring, or omit yolks and use only the whites, and beat until cold. Turn into mould, and serve with whipped cream or fresh fruits.

## Spanish Cream Chocolate

Soften  $1\frac{1}{2}$  tbsps. of granulated gelatine in  $\frac{1}{2}$  cup of cold water. Scald 2 cups of rich milk or thin cream, pour over  $\frac{1}{2}$  cup of sugar beaten with 2 egg yolks, add the gelatine, 2 squares of melted chocolate, melted with 2 tbsps. of hot water, return to fire, cook a moment, take from fire, beat until cold, adding 1 teasp. of vanilla and a few drops of brandy or sherry.

## Spanish Cream Caramel and Peaches

Soften  $1\frac{1}{2}$  tbsps. of gelatine in  $\frac{1}{2}$  cup of cold water. Scald 1 cup of thin cream and pour over 2 egg yolks beaten with  $\frac{1}{4}$  cup of sugar, add a little salt and the gelatine, and 1 cup of caramel, return to fire and cook until spoon is coated, take from fire, beat until cold, and flavor with  $\frac{1}{2}$  teasp. of bitter almond extract. Turn into a mould partly filled with slices of fresh or canned peaches. Serve with cream.

## Spanish Cream Curaçoa

Soften  $1\frac{1}{2}$  tbsps. of gelatine in  $\frac{1}{2}$  cup of cold water. Scald 2 cups of milk with an inch stick of cinnamon and pour onto  $\frac{1}{3}$  cup of sugar beaten with 2 egg yolks, add a little salt and the gelatine and return to fire and cook until it begins to thicken. Remove from fire, add the stiffly beaten egg whites, beat until cold, add 3 tbsps. of curaçoa or apricot brandy and beat until light and cold. Mould and serve with cake.

## Spanish Cream with Pineapple and Pistachio

Soften  $1\frac{1}{2}$  tbsps. of gelatine in  $\frac{1}{2}$  cup of cold water. Scald 2 cups of thin cream or milk, add a little salt, the gelatine,  $\frac{1}{2}$  cup of sugar, and cook a moment. Take from fire, beat until cold, folding in 3 stiffly beaten egg whites. Add 1 cup shredded pineapple to the cream, and  $\frac{1}{4}$  cup shredded pistachio nuts. Line mould with lemon jelly, garnish with the nuts and chopped candied pineapple, fill with the cream, and serve with whipped cream.

## Sponge Cake with Cream Filling

Cut a lid from the top of a round sponge cake, scoop out centre, fill with Bavarian Cream (page 13) mixed with caramel candy and bits of red-raspberry jelly or with chocolate Charlotte Russe (page 27), replace top, cover with coffee frosting, and garnish with browned almonds and candied cherries.

## Sponge Cake Pudding with Fruit (Cabinet Pudding)

Line a mould in layers with candied fruits and shredded almonds, Boiled Custard made with gelatine (page 42), sponge-cake slices, and macaroons, add a few drops of brandy, place on ice 2 hours or more. Turn out, garnish with whipped cream and bits of currant jelly.



## Sponge and Fruit Cake Cream (English Trifle)

Line mould with a layer of cake, sprinkle with sherry, and spread with jelly, fill with alternate layers of fruit cake soaked in brandy, macaroons, minced almonds, and jelly, fill with whipped cream, and cover with another layer of cake. Put on ice 2 hours, turn out, and garnish with whipped cream dusted with the nuts.

## Sponge Cake Pudding with Macaroons (Gâteau Delphine)

Dip macaroon edges in sugar sirup, and place upright around an oval sheet of sponge cake, fill with Italian meringue, garnish with candied fruit, and serve very cold. To make the meringue, cook 1 cup sugar in  $\frac{1}{3}$  cup water until it spins a short thread, pour constantly and slowly on 3 stiffly beaten egg whites, beating constantly, and when cool add  $\frac{1}{2}$  cup whipped cream and flavoring.

## Sponge Cake with Pineapple Hearts (St. Valentine's Pudding)

Toast rounds of sponge cake. Cover each with a slice of fresh or preserved orange. Cook slices of pineapple a moment in red-colored sirup, lay one on each piece of cake, pipe whipped cream flavored with maraschino around edge, and dust with minced pistachio nuts.

## Strawberry Jelly

Use recipe for jelly (page 57), using 2 cups of fruit and juice,  $\frac{1}{2}$  cup boiling water, and juice and rind of 1 lemon. Canned or preserved strawberries may be used. Boil juice with water and  $\frac{1}{4}$  cup sugar, add gelatine and  $\frac{1}{2}$  cup brandy. Mould with the largest of the fruit and  $\frac{1}{2}$  cup pecans or almonds.

## Strawberry Jelly Cream

Make Strawberry Jelly (page 98) with milk instead of water, and turn into small moulds. If it is not a good pink, color it slightly. Serve each mould surrounded with whipped and sweetened cream.

## Strawberries en Surprise

Partly fill 6 small paper cases or china ramekin dishes with large strawberries, dust them with powdered sugar, and pour over them  $\frac{1}{4}$  cup of maraschino, chartreuse, or sherry, cover with whipped cream, and pipe on more whipped cream, colored pink and slightly sweetened. Place on ice for an hour before serving.

## Tapioca with Peaches or Pineapple

Soak 1 cup tapioca in 2 cups cold water until absorbed, boil until transparent, adding more water if needed, add  $\frac{1}{2}$  cup sugar, 1 cup peaches or shredded pineapple and juice, turn into mould, and serve with **Boiled Custard** (page 42) or cream.

## Tapioca with Strawberries

Cook 1 qt. strawberries with 1 cup sugar and 2 tbsps. lemon juice until soft, add  $\frac{1}{3}$  cup tapioca and a little salt, and cook until clear. Fold in two well-beaten egg whites, turn into a mould, and serve with Boiled Custard (page 42).



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