

or cream, 2 spoons of rose-water, 2 do. wine, 5 or 6 eggs beaten and strained, nutmeg, salt and sugar to your taste, one spoon flour, beat all smartly together, bake.

The above is a good receipt for Pompkins, Potatoes or Yams, adding more moistening or milk and rose water, and to the two latter a few black or Lisbon currants, or dry whortleberries scattered in, will make it better.

Pompkin.

No. 1. One quart stewed and strained, 3 pints cream, 9 beaten eggs, sugar, mace, nutmeg and ginger, laid into paste No. 7 or 3, and with a dough spur, cross and chequer it, and baked in dishes three quarters of an hour.

No. 2. One quart of milk, 1 pint pompkin, 4 eggs, molasses, allspice and ginger in a crust, bake 1 hour.

Orange Pudding.

Put sixteen yolks with half a pound butter melted, grate in the rinds of two Seville oranges, beat in half pound of fine Sugar, add two spoons orange water, two of rose-water, one gill of wine, half pint cream, two naples biscuit or the crumbs of a fine loaf, or roll soaked in cream, mix all together, put it into rich puff-paste, which let be double round the edges of the dish; bake like a custard.

A Lemon Pudding.

1. Grate the yellow of the peals of three lemons, then take two whole lemons, roll under your hand on the table till soft, taking care not to burst them, cut and squeeze them into the grated peals.

2. Take ten ounces soft wheat bread, and put a pint of scalded white wine thereto, let soak and put to No. 1.

3. Beat four whites and eight yolks, and put to above, adding three quarters of a pound of melted butter, (which let be very fresh and good) one pound fine sugar, beat all together till thoroughly mixed.