



Holiday Desserts

Indian Pudding

TO PREPARE: 35 MIN.

TO BAKE: 2½-3 HRS.

- 3 cups milk
- ½ cup yellow corn meal
- ¼ cup sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- 1 egg, well beaten (until thick and piled softly)
- ½ cup molasses
- 2 tablespoons butter or margarine
- 1 cup cold milk

1. Thoroughly butter a 1½-qt. casserole.
2. Scald 3 cups milk in top of double boiler over simmering water (just until a thin film appears).
3. Stirring constantly, slowly blend scalded milk into a mixture of the corn meal, sugar, salt, cinnamon, and ginger.
4. Vigorously stir about 3 tablespoons of the hot mixture into a mixture of egg and molasses. Blend into hot corn-meal mixture. Cook over boiling water about 20 min., or until very thick; stir constantly. Beat in the butter.
5. Turn mixture into the casserole. Pour cold milk over top.
6. Bake at 300°F 2½ to 3 hrs., or until a silver knife comes out clean when inserted halfway between center and edge of casserole. Serve warm with cream, whipped cream, maple or vanilla ice cream, or a vanilla hard sauce. About 6 servings

Date-Nut Indian Pudding

Follow recipe for Indian Pudding. Blend in ½ cup chopped nuts and ¼ cup cut dates with the butter.

Coffee-Flavored Indian Pudding

Follow recipe for Indian Pudding. Decrease the 3 cups of milk to 2½ cups. Into molasses-corn meal mixture, blend ½ cup cold double-strength coffee beverage. Serve warm pudding with coffee ice cream.

Rich coffee flavor in a favorite dessert



Suet Pudding

GOOD FOR FREEZING

TO PREPARE: 30 MIN. TO STEAM: 3 HRS.

- 1 cup (about 4 oz.) nuts, chopped
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 4 to 5 oz. suet (1 to 1½ cups, chopped)
- 1 cup molasses
- 1 cup milk
- ½ cup dark seedless raisins

1. Grease two 1-qt. molds, one 2-qt. mold, or 2 1-lb. coffee cans. Grease tight-fitting covers. (Aluminum foil, parchment paper, or two layers of waxed paper cut larger than mold may be tied on if a cover is not available. Grease well before using.)
2. Sift together the flour, baking soda, cinnamon, ginger, nutmeg, and cloves.
3. Break apart, discarding membrane which coats it, and finely chop the suet. Mix suet thoroughly with the molasses and milk. Thoroughly mix in the nuts

and raisins. Blend in dry ingredients. Turn into molds, filling each two-thirds full. Cover tightly with greased cover or tie on aluminum foil, parchment, or waxed paper.

4. Place molds on trivet or rack in a steamer or deep kettle with tight-fitting cover. Pour boiling water into bottom of steamer to no more than one-half the height of the molds. Cover steamer and bring water to boiling. To steam, keep water boiling vigorously. If necessary, add more boiling water to keep water level at one-half the height of molds during steaming. Steam about 3 hrs.

5. Remove pudding from steamer and unmold. Immediately place on hot serving dish and decorate as desired. Serve with maple whipped cream or hard sauce. 6. If pudding is to be stored several days before serving, unmold onto cooling rack. Let stand until cold. Wrap in aluminum foil and store in a cool place. Before serving, reheat thoroughly by steaming. About 12 servings

Pumpkin Chiffon Cake

GOOD FOR FREEZING

TO PREPARE: 20 MIN.

TO BAKE: 1 HR. 15 MIN.

- 1 cup (7 to 8) egg whites
- 6 egg yolks
- 2 cups sifted flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon mace
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger
- ½ cup salad or cooking oil
- ½ cup canned pumpkin
- ½ cup cold water
- 1½ teaspoons vanilla extract
- ½ teaspoon cream of tartar
- ½ cup sugar

1. Set out a 10-in. tubed pan.
2. Measure egg whites and pour into a large bowl. Allow to stand at room temperature at least 1 hr. before beating to help insure greater volume.
3. Put egg yolks into a small bowl. Re-

serve remaining 1 or 2 egg yolks for use in other food preparation.

4. Sift together into a bowl the flour, 1 cup sugar, baking powder, salt, cinnamon, nutmeg, mace, cloves, and ginger. Make a well in center of dry ingredients. Add the cooking oil. Add, in order, the egg yolks, pumpkin, water, and vanilla extract. Beat until smooth. Set aside.

5. Using clean beater, beat the egg whites until frothy. Beat in cream of tartar. Add ½ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed and meringue does not slide when bowl is partially inverted. Slowly pour egg-yolk mixture over entire surface of meringue. Gently fold together until just blended. Do not stir. Pour batter into pan.

6. Bake at 325°F 1 hr. 15 min., or until cake surface springs back when lightly touched.

7. Immediately invert pan on end of tube; cool completely. Remove from pan. One 10-in. tubed cake