

CHOCOLATE CRUMB PUDDING

1 1-ounce sq. unsweetened chocolate	$\frac{1}{2}$ cup sugar
2 tbsps butter	2 $\frac{1}{2}$ cups soft bread crumbs
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup broken nuts
$\frac{1}{4}$ tsp salt	2 stiff-beaten egg whites
2 well-beaten egg yolks	

Heat chocolate, butter, milk, and salt in 1 $\frac{1}{2}$ quart double boiler until chocolate softens. Combine egg yolks and sugar; add a little hot mixture; stir into remaining hot mixture. Cook until thickened, stirring constantly. Add bread crumbs and nuts. Mix lightly. ~~add bread crumbs and~~ Fold in egg whites. cover. steam in double boiler 30 to 35 min.

Apple pan Dowdy

6 medium apples	1 cup flour
1/3 cup sugar	1 tsp. baking powder
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ cup water	$\frac{1}{4}$ cup shortening
1 tbsp. margarine	$\frac{1}{2}$ cup milk

Pare apples and cut in slices 1 inch thick. Arrange in bottom of greased piepan. Combine sugar and cinnamon, sprinkle over top. Add water and dot with butter. Sift flour, measure sift again with baking powder and salt. Cut in shortening with blending knives until mixture is like meal. Add milk and mix to a soft dough. Spoon this over apples to within 1 inch of edge. Bake in 400 oven about 40 minutes. Serve warm with cream.

RAISIN PUDDING

1 cup flour	$\frac{1}{4}$ tsp. salt
1 cup sugar	$\frac{1}{2}$ cup milk
1 cup raisins	1 tsp. vanilla
2 tbsps. baking powder	

mix and put all above ingredients in a flat baking pan. Then pour over the following ingredients.

1 cup brown sugar- scant
2 $\frac{1}{2}$ cups boiling water
1 tbsp. butter

Bake 1 hour in a moderately hot oven 375.

COTTAGE PUDDING

Sift together into bowl.....	13/4 cups sifted flour
	3/4 cup sugar
	2 tsp. baking powder
	$\frac{1}{2}$ tsp. salt

Add.....	$\frac{1}{4}$ cup soft shortening
	1 large egg
	3/4 cup milk
	1 tsp. banilla

Beat until smooth. Pour into greased and floured pan 9 x 9 x 2 inch. Bake 25 to 30 minutes in 350 oven. Cut into 3 " squares. Serve warm with hot fruit sauce or Chocolate sauce.