

Puddings, Etc.



4 Layer Dessert

Apple Dumplings

Bread Pudding

Carrot Pudding

Chocolate Mousse,

Fresh Pear Cake

Fruit Cobbler

Hard Sauce

Ice Cream

Persimmon Pudding

Plum Pudding

Rice Pudding

Strawberry Bavarian

Tapioca Pudding

Vanilla Cream Pudding



1940's from left with backs to camera Virginia Leipper, Diane Leipper, Mari Stitt, Myrtle Leipper. In high chair - Karen Grosse Leah & Al Grosse, unknown boy and woman, Dean Stitt.

Plum Pudding

Myrtle Leipper

1 cup white sugar	1 pt. buttermilk
*1 large cup shaved suet	1 teaspoon soda
3 cups flour	1 cup chopped nuts
1/2 box raisins	1/2 teaspoon salt
1/2 box (if wanted) currants	

**The suet is much easier to fix if run through a food processor - VJLL*

Mix ingredients as listed, pour into greased pan, steam 4 hours.

I usually put either into a mold or a coffee type pan, cover with foil, and place on a rack in a large pot. Pour in boiling water up about 2/3 on cans or mold. Put lid on pot, and then steam for about 4 hours - VJLL

You may need to add more buttermilk. You may add fruit (candied). Make about like you would for drop biscuits. This will make enough for about 4 meals for your family, you can wrap it and keep it then resteam it.

Hard Sauce

powdered sugar	brandy
butter	

The hard sauce ingredients can be mixed to produce a thick paste that can be spread over the cut slices as they are served. Best when pudding is warm.

Good suet is hard to find - usually you get trimmings. The best suet is the kidney suet which can be found in old fashioned butcher shops, if you are lucky enough to find one. - VJLL

Grandma Leipper's Plum Pudding is a Christmas tradition in the Leipper Family. Because of the demand for Plum Pudding, Mother has been making some in 2 lb. coffee cans so each family member can receive an individual present as well as sharing this recipe at Christmas dinner. -D.L.L.

is my receipt for Plum Pudding
1/2 lb

1 cup white sugar
1 large cup shaved suet
3 cups flour
1/2 box raisins
1/2 box currants (if wanted)
1 Pt buttermilk
1 teaspoon soda
1 cup chopped nuts
1/2 teaspoon salt
grease pan, Steam 4 hrs.

You may need to add more buttermilk
and can add fruit (candied)
Make about like you would make
drop biscuits.

This will make enough for about
4 meals for your family, you can
wrap it and keep it then re-steam
it.

Myrtle Leipper

Credit for the Plum Pudding goes to Margaret Leipper, Dad's mother, probably a Scottish recipe from the Auld family, She was known for this I can remember her talking about it. -M.L.S

SUET PUDDING

$\frac{1}{2}$ cup molasses $\frac{1}{4}$ c chopped suet
 $\frac{1}{2}$ " raisins $\frac{1}{4}$ c currants $\frac{1}{2}$ c nuts
 $\frac{1}{4}$ melted butter $\frac{1}{2}$ c milk $\frac{1}{4}$ c flour
 $\frac{1}{2}$ tsp soda in 1 lbs hot water
 $\frac{1}{2}$ tsp each of cloves & cinnamon
salt to taste steam a good 2 hr

Sauce for ~~above~~ REAL

1 cup sugar $\frac{1}{2}$ c butter GOOD
1 lbs flour
1 pt boiling water cook until
thick flavor with vanilla and
strawberry

Tressia Lang

Then there is Winnie who made a really special persimmon pudding for one family party when they lived in that fine house in Grossmont. - MFS

Persimmon Pudding

Jo Harrison

10-15 very ripe persimmons	$\frac{1}{2}$ teaspoon soda
2 $\frac{1}{2}$ cups milk	1 teaspoon salt
2 eggs	1 teaspoon nutmeg
1 cup brown sugar	1 teaspoon cinnamon
1 sweet potato	$\frac{1}{2}$ teaspoon cloves
2 cups flour	piece size of egg butter

Put persimmons through a colander with milk, add eggs well beaten with the brown sugar. Grate the sweet potato - add. Sift the flour with the spices - add. Melt the butter - add. Pour into pan and bake in oven at 350 degrees. Bake for full hour.

Rice Pudding

Jo Harrison

1 1/2 cups cooked rice
1 quart milk
2 or 3 eggs
2/3 cups sugar

1 teaspoon vanilla
cinnamon
butter

Put rice and milk in double boiler (I just put in heavy pan on moderate heat V.L.), and bring to boiling point. Stir eggs, add a bit of hot milk, then pour eggs into rice mixture slowly, stirring constantly. Add sugar and cook a little longer until it thickens. Remove from fire. Add flavoring and pour into a bowl. Top with about 1 teaspoon cinnamon, 3 Tablespoon sugar, and dot with butter.

This is an excellent and often used method for finishing up left over rice. In fact Mom (Virginia) usually made extra rice to be sure there was enough for pudding. -DLL

Bread Pudding

Virginia Leipper

2 slices of bread, cut into cubes
2 eggs, whipped
1 quart milk
1/2 cup sugar
sprinkle of cinnamon

Put in oven proof casserole dish. Cook at 350 degrees for 45 minutes or until knife inserted in the middle comes out clean.

I have also put in with the leftover bread stuffs, a bit of plain cake or whatever. Can also add raisins - VJL

Roly Poly Pudding
1 cup. Flour, 1/4 cup. Salt, 2 tsp
B. Powder, 2 cups. Butter, 1/2 cup
milk - 1/2 cup Jam.
Sift B. Powder, Flour & Salt, beat
in Butter & add milk to make
a soft dough. Roll about 1/4 in.
thick spread on Jam.
Roll like a jelly roll and
place on platter dredged
with Flour. Cover loosely
with cloth to allow
for expansion. Steam
45 mins. Serve with
Fruit Sauce.

*Paula E. D. Henley
(Mrs. John J.)*

From Virginia Leipper's recipe collection

☞ *Lamp Wicks - To insure a good light, wicks must be changed often, as they soon become clogged, and do not permit the free passage of the oil. Soaking wicks in vinegar twenty-four hours before placing in lamp insures a clear flame. Felt wicks are best.*

Chocolate Mousse

Mrs. Haas

- | | |
|----------------------------------|----------------------------|
| 1 6 oz. pkg bits of
chocolate | 1 Tablespoon Kirsch or rum |
| 2 eggs | 3/4 cups scalded milk |
| 3 Tablespoon hot strong coffee | |

Place ingredients in blender and blend at high speed for 2 minutes. Pour into 4 dessert glasses. Top with whipped cream. Add Kirsch and grated orange rind.

Dale & I had dinner with the JHaas' at the Naval Postgraduate School and she served this. - VJLL

Lemon Bisque

- | | |
|--------------|---------------------------------|
| 1 pkg. jello | 3T lemon juice |
| 1/4 c. water | rind of 1 lemon, grated |
| 1/3 c. honey | 1 can milk, chilled & whipped |
| 1/8 tsp salt | 2 1/2 c crushed vanilla wafers* |

crumbs - pudding - crumbs

use 13x9 pan

* 12 oz box; crush in blender

Karen Grosse Smith

Carrot Pudding

Jo Harrison

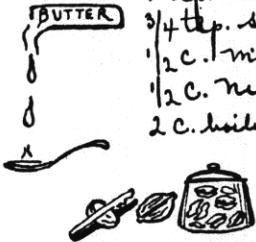
- | | |
|---------------------------|----------------------|
| 1 cup grated carrot | 1/2 teaspoon salt |
| 1 cup grated potato | 1 teaspoon nutmeg |
| 1 cup finely chopped suet | 1 teaspoon cinnamon |
| 1 cup raisins | 1 teaspoon cloves |
| 1 cup brown sugar | 1 cup chopped apples |
| 2 cups flour | 1 cup nuts |
| 1/2 teaspoon soda | |

Steam 2 hours

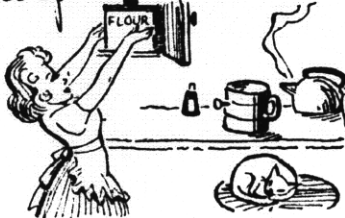
This needs to be steamed the same way as the plum pudding. Pour pudding into a mold or coffee tins and put aluminum over tops. place on grill in large pot and pour hot water in up to about two thirds up the mold.

Fudge Batter Pudding

2 tsp. melted butter	1 tsp. Bch. Pdr.
1 cup sugar	3/4 tsp. salt
1 tsp. vanilla	1/2 c. milk
1 cup sifted flour	1/2 c. nuts
3 tbsp. cocoa	2 c. boiling water



Mix butter, 1/2 c. sugar + vanilla.
Sift flour, 3 tbsp. cocoa, baking powder,
1/2 tsp. salt + add alternately with milk to
first mixture - add nuts. Mix 1/2 c. sugar,
3/4 tsp. cocoa, 1/4 tsp. salt + boiling water.
Pour in baking dish + drop water 1/2
tsp. on top. Bake in 350° oven 40-50 minutes.



hona P. Osner

From Virginia Leipper's recipe collection

Vanilla Cream Pudding

Diane L. Leipper

1/3 cup sugar	2 egg yolks slightly beaten
2 Tablespoons cornstarch	2 Tablespoons butter or margarine, softened (no soft-type margarine)
1/8 teaspoon salt	2 teaspoons vanilla
2 cups milk	

Blend sugar, cornstarch and salt in 2 quart saucepan. Combine milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Pour into dessert dishes. Cool slightly and chill. Chocolate pudding: increase sugar to 1/2 cup and stir 1/3 cup cocoa into sugar-cornstarch mixture. Omit butter

Betty Crocker Cookbook

Tapioca Pudding

Diane L. Leipper

1/3 cup sugar	1 egg, well beaten
3 Tablespoons tapioca	1 teaspoon vanilla
2 3/4 cups milk	

Mix sugar, tapioca, milk, and egg in saucepan; let stand 5 minutes. Stirring constantly, cook on medium heat until mixture comes to full boil. (Pudding thickens as it cools.) Remove from heat. Stir in vanilla. Cools 20 minutes; stir. Makes 6 servings

Source: Minute Brand Tapioca box

One of Mother's classic cobblers was made on a camping trip in the East. We had obtained some fresh cherries at a roadside stand. Being as we were 'roughing it,' why bother to pit the cherries for the cobbler? We ate outside, anyway. It was delicious and you had plenty of time to enjoy every bite because you had to sort the pits out in the process of eating.

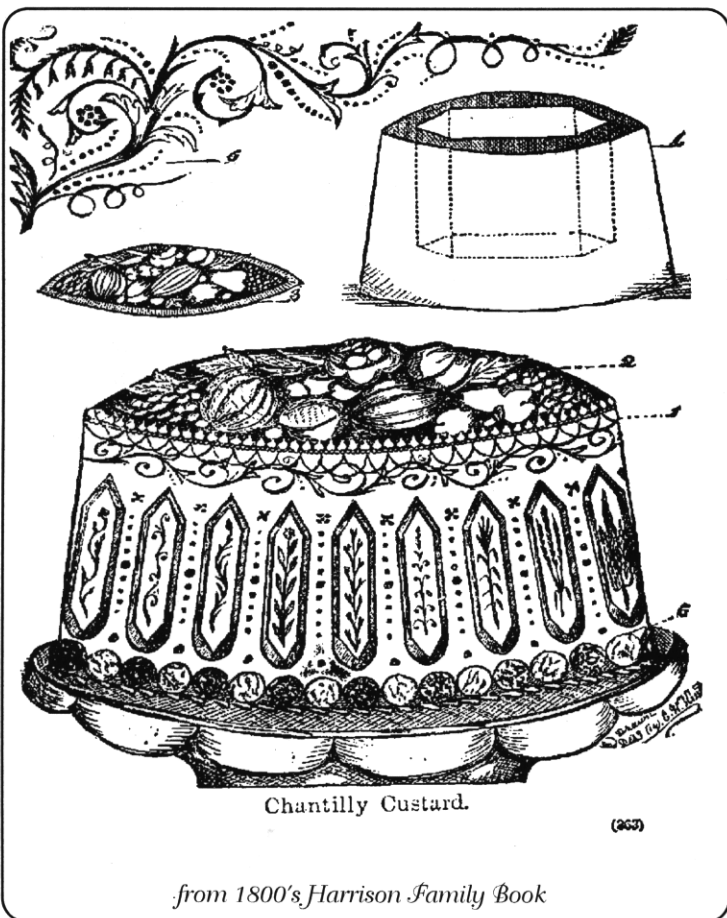
Another very good memory related to cobblers is our Sunday outings while living in Texas. We would head out for the wild blackberry patches and spend an hour or two picking berries. Often competing with snakes or turtles. We'd bring home bucket fulls and eat them with ice cream or Mom would make a cobbler. Mom also made jam out of the berries. - DLL

Fruit Cobbler

Virginia Leipper

4 cups blackberries
1 cup sugar
4 Tablespoon flour

2 Tablespoon butter
biscuit dough



Wash berries. Combine sugar and flour; add to berries. Pour into a 2 quart casserole; dot with butter.

Roll biscuit dough made with 2 cups flour. Roll to 1/2" thick and to 1/2" of sides of casserole, place over berries.

Bake in hot oven-450 degrees about 15 minutes or until biscuit dough is done. Serve warm or cold with cream or sauce. Serves 6.

I sometimes make a plain cake type batter to pour over the fruit. Most any type of fruit may be used, fresh or canned.

VJL

Waffle Iron
Dish drainer
Polishing iron

♥ *Kitchen Luxuries* ♥
Spiral egg beater
Fly trap

A good lantern
Meat chopper

White Mountain Freezer (to make ice cream)

Strawberry Bavarian

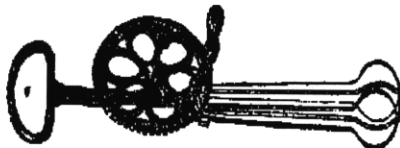
Virginia Leipper

<i>Ingredients</i>	<i>for 2</i>	<i>for 4</i>	<i>for 6</i>
strawberries	1/2 cup	1 cup	1 1/2 cup
sugar	2 tsp	4 tsp	6 tsp
strawberry flavored gelatin	3 tsp	1/2 cup	1/2 cup
hot water	1/2 cup	1 cup	1 1/2 cup
strawberries	1/4 cup	1/2 cup	3/4 cup
Canned milk or Whipping Cream			

Mix strawberries with sugar. Dissolve strawberry gelatin in hot water. Chill till it begins to thicken, then fold in the strawberries. Whip canned milk (use cool whip in amount that seems reasonable) Fold into strawberry mix, turn into wet molds. Chill till firm.

Cool whip wasn't available at that time. I don't remember how to whip can milk - but I know that it is possible. - VHL

Kitchen Luxuries



involved in a contrary direction to the outer circle. With this the egg beating is a very simple matter.

THE DOVER EGG BEATER is generally regarded as the best in the market, and we know of no rival that has all its excellencies. It is not costly, and is very durable. By an ingenious contrivance the inner circle revolves in a contrary direction to the outer circle. With this the egg beating is a very simple matter.

☛ *Lost Children - Label children's hats with the name and place of residence so that, if lost they may be easily restored.*

4 Layer Dessert

Ina Volgamore

→ Step 1

1 cup flour

1/2 cup chopped walnuts

1 cube margarine

Mix and Pat into bottom of 9 X 13 pan. Bake 10 - 12 minutes at 350 degrees

→ Step 2 cream together

8 oz. pkg Cream Cheese

Fold in 1/2 (big carton) Cool Whip

1 cup powdered sugar

Pour on top of first mixture

→ Step 3

1 large or 2 small pkgs instant pudding (lemon or chocolate are best)

3 3/4 cup milk

Mix together pour on top of second mixture

→ Step 4

Spread top with rest of cool whip Chill Freezes beautifully

Apples (Baked) also works cobbler style. Diane Leipper
 1 cup flour 4 large Apples
 1/2 cup sugar 4 Tbsp Rum
 1/4 cup butter 1/3 cup orange juice
 1/4 tsp cinnamon 1 Tbsp lemon juice
 1/8 tsp nutmeg 1/4 cup water

Mix flour, sugar, butter, cinn, nutmeg, till crumbly fill apples
 or spread over top. Add 1 Tbsp rum to each apple mix liquid
 & pour over the top. Bake at 375° for about 45 min

Apple Dumplings

Betty Leipper

2 cups flour
 2 teaspoons baking powder
 1 teaspoon salt
 1 Tablespoon of each lard & butter
 1 cup milk

Sift dry ingredients. Add butter and lard. Mix thoroughly. Add milk. Roll out about 1/2 inch thick. Add finely chopped apples after spreading dough with butter, cinnamon and sugar

I have memories of Mrs. Pickering, Jerry and I sitting on the back porch in the summer in Henderson TX making ice cream to finish off a real southern fried chicken dinner. - DLF

Ice Cream

Mrs Pickering

4 eggs
 2 1/2 cups sugar
 1 teaspoon salt
 2 cans milk
 2 1/2 Tablespoon vanilla
 regular milk

Mix as listed, pour into can, fill rest of can with regular milk. Assemble the freezer, stir until frozen. Enjoy.



THE WHITE MOUNTAIN FREEZER.—This freezer is the best in the market, and will give satisfaction to every purchaser. It has three motions. The center beater shaft has lifter arms, or floats, which mix the cream in the middle, turning opposite the outside beater. The outside beater scrapes the cream off the can and has floats extending to inside beater, which throws the cream to the center, when it is thrown back by the inside beater to the outside, the can in the meantime turning in an opposite direction making three simultaneous motions, thus mixing the cream thoroughly and evenly. These beaters are of malleable iron and coated with pure black tin.

Single beater Freezers do not mix the cream evenly because there is no opposite motion, and the cream goes around with the beater. It is the same principle of rinsing by putting your hand in a pail of water and moving it around, the water goes with the hand for the reason there is no opposite obstruction to prevent. In the Triple Motion Freezer the arms or floats pass each other and the cream must be better worked. The beaters are light and easy to clean, but single beater freezers have large beaters, which fill up the can and are bad to clean, and must necessarily waste cream. This Freezer has no large surfaces of zinc in contact with the cream, but tin instead. Families especially look to this, as freezers put away damp, will, when dry, show oxide of zinc, which is a well known poison.

The can is turned from the bottom, and while at work the cover can be removed, showing its operation clearly. Other freezers are so constructed that the cover actuates the can, and cannot be removed while working.

The cover of the White Mountain Freezer does not have to be adjusted to a particular place, but fits anywhere upon the can, and being loose can be taken off easily, without pulling the can out of the ice.

CHERRY CRISP

*The perfect dessert to end a perfect meal . . .
Cherry Crisp! Here is a dessert to delight both
family and friends. Perfect to serve for bridge
• luncheons or friendly get-togethers. I guarantee this will become one of your
favorites!*

A Suggestion
from *Mary Morgan*
Food Basket Home
Economist

Mary Morgan

Mix together. Cook until thick, stirring constantly

- 1/2 cup flour
- 1 cup sugar
- 3/4 cup juice from cherries
- Few drops red food coloring

Stir in thickened mixture and set aside to cool

- 1 No. 2 can pie cherries

1/4 teaspoon almond flavoring

Mix together

- 1 1/2 cups sifted flour
- 1 cup brown sugar
- 1 cup rolled oats, quick cooking
- 1/2 teaspoon soda
- 1 teaspoon salt

Cut in until mixture is size of small peas

- 1/4 cup shortening

Press one-half brown sugar-oats mixture in bottom of ungreased 13x9x2-inch baking dish. Pour in cooled cherry mixture. Top with remaining brown sugar-oats mixture and press down lightly. Bake. Temperature 350° F. Time: 30 to 40 minutes. Cool slightly. Cut in squares and serve with or without whipped cream topping. Yield: 6 to 8 servings.

This card is scored for your convenience. Fold and file in standard 3x5-inch recipe or file box. © FB

From Karen Smith's recipe box

Notes



1968 - Lunchtime on a Higgins Outing. Dorothy Higgins & Jo Harrison