Better some of a pudding than none of a pie.

Proverb.

Mock Indian Pudding

2 slices bread, buttered
2 cups milk

$\frac{1}{2}$ cup molasses
$\frac{1}{3}$ cup sugar
$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{4}$ teaspoon salt

Butter two slices of bread cut three-quarters of an inch thick, put into buttered baking-dish, and pour over the bread the rest of the ingredients mixed together. Bake one and a half hours in a slow oven.
“Thou hast described a hot friend cooling.”

Julius Cæsar.

Mock Plum Pudding

1 cup grated raw carrots
1 cup grated raw potatoes
1/2 cup melted butter substitute
1 cup sugar
1 cup flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon soda
2 cups raisins

Mix carrots, potatoes, melted butter substitute, and sugar, and then add flour mixed and sifted with the other dry ingredients. Add the raisins that have been dredged with a little of the flour. Steam two and one-half hours, or less, if small molds are used.
"Bend to the crimson fruit, whose stain
Is glowing on lips and fingers."

Stedman.

Mock Cherry Pudding

Cut cranberries in two. Spread a buttered dish with coarse stale bread crumbs, then add a layer of cranberries, sprinkle sparsely with seeded raisins, dust with nutmeg, sprinkle with sugar, then repeat with crumbs and fruit until dish is full. Add one-half cupful of water, dot the top with butter substitute, and bake covered in a moderate oven for twenty minutes; uncover and bake fifteen minutes or more. Serve hot with hard sauce.
"With such imitation
Of form and color 'twill deceive the eye,
Until the taste be ravish'd."

DEKKER AND FORD.

MOCK CHARLOTTTE

Moisten four level tablespoonfuls of cornstarch with a half cup of water, add one pint of boiling water, and stir until it reaches the boiling point. Add one-half cup of sugar, and pour slowly, while hot, into the well-beaten whites of two eggs. Add a teaspoonful of vanilla, and turn at once into a mold. Serve with a soft custard sauce, made from a pint of milk and the yolks of the eggs. If the yolks are needed for other dishes, this pudding may be garnished with fruit and served with fruit sauce.
“Well versed in the arts of pies, custards, and tarts, and the lucrative trade of the oven.”

Epitaph on a Yorkshire Cook.

Mock Caramel Custard

Two level teaspoonfuls of cereal coffee dissolved in one cupful of boiling water; add to this one pint of hot milk, one-half cupful of sugar, two full tablespoonfuls of cornstarch dissolved in a little cold milk, pinch of salt, piece of butter substitute size of a walnut. Cook twenty minutes in double boiler, then remove from the fire, and flavor with vanilla. Pour into molds or custard cups, and serve with or without whipped cream.
“Pudding that might have pleased a Dean.”
Pope, Imitation of Horace.

Mock Maple Tapioca

Cook half a cup of instant tapioca, one cup of dark brown sugar, a pinch of salt, and three cups of water in the upper part of a double boiler for fifteen minutes. When clear, remove from the fire, flavor to taste with vanilla extract, and pour into a ring mold that has been rinsed with very cold water. Set in a cold place to chill and harden, and serve unmolded. Fill the centre with sweetened whipped cream that has been blended with half a cup of powdered macaroon crumbs.

“Since Eve ate apples much depends on dinner.”
Byron.

Mock Apple Pie

To one small bowl of crackers that have been soaked until no hard parts remain, add one teaspoonful of tartaric acid; sweeten to taste; add some butter substitute, and a very little nutmeg.