"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.
When you hear of many cherries carry but a small basket.

Greek Proverb.

*Mock Cherry Pie*

Mix one cup cranberries cut in halves, one-half cup raisins seeded and cut in pieces, three-fourths cup sugar, and one tablespoonful flour. Dot over with one teaspoon butter substitute. Bake between crusts.

"A puff by her husband much praised."

Epitaph on a Yorkshire Cook.

*Mock Custard Pie*

Heat a pint of milk in a double boiler with a pinch of salt, and two tablespoonfuls of sugar. Boil while stirring with two tablespoonfuls of cornstarch rubbed smooth with a little cold milk, add the beaten yolk of an egg and a teaspoonful of vanilla. Line a pie-tin with good pastry and bake. Fill with the custard, cover with meringue, and bake until puffed and brown.

"It almost makes me wish, I vow,  
To have two stomachs like a cow."

Hood, The Turtles.

Mock Lemon Pie

- Yolks of 2 eggs
- 1 cupful of sugar
- 1/3 cupful of sour vinegar
- 2 tablespoonfuls flour
- 1 pint boiling water
- 1 teaspoonful butter substitute
- 1/2 teaspoonful lemon essence
- Whites of 2 eggs
- 2 tablespoonfuls powdered sugar

Beat the butter substitute and the egg yolks to a cream; add the sugar, dissolve the flour and vinegar together; pour boiling water slowly on the mixture; cook until thick (about ten minutes), then flavor with the lemon essence just as it finishes cooking. Beat the whites of the eggs until stiff, adding two tablespoonfuls of powdered sugar, spread on top, and brown lightly in the oven.
"To tell the secrets of my prison-house."

Hamlet.

Mock Mince Pie—I

Mix one cupful each of cracker crumbs, sugar, molasses, and chopped raisins with one and one-half cupfuls of warm water, half a cupful of vinegar, and a teaspoonful of mixed spice. Line a tin with pastry, fill, cover with crust, and bake.
"An endless host
Of syllabubs and jellies and mince pies
And other such ladylike luxuries."

SHELLEY.

*MOCK MINCE PIE—II

Mix well together one cupful of raisins chopped fine, one-half cupful of chopped currants, one-fourth teaspoonful of salt, one tablespoonful of vinegar, two-thirds of a cupful of molasses, one-half cupful of cider, one-half cupful of sugar, one-half cupful of cut citron, and the juice and the rind of two lemons, two Boston crackers rolled, and one well-beaten egg. Line a pie pan with paste and fill with some of the mixture, cover with a puff paste and bake.

"Like, but oh how different."

Wordsworth, Mountain Echo

*Mock Mince Pie—I

1 cup fresh bread crumbs
1 cup hot water
1/2 cup butter substitute
1/2 cup vinegar
1 1/2 cups sugar
1 cup currants
1 cup Sultana raisins

1 cup chopped apples
1/2 teaspoonful salt
1 teaspoonful powdered cloves
1 teaspoonful powdered cinnamon
1/2 teaspoonful powdered allspice
1/2 teaspoonful powdered ginger

Mix all the ingredients together and keep in a covered jar. This mince meat is excellent for pies with upper and lower crusts.

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C A M O U F L A G E  C O O K E R Y

"Things which in hungry mortals' eyes find favour."

DON JUAN.

MOCK MINCE PIE—IV

Mix one cupful each of bread crumbs, vinegar, molasses and raisins with half a cupful each of butter substitute and brown sugar, two teaspoonfuls of cinnamon and one teaspoonful each of cloves and allspice. Bake with two crusts.

"Can one desire too much of a good thing?"

AS YOU LIKE IT.

MOCK MINCE PIE—V

Mix one cupful of cold water, half a cupful each of cracker crumbs, molasses, brown sugar, and vinegar, two-thirds cupful of melted butter substitute, one cupful of chopped raisins, one egg well beaten, a tablespoonful of cinnamon, a teaspoonful each of cloves, allspice, nutmeg, pepper, and salt. Heat thoroughly, cool, add three tablespoonfuls of wine, and bake with two crusts.
"What calls back the past like the rich pumpkin pie?"

Whittier.

Mock Pumpkin Pie

Take four large sweet potatoes and boil with skins on. Peel and cut in slices. Line a pie plate with pastry, put a layer of the potatoes in the bottom and sprinkle with half a cupful of sugar and a quarter of a cupful of butter substitute cut into bits. Mix together one teaspoonful of ground cinnamon, two tablespoonsfuls of flour, and half a teaspoonful of ground allspice, and dust the first layer of potatoes with this mixture. Arrange another layer in the same manner and pour over one tablespoonful of vinegar and one small cupful of water. Cover with pastry, brush with a little beaten egg, and bake in a quick oven.
"A piece of simple goodness."
Jerrold, Postman’s Budget.

*Mock Angel Food Cake—I*

1 cup flour
1 cup sugar
1 cup milk
pinch of salt
1 teaspoonful flavoring
3 teaspoonfuls baking powder
whites of 2 eggs

Sift the flour, sugar, salt and baking powder together four times. Heat the milk to scalding, and beat the egg whites stiff. Pour the scalding milk into the dry ingredients, stirring constantly, and fold in the stiffly beaten egg whites. Add the flavoring, and turn into an angel food cake pan. Bake in a moderate oven about thirty minutes.

“Gives to airy nothing a local habitation and a name.”

Midsummer Night’s Dream.

Mock Angel Food Cake—II

Sift one and one-half cups pastry flour, then measure, add one cup sugar, one-fourth teaspoonful salt, and three teaspoonfuls baking powder, and sift four times. Place whites of two eggs in measuring cup and one-fourth cup of softened butter substitute, and fill with cold water. Beat thoroughly with dry ingredients and add one teaspoonful of vanilla. Put in ungreased angel cake pan and bake in a slow oven.

“I hunger for less costly delicacies.”

Martial, Epigrams.

Mock Loaf Cake

Mix with one cupful of sugar, one-half cupful of butter substitute, add one cupful of milk or coffee and two and one-half cupfuls of flour into which one and one-half teaspoonfuls of baking powder have been sifted. Finally stir in one cupful of raisins and a small piece of citron chopped.