

Desserts

PUMPKIN PIE

- 1½ cups canned pumpkin
- ½ cup white sugar
- ⅔ cup brown sugar
- ½ cup milk
- ½ cup cream
- ½ teaspoon salt
- 2 eggs
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg (mace may be substituted)
- 1 teaspoon vanilla
- 2 tablespoons butter

Cream sugars and butter. Add eggs and continue to cream until light and fluffy. Fold in pumpkin, spices, cream, and milk. Add vanilla. Pour into 8-inch unbaked crust and bake in oven about one hour at 350° F. to 375° F.

SPICE CAKE

- ¾ cup shortening
- 2 cups brown sugar
- 2 egg yolks
- 1¼ cups sour milk
- 1 teaspoon soda
- 2⅔ cups flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon salt
- 1 teaspoon vanilla

Cream shortening, sugar and egg yolks. Mix and sift baking powder, flour, spices, and salt. Add soda to milk. Add flour and milk alternately until all ingredients are creamed together. Add vanilla. Bake for 25 minutes at 350° F.

STEAMED PUDDING

(Serves 8)

- 1 cup sour milk
- 1 cup stale bread crumbs
- 1 cup brown sugar
- ¼ cup shortening
- ½ cup flour
- ½ teaspoon cinnamon
- ¼ teaspoon cloves
- 2 tablespoons molasses or sorghum
- 1 teaspoon soda
- ¾ cup raisins and nuts

Cream shortening, add sugar, molasses, and flour sifted with spices and soda, and mixed with raisins and nuts. Add bread crumbs and milk. Mix thoroughly. Pour into steamer pan or clean tins or cups; cover and steam for 3 hours. Serve hot with Hard Sauce or Lemon Sauce.

Hard Sauce

- ⅓ cup butter
- 1 cup powdered sugar
- 1 teaspoon vanilla

Cream the butter, add sugar gradually, then the flavoring. Chill and serve on hot puddings.

Lemon Sauce

- 2 cups boiling water
- 1 cup sugar
- 1 tablespoon cornstarch
- 2 tablespoons butter
- 1 lemon—juice and grated rind
- ⅛ teaspoon salt

Mix cornstarch and sugar, gradually add boiling water; stir constantly, add lemon rind; boil 5 minutes. Remove from fire, add lemon juice and butter. Serve hot.

GINGERBREAD

- 1 cup molasses
- 1 cup butter
- 1 cup brown sugar
- 2 cups flour
- 2 eggs
- 1 cup boiling water
- 1½ teaspoon soda
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- ½ teaspoon allspice
- 1 teaspoon salt

Cream sugar and butter. Add egg yolks and molasses. Sift flour and spices. Dissolve soda in boiling water. Add flour and liquid; gradually alternating; mix well. Fold in beaten whites of eggs, and pour into 8" square or 9" round pan. Bake for 30 minutes in oven at 350° F.

WHEAT GRIDDLE CAKES

- ½ pound or 2 cups flour
- ½ ounce or 3½ teaspoons baking powder
- 1 ounce or 3 tablespoons sugar
- 1 ounce or 2 tablespoons melted butter
- 1 large egg
- 1 teaspoon salt
- 1¼ cups milk

Sift flour and baking powder together. Cream sugar, eggs, and salt. Stir in milk. Then stir in flour as quickly as possible

until smooth. Fold in melted butter and bake on hot ungreased cake griddle. If pancake mix is prepared properly—with right consistency—it will not be necessary to grease griddle. Yield—approximately 10-12.

CORN GRIDDLE CAKES

Same recipe as for Wheat Griddle Cakes except one cup corn meal and one cup wheat flour.

