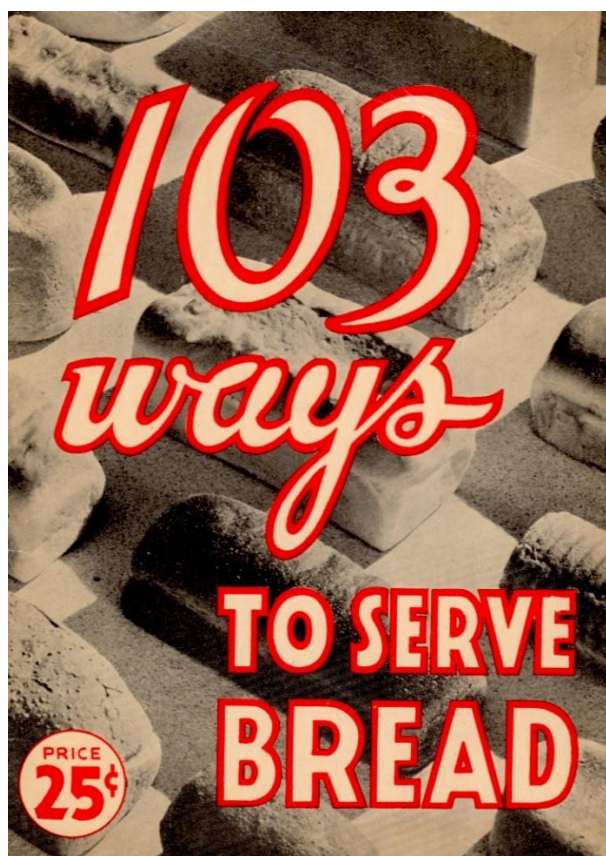


# WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past

## MAPLE SYRUP PUDDING

Add  $\frac{1}{2}$  cup maple syrup to egg in Baked Crumb Pudding mixture, to replace sugar and vanilla. Reduce milk to  $1\frac{1}{2}$  cups; may add nuts.



## BAKED CRUMB PUDDING

- 1 cup fine soft breadcrumbs (plain or fruit-bread)
- 2 cups scalded milk
- 1 egg or 2 yolks, slightly beaten
- 2 to 4 tablespoons granulated sugar
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  tablespoons melted butter
- $\frac{3}{4}$  teaspoon vanilla

Add milk to breadcrumbs. Let stand until soft. Add combined egg, sugar and salt, then butter and vanilla. Turn into large greased baking dish or individuals, and bake in rather slow oven,  $325^{\circ}$ , until set so that knife inserted in centre comes out clean (about 30 minutes individual, 45 to 60 minutes large). Serve hot or cold, with cream, rich milk, foamy or hard sauce, sweetened fruit or fruit sauce, etc.