

An excellent Carrot Pudding.

TAKE two or three Carrots; grate them, and a Penny-loaf also; put to these a Pint of Cream, the Yolks of nine Eggs, half a Pound of Marrow, three Ounces of fine Sugar, and stir all these together: Butter your Dish, and bake it.

To make a Carrot Pudding.

TAKE a large Carrot, boil it tender, then set it to be cold, and grate it thro' a Sieve very fine; then put in half a Pound of melted Butter beaten together with eight Eggs, (leave out half the Whites.) with three spoonfuls of Sack, and one spoonful of Orange-flower Water, half a Pint of good Cream, a Nutmeg, Bread grated, a little Salt, and make it of a moderate thicknes, and give it the same Baking as a Custard.

Another Way of making a Carrot Pudding.

MAKE it as you wou'd another Pudding, only instead of Beef-suet, put Carrots grated very fine, and either boil or bake it.

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To make the best Carrot Pudding that ever was.

TAKE six Carrots, not too large; boil them very well; and as many *Kentish* Pippins, with the Juice of one Lemon, and four *Naples* Biskets; beat them very well in a Marble Mortar; mix with these, a Pint of Cream, and three Eggs, sweeten it to your Palate, and bake it in a China Dish; first lay at the bottom of it scrap'd Citron, and Candy'd Orange.

To make an Orange Pudding.

TAKE the Peel of six Oranges, peel'd thin from the White, boil them very tender, shifting the Water once or twice; when they are boil'd tender, beat them fine in a Mortar; then take a Quarter of a Pound of *Naples* Bisket, boil them up in Cream, and rub it thro' a Cullender; then put your Peel to it, with the Yolks of six Eggs, and the Whites of three; season it to your Taste with Nutmeg, Salt, and Sugar; and then bake it.

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