

**SWEETS AND
SUPPER
DISHES À LA MODE**

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Sweets and Supper Dishes à la Mode by Mrs. De Salis

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MRS. DE SALIS

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SWEETS AND SUPPER DISHES

À LA MODE

BY

MRS DE SALIS

AUTHOR OF THE 'À LA MODE' SERIES OF COOKERY BOOKS, ETC.

'As the last taste of sweets is sweetest last'

SHAKESPEARE

NINTH IMPRESSION

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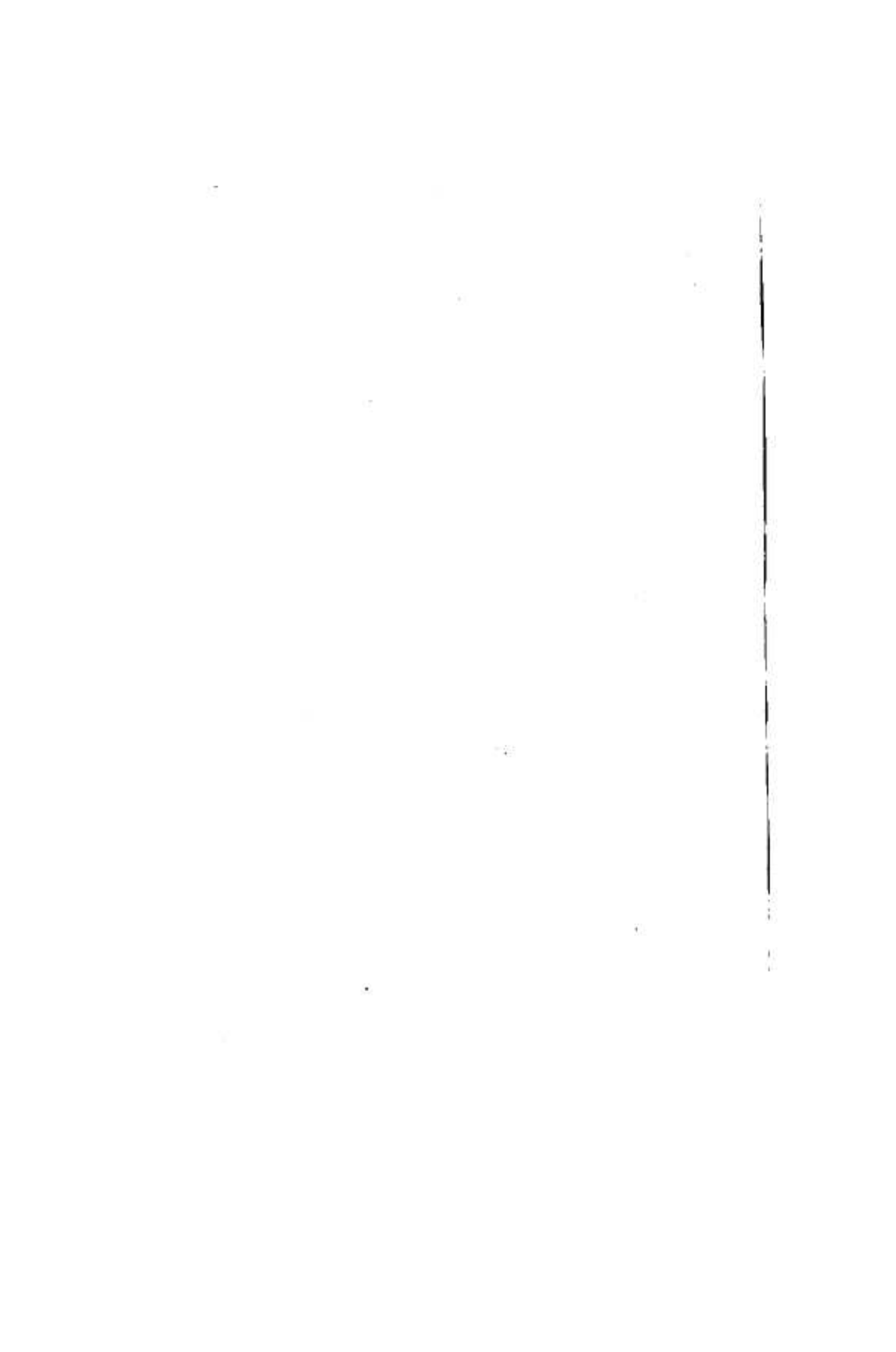
PREFACE.

IN offering my fifth small volume on culinary matters, which finishes the series, I shall hope to obtain the continued approval I have hitherto received from the public.

I have compiled the best recipes from all sources, varied now and again by an original conception.

If at any time my readers should wish to correspond with me on the gastronomic art, or on what is now a leading accessory to the dinner table, viz. Floral Decorations, I shall be most happy to communicate with them.

HARRIET A. DE SALIS.



SWEETS À LA MODE.

Amsterdam Pudding.

Pouding à l'Amsterdam.

TAKE two ounces of butter, two of sweet almonds (ground), and one and a half ounce of sugar. Mix, and beat all to a cream, add two whole eggs, the yolks and whites beaten separately; decorate a buttered mould with raisins, currants, and candied peel, and mix into the batter before filling the mould a good wineglass of rum. Bake it and serve hot or cold.

Apple Cream.

Crème aux Pommes.

Whip a pint of cream, and flavour with half a pound of apples which have been stewed with sugar, rubbed through a sieve, and allowed to become cold; add half an ounce of dissolved gelatine. Mix all together, and pour it into a mould. When firm, turn it out and pour sauce round it, made with two spoonfuls of apricot jam, two of boiling water, and two of sherry, all mixed together and rubbed through a sieve.