

## SCONES

Makes 4 dozen.

These are outstanding scones.

- 1 1/3 cup shortening
- 1 1/2 cup powdered sugar
- 4 eggs
- 10 cups flour
- 3 tablespoons cream of tartar
- 1/4 teaspoon salt
- 4 teaspoons baking soda
- 3 1/2 cups cold milk
- 1 cup currants
- 1 egg, lightly beaten (optional)

Cream shortening with powdered sugar until light. Stir in eggs until blended. Sift flour with cream of tartar and salt. Mix soda and milk. Combined creamed mixture with flour mixture. Add milk mixture and mix thoroughly. Fold in currants. Roll out dough on floured surface to 1 1/2" thickness. Cut scones with 3" cutter dipped in flour. Place on greased baking sheets 2 inches apart. Brush with lightly beaten egg and bake at 400 degrees F 15 to 20 minutes.

## YORKSHIRE PUDDING

Makes 6 to 8 servings.

Popovers cooked with drippings from roast beef.

- 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup cold water
- 2 eggs, lightly beaten
- 1 tablespoon roast beef drippings

Mix flour and salt in a small bowl. Add milk gradually whisking until smooth. Add water and eggs and whisk until foamy. Cover loosely and let stand for 30 minutes. Preheat oven to 500 degrees F. Pour 1/2 teaspoon drippings into each of the muffin tins, and heat in the oven 1-2 minutes. Beat batter until foamy again and spoon 3 tablespoons batter into each cup. Bake 8 minutes without opening the oven door. Serve with roast beef and gravy.

## DESSERT: BRANDY SNAPS

Makes about 30 cookies.

Tea time favorites - fill just before serving

- 1/2 cup margarine or butter
- 1/2 cup dark corn syrup
- 1/3 cup brown sugar, packed
- 1 tablespoon plus 2 teaspoon brandy
- 3/4 cup flour
- 1/2 teaspoon ground ginger
- 1 cup chilled whipping cream
- 2 tablespoons powdered sugar

Heat oven to 350 degrees F. Heat margarine, corn syrup and brown sugar to boiling in 1 1/2 quart saucepan, stirring frequently. Remove from heat. Stir in teaspoons of brandy. Mix together flour and ginger and gradually stir into syrup mixture. Drop dough by teaspoonful about 5 inches apart onto lightly grease cookie sheets.

Bake until cookies are spread into 3" or 4" rounds and are golden brown, 6 to 8 minutes. Cook cookies 1 to 3 minutes before removing from cookie sheets. Working quickly, roll each cookie around greased handle of wooden spoon. Slip from spoon and place on wire racks. If cookies become too crisp to roll, return to oven to soften about 1 minute. Beat whipping cream and powdered sugar in chilled bowl until stiff. Fold in 1 tablespoon brandy. Using decorators' tube with plain or star tip, pipe whip cream into each end of cookies.

## BURNT CUSTARD PUDDING

Makes 4 servings.

Also called creme brulle.

- 3 cups milk
- 1/2 vanilla bean, slit and scraped  
or 1 teaspoon vanilla extract
- 4 eggs
- 2 yolks
- 2 tablespoons flour
- 3/4 cup white sugar
- 1/4 cup brown sugar

Combine milk and vanilla in a pot, place over high heat, bring to boil and immediately remove from heat. Remove vanilla bean, dry well and store in an air tight plastic bag. You can use a vanilla bean about 3 times.

Meanwhile, combine eggs, yolks, flour and 1/2 cup of white sugar in a mixing bowl and mix well. Slowly pour scalded milk over the egg mixture, mixing all the time. Pour this mixture back into the pot and place over medium heat Cook, stirring with a wooden spoon, until the mixture thickens, about 10 minutes. Scrape the cooked mixture into a bowl and let cool.

When cool, cover and place in the refrigerator to chill. Not more than 30 minutes before serving, mix remaining white sugar together with brown sugar. Divide the custard between 4 soup bowls and sprinkle the surface with all the sugar. Wipe the bottom of a 6" heavy skillet to remove any loose debris and place over high heat When the skillet is very hot, use it to brown the surface of the custard.

Carefully press the surface of each custard with the bottom of the hot skillet The sugar will quickly burn and there will be a lot of smoke. Quickly wipe the bottom of the skillet after each custard is burnt and replace on the heat for a minute to get it hot Serve within 30 minutes.

## CHOCOLATE BREAD PUDDING

Makes 6 servings.

This contains chocolate and uses crumbs, not slices.

- 3 squares (1 oz each) unsweetened chocolate, cut into small pieces
- 2 cups half and half
- 2 cups loosely packed soft white bread crumbs
- 2 jumbo eggs