

Boiled custard.

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|---------------------------|-----------------------|
| 2 c. milk. | $\frac{1}{2}$ c. milk |
| yokes of 3 eggs. | 1 yoke |
| $\frac{4}{7}$ c. sugar | 1 tbsp sugar |
| $\frac{1}{2}$ tsp vanilla | few drops vanilla |

Scald the milk

Beat the eggs slightly & add the sugar to them. Pour the hot milk slowly onto the eggs. Then put it back in the double boiler & stir it constantly until the mixture thickens & a coating like thick cream forms on the spoon. Cool it & flavor it.

If the custard is cooked too long it will curdle. If this happens beat it with a Dover egg beater & it may become smooth.

Floating Island

Make a boiled custard & over the

top place a meringue. Place in the oven to brown slightly & serve cold.

Meringue.

Beat the whites of eggs ^{$\frac{1}{2}$ yoke} until very stiff then add 2 tbsp sugar for each egg white mix thoroughly together.

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|------------------------|------------------------------|
| $\frac{1}{4}$ c sugar | Chocolate Bread pudding |
| 1 c bread crumbs | $\frac{1}{2}$ c. br crumbs ✓ |
| $\frac{1}{4}$ tsp salt | speck salt ✓ |
| 2 c. milk | $\frac{1}{2}$ c. milk. ✓ |
| 1 egg | 1 tbsp egg. |
| 2 tbsp cocoa. | $\frac{1}{2}$ tbsp cocoa ✓ |
| 1 tsp vanilla. | $\frac{1}{4}$ tsp vanilla. |

Scald the milk. Pour it over the bread crumbs & let stand $\frac{1}{2}$ hr. Take a little of the hot milk & mix it with the cocoa. Add to the cocoa the sugar, salt & egg.