

Biscuit Puddings

Grate some stale milk-biscuits until you have 6 heaping tablespoons of fine crumbs. Then sift them through a coarse sieve.

Beat 6 eggs very lightly and stir them into a pint of cream, or rich unskimmed milk, alternately with the biscuit crumbs, a little at a time. Beat the mixture very hard.

Butter some large breakfast cups such as to hold near half a pint. Nearly fill them with the batter.

Set them immediately into a brisk oven and bake them half an hour, or more.

This quantity will make 5 puddings.

Serve them up hot in the cups and eat with a wine sauce, or with a sauce of butter and sugar stirred to a cream and flavored with nutmeg and lemon.



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