

## Plain Cornstarch Pudding

Follow recipe for **VANILLA CORNSTARCH PUDDING**.  
Omit eggs; serve with sweetened fruit.

## Cottage Pudding

1. In 8 in. sq. pan, make **ONE EGG CAKE**.
2. Remove from pan; serve hot with **LEMON SAUCE; CHOCOLATE SAUCE; BUTTERSCOTCH SAUCE**.

6 servings

## Lemon Sauce

1 tablesp. cornstarch  
½ cup sugar  
salt  
1 cup boiling water

1 tablesp. Blue Bonnet Margarine  
or butter  
grated rind of ½ lemon  
¼ cup lemon juice

1. Put cornstarch, sugar and dash of salt into a saucepan.
2. Add boiling water and cook.
3. Stir until thick and boiling.
4. Add margarine, lemon rind, lemon juice and mix.

For spicy sauce add:

½ teasp. cinnamon; ¼ teasp. nutmeg  
Left over cake can be frozen.

4 servings

## ★ BAKED CRANBERRY PUDDING

2 cups sifted all-purpose flour  
1 cup sugar  
2½ teasps. baking powder

3 tablesps. shortening  
⅔ cup milk  
1 egg  
2 cups cranberries

1. Sift dry ingredients into mixing bowl.
2. Add melted shortening, milk, eggs; beat thoroughly.
3. Wash and pick over cranberries; add to batter.
4. Pour into 9-in. square pan.
5. Bake in moderate oven (350°) about 40 min.

9 servings