

Grove Hill
Sing Sing on Hudson.

April 21st 1896

Amie.

Here is the receipt

for Lemon pudding, Lelia
Baird was glad to give it to
you. Lemon Pudding.

One cupful of Sugar, four
eggs, the whitest yolks beaten
separately, two table spoonfuls
full of Corn Starch, one pint
of milk, one table spoonful
of butter & the juice and rind
of two lemons. Wet the Corn
Starch in some of the milk,
then stir it into the lemon juice

of the milk, which should be
boiling on the stove; turning
constantly & briskly for five
minutes. Take it from the
stove, stir in the butter &
let it cool. Beat the yolks,
and sugar together then
stir them thoroughly into
the milk, and corn starch.

Now stir in the lemon juice,
and grated rind, doing it
very gradually, making it
very smooth. Bake in a well
buttered dish. When done, draw
it to the door of the oven
& cover with a meringue made
of the whites of the eggs & form