

Some Robertson recipes.

Contributors

James Robertson & Sons.

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SILVER PIE.

4 ozs. Fine Bread Crumbs.
1 Large Tablespoonful Silver
Shred Marmalade.
1 oz. Sugar. 2 Eggs.
3 ozs. Short Pastry.
 $\frac{1}{2}$ Pint Milk.

METHOD: Pour the heated milk over crumbs, yolks, Marmalade and sugar. Line a pie-dish with short pastry, decorate edges. Put a layer of Silver Shred on the bottom. Pour in mixture and bake for half an hour.

Make a meringue with whites of eggs and a little castor sugar and spread on top. Return to oven to set.



*By Appointment to
the late King George V.*

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UPSTAIRS PUDDING.

8 ozs. Short Crust Pastry.

FILLING: Mix $\frac{1}{2}$ lb. of Robertson's Bramble Seedless with 1 ounce Bread Crumbs

METHOD: Grease a basin and line with the pastry. Spread a layer of Filling on the bottom, then a layer of Pastry (cut in a round to fit the basin). Continue with alternate layers of the Filling and Pastry until the basin is filled, ending with a layer of Pastry.

Steam 2-3 hours.

SILVER SHRED PUDDING.

3 ozs. Flour.
2 ozs. Butter or Margarine.
2 ozs. Sugar.
 $\frac{1}{2}$ Teaspoonful Baking Powder. 1 Egg.
Level Tablespoonful Silver Shred Marmalade.

METHOD: Well butter a medium sized mould. Put the butter and sugar into a basin and work it together with a wooden spoon until it is of a creamy consistency, beat in the egg, then stir in the sieved flour and baking powder as lightly as possible. Lastly, add the Marmalade. Mix well, put into the buttered mould, cover the top with well-greased paper, and steam for $1\frac{1}{2}$ hours. Serve hot Silver Shred Marmalade to which a very little water has been added, as a sauce. (4 persons).