

SAVOURY NUT PUDDING

3 large potatoes.
2 oz. mixed nuts.
1 oz. butter.
1 egg.

1 tablespoonful grated cheese.
 $\frac{1}{2}$ cupful milk.
Pepper, salt and nutmeg.

WASH the potatoes and bake in a moderate oven until tender. Remove the skins and press potatoes through a sieve. Melt butter in a saucepan, add the sieved potato, stir in the milk, and season. Add the nuts, chopped small, and the yolk of the egg; mixing with beaten white of egg. Put in a buttered pie-dish, sprinkle the grated cheese over the top, stand in a moderate oven and bake until brown.

From Mrs. M. E. Taylor, Buckinghamshire.