

Deddington 8/55
Festival
Sep 73

DEDDINGTON PUDDEN PIES

Once upon a time these pies were made in saucers and sold at the annual Deddington Fair. In other parts of England saucer pies were made and given the name of the village where the Fair was held, but the fillings were not always the same.

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Ingredients:

- Shortcake pastry
- Milk
- Caster sugar
- Ground rice
- Salt
- Water
- 2 Eggs
- Vanilla Essence
- Ground Almonds
or
Coconut
- Chopped & cooked
Fruit or Jam
- Cinnamon
- Cream

- Oven: 350 deg. or No.4

Method:

Make the shortcake pastry.
Set the oven at 350 degs. or Gas No.4.
To make the filling: Heat 1½ cups milk (¾ pint), add 3 level tablespoons ground rice, ½ teaspoon salt and 3 tablespoons water and stir into the hot milk. Cook and stir until thick. Continue cooking for 5 minutes. Remove from heat. Beat 2 eggs in a bowl and stir into the rice. Flavour with ½ teaspoon vanilla essence. Sprinkle the bottom of the flan with 1 rounded tablespoon ground almonds or desiccated coconut. Cover with some sort of chopped fruit or jam. Pour over this the ground rice mixture. Put into oven and bake until pastry is cooked underneath as well as on the edges. After 7 minutes reduce heat to 325 degs. or No.3. When cooked, remove from oven and dust very lightly with ground cinnamon.
Serve with cream.

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