

Waldorf Pudding on the Titanic

Research turns up two ancient recipes for this Titanic dessert – but which one is the one they served?

You may remember [my entry](#) from a few weeks ago where I described all of the food served in the elaborate ten course meal in the first class dining room of the RMS Titanic on the night it sank, April 14, 1912. In it, I was unable to provide the recipe for the dessert named Waldorf Pudding, but I speculated that it didn't necessarily have to have apples, raisins, or walnuts just because those were signature ingredients in another recipe named after the New York hotel, the Waldorf Salad.

Well, a bit of research turned up a couple of cookbooks dating back to the turn of the 20th century. One is the [Calvary Presbyterian Church Ladies Aid Society \(of Springfield, Mo.\) Cookbook](#), dated 1903 ... A "Mrs. Milligan" submitted a recipe for Waldorf Pudding that clearly contains apples. It is as follows :

A WALDORF PUDDING.

Fill a buttered pudding dish with peeled and sliced apples, alternating layers of stale cake or bread crumbs and allowing two tablespoonfuls of melted butter to each pint of apples. Crumbs should be on top. Set in a moderate oven to bake until the apples are tender. Pour over a cup of milk and two eggs beaten with half a cup of sugar and bake to a pretty brown. Serve with cream. – Mrs. Milligan.

On the other hand, in another cookbook, called [Everyday Desserts](#), by Olive Green, dated 1911, there's another recipe

that has no apples at all:

WALDORF PUDDING

Break up half a pound of stale lady-fingers and cook to a smooth paste with a quart of cream. Add half a cupful of sugar, three tablespoonfuls of butter, a wineglassful of sherry, and a sprinkling of grated nutmeg. Cool, add the well-beaten yolks of four eggs and three tablespoonfuls of almonds blanched and pounded to a paste with lemon-juice. Turn into a baking-dish, sprinkle with sugar, and bake in a quick oven.