

Victorian Time Traveler—Math Worksheet

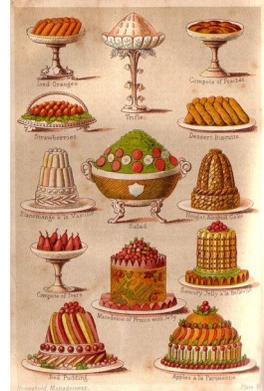
Converting a Victorian-Era Recipe

Use the following recipe and conversion chart to update the ingredients of Queen Pudding with units of measurement for the modern kitchen.

Queen Pudding

Original Ingredients:

- 1/2 pint of white bread crumbs
- 4 scruples of caster sugar
- 2 eggs
- 3 • Butter
- 1/2 pint milk
- 1/4 pint jam
- Quarter dessertspoon of vanilla extract
- Smidgen grated lemon rind



Conversion Chart:

1 pint = 2 cups

1 dessertspoon = 1 teaspoon

1 scruple = 1 tablespoon

3 = 1 ounce

Smidgen = 2 pinches

- WORKSPACE -

Converted Ingredients:

- ___ cups white bread crumbs
- ___ tablespoon of caster sugar
- 2 eggs
- ___ ounce(s) butter
- ___ cups milk
- ___ tablespoon jam
- ___ teaspoon vanilla extract
- ___ pinches grated lemon rind

If you'd like to make Queen Pudding, try the recipe on the next page!

Queen Victoria, for whom the Victorian period was named, was known as a “foodie,” and she loved to eat. Queen Victoria demanded that her pastry chefs and cooks present her with her most-liked foods at every meal.

Her favorite course was dessert, and she particularly enjoyed “chocolate sponge [cake], plain sponge [cake], wafers of 2 or 3 varieties, *langues de chat* [like Madeleines], biscuits, and drop cakes of all kinds, *petit fours*, princess cakes, rice cakes, pralines, almond sweets, and candies.” She probably enjoyed Queen Pudding as well!

To make **Queen Pudding**, use your converted ingredients from the previous page, and follow these instructions:

1. Preheat oven to 350 degrees. Boil the milk with butter and lemon zest, then add two tbsp of sugar to the breadcrumbs.
2. Pour milk over breadcrumbs, and separate the eggs. Beat the yolks (reserve the whites) and add vanilla extract, then pour the mixture over the breadcrumbs.
3. Pour into a buttered baking dish (1 1/2 quart size or similar) and bake for 20–30 minutes, or until set.
4. Spread jam on top of baked breadcrumb mixture.
5. Add remaining 2 tbsp sugar to top of jam. Beat egg whites into stiff peaks, then mound on top of sugar.
6. Lower oven to 325 degrees, return dish to oven and bake until meringue (egg whites) are browned on top. Let cool and serve. Enjoy!

