

## DESSERT

### Indian Pudding

#### Ingredients:

6 cups milk  
1 stick butter  
½ cup cornmeal  
¼ cup flour  
1 tsp salt  
½ cup molasses  
3 eggs, beaten  
1/3 cup granulated sugar  
1 tsp cinnamon  
1 tsp nutmeg  
1 tsp ginger  
1 cup golden raisins

#### Preparations:

1. Scald the milk and butter in a large double boiler (and keep warm)
2. Preheat oven to 250 degrees
3. In a separate bowl, mix cornmeal, flour and salt; stir in molasses. Thin the mixture with about ½ Cup of the scalded milk – a few tablespoonfuls at a time. Then gradually add the mixture back to the large pot of scalded milk. Cook, stirring, until thickened.
4. Temper the eggs by slowly adding a half Cup of the hot milk-cornmeal mixture to the beaten eggs, whisking constantly. Add the egg mixture back into the hot milk mixture. Stir to combine. Stir in the sugar and spices until smooth. (At this point, if the mixture is clumpy, you can put it through a blender to smooth it out.) Stir in the raisins.
5. Pour into a 2-1/2 quart shallow casserole dish. Bake for 2 hours at 250.
6. Allow the pudding to cool for an hour to be at its best. It can be reheated.
7. Serve with vanilla ice cream or whipped cream.