

Indian Pudding

1/4 cup corn meal
1 cup cold water
* 1 tsp salt
2 cups scalded milk
* 1 egg, well beaten
1/2 cup molasses
* 1 tsp cinnamon
1/4 cup sugar
1 tblsp butter
* 1/2 tsp ground ginger
1-1/2 to 2 tsps * cinnamon

Mix together corn meal, cold water and salt. Stir in scalded milk and bring to a boil, constantly stirring.

Boil 10 minutes, stirring occasionally. Blend in a mixture of egg, molasses, 1 tsp cinnamon, sugar, butter and ground ginger.

Pour into a well buttered 1 or 1-1/2 qt casserole. Bake 1/2 hour at 300 degrees.

Stir in 1 cup cold milk and continue to bake 2 more hours.

It is soooooo good with cinnamon ice cream! (Slightly soften 1 quart *high quality* ice cream and stir in 1-1/2 to 2 tsps cinnamon and refreeze.)

* Available at The Country Gourmet

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