

Corn Flake Pudding

From Kath Bagley

Ingredients

- 1 quart whole milk, scalded
- 1 1/2 cups corn flakes
- 1/2 cup molasses
- 1/2 cup sugar
- 2 eggs, beaten
- 1/4 cup pearl or quick-cooking tapioca granules
- 1 tsp butter
- Pinch of salt

Instructions

1. Preheat oven to 300°F.
2. Scald milk in a heavy saucepan until just steaming; remove from heat.
3. Stir in corn flakes, molasses, sugar, tapioca, butter, and salt.
4. Allow mixture to cool slightly, then stir in beaten eggs.
5. Pour into a greased baking dish.
6. Set baking dish in a larger pan filled with hot water (water bath).
7. Bake at 300°F for 2 hours, until pudding is set and a knife inserted in the center comes out clean.
8. Serve warm or chilled.

Corn Flake Pudding - Math Bagley

1 qt scalded milk

1 $\frac{1}{2}$ cup corn flakes

$\frac{1}{2}$ cup molasses

$\frac{1}{2}$ " sugar

2 egg (beat)

$\frac{1}{4}$ ^{cup} ~~teaspoon~~ tapioca

1 teas butter salt

Bake 2 hour in slow oven
(set in pan like custard) Very fine

