

Indian Pearl Pudding

From Carina Milman, March 27, 1966

Ingredients

- 2 Tbsp cornmeal
- 1 pint cold milk (for scalding)
- 1 1/2 cups molasses
- 3/4 cup sugar
- 1/4 tsp salt
- 4 beaten eggs
- 1 qt plus 1 cup milk
- 1/2 pkg whole tapioca (soaked overnight, drained)
- 1/4 cup butter
- 1 1/2 tsp cinnamon
- 1/2 tsp ginger
- 1 tsp nutmeg
- 1 cup milk (added during baking)

Instructions

1. Sprinkle 2 Tbsp cornmeal into 1 pint of cold milk. Scald and cook 10 minutes.
2. Remove from heat and add: molasses, sugar, salt, drained tapioca, butter, cinnamon, ginger, and nutmeg.
3. Add 4 beaten eggs and 1 qt plus 1 cup milk. Mix to combine.
4. Pour into a baking pan and bake at 300° for 1 hour.
5. After the first hour, add 1 cup milk and continue baking for another hour.
6. After the first hour and a half of total baking time, turn heat down to 250°.

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Sprinkle 2 tablespoons of cornmeal in 1 pint of cold milk. (scald and cook 10 minutes) Remove from fire and add:

1 1/2 cups molasses

3/4 c sugar

1/4 teaspoon salt

add 4 beaten eggs

1 qt. plus 1 c milk

1/2 pkg. (whole) tapioca (which has been soaked overnight) drain

1/4 c butter

1 1/2 tsp. cinnamon

1/2 tsp. ginger

1 tsp. nutmeg.

Pour in pan and bake for 1 hour in 300°
Then add 1 cup milk and cook for another hour. after first hour and a half turn heat down to 250°

Hope you will enjoy making this.

Mrs.

Carina Wilman

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Sincerely & Internally
Carina Wilman.

