



## INDIAN PUDDING

- 4 Cups Milk
- 1/3 Cup Yellow Cornmeal
- 1 Cup Dark Molasses
- 1/4 Cup Butter
- 1 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1 Teaspoon Ginger
- 1/2 Cup Raisins
- 1 Cup Cold Milk

## DIRECTIONS

1. Bring the 4 cups milk to a boil in the top of a double broiler.
2. Gradually whisk in cornmeal and cook 15 minutes.
3. Add molasses and remove from heat.
4. Add butter, salt, cinnamon, ginger and raisins.
5. Place the batter in a greased baking dish.
6. Pour 1 cup COLD milk over the top.
7. Bake in a 300 degree oven for 1 1/2 to 2 hours.
8. Serve with hard sauce, cream, or over ice cream.