

Caramel Pudding

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*4 tablespoons white sugar
1/2 cup brown sugar
4 tablespoons cornstarch
1/4 cup cold water
1 pint milk.
vanilla
2 tablespoons butter*

In a saucepan, stir the white and brown sugars until melted and brown.

In a bowl, moisten four tablespoons of cornstarch with 1/4 cup of cold water.

In a saucepan, bring the milk to a boil. Add the cornstarch mixture to the milk.

Add the sugar mixture to the milk mixture. Cook until thick.

Add a few drops of vanilla and the butter. Cook for a few minutes longer.

Serve with cream.

Per Serving (excluding unknown items): 598 Calories; 23g Fat (34.1% calories from fat); trace Protein; 100g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 267mg Sodium. Exchanges: 2 Grain(Starch); 4 1/2 Fat; 4 1/2 Other Carbohydrates.