

Kiss Pudding

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

*2 cups milk
1 1/2 tablespoons butter
3 egg yolks
3 egg whites
1 1/2 tablespoons
cornstarch
1/2 cup sugar
6 tablespoons powdered
sugar
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, beat the egg yolks and the sugar until light. Add the butter and cornstarch. Stir in the milk. Place the mixture in the top of a double boiler. Cook, stirring constantly, until thick. Flavor with the vanilla.

Pour the mixture into a baking dish.

In a bowl, mix the egg whites and powdered sugar. Beat until stiff. Pour over the top of the baking dish.

Place in the oven. Bake until slightly brown.

Serve with whipped cream and fruit.

Per Serving (excluding unknown items): 1301 Calories; 49g Fat (33.7% calories from fat); 35g Protein; 182g Carbohydrate; trace Dietary Fiber; 751mg Cholesterol; 603mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 2 Non-Fat Milk; 8 1/2 Fat; 9 1/2 Other Carbohydrates.