

GRAPENUTS PUFF PUDDING

Description

This used to be on the grapenuts cereal package maybe 70 years ago. I remember Nanna and my mother both making it and I used to make it quite often myself. Nanna came to visit us in Maine one summer and made this for us while she was there.

Ingredients

- 1 tsp grated lemon rind
- 4 tbsps butter
- 1 cup sugar
- 2 egg yolks(beatn)
- 2 egg whites (stiffly beaten)
- 3 tbsps lemon juice
- 2 tbsps flour (all purpose)
- 4 tbsps Grapenuts cereal (original)
- 1 cup milk
- Whipped Cream

Instructions

Add lemon rind to butter and cream well.

Add sugar gradually, blending after each addition.

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Add egg yolks and beat throughly, then add lemon juice.

Add flour, grapenuts and milk, mixing well.

Fold in stiffly beaten egg whites.

Turn into greased baking dish (a round 1 1/2 or 2 qt. pyrex casserole dish).

Place baking dish in a larger pan and add hot water.

Bake in slow oven (325) for 1 hour and 15 minutes.

Serve cold with whpped cream.

Notes

This is a light and lemony custardy dessert.