

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.

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.

Summary

Yield: 6

Source: Nanna Moran and Barbara Moran Mackie

Prep Time: 5 minutes

Category: Desserts

Cuisine: American