

OGUNQUIT BAPTIST CHURCH INDIAN PUDDING

Description

My parents, Barbara Moran Mackie and John Mackie vacationed in Maine from the time Jackie and I were 4 and 5. When they retired that's where they went. They joined the Ogunquit Baptist Church, a beautiful old one and were part of much that went on there from rummage sales to suppers and mother was the church secretary for a number of years.

Indian Pudding is an old New England recipe and the original was a little more involved. Whenever the church put on their suppers for the tourists in summer and the residents the rest of the year they had their version of Indian Pudding. It even was printed in their local paper.

The original was made with cornmeal and took much longer to cook. Cornflakes create nearly the same results.

Ingredients

- 3 cups cornflakes
- 1/2 cup molasses
- 1 qt milk
- 1/2 tsp cinnamon
- 1/2 tsp ginger

Instructions

Combine all ingredients and mix well.

Grease a 2 quart baking dish and pour pudding into the dish.

Bake at 350 degrees for one hour stirring at 20 minute intervals.

Notes

Serve warm with ice cream or whipped cream.

CHECK THIS FOR INGREDIENTS

Summary

Yield: 8

Source: Barbara Moran Mackie, Ogunquit Baptist Church

Prep Time: 1 1/2 hours

Category: Desserts

Cuisine: American