

VANILLA CREAM PUDDING

2012  
1/4 cup sugar is good

1 PT. milk *2 cups milk*  
1 teaspoon butter  
4 tbsp. flour = *1/4 cup*  
1/4 tsp. salt

3 egg yolks (or 2 whole eggs)  
1 c. sugar - ~~3/4 cup~~ *1/2 cup*  
1 tsp. vanilla

*1/4 cup*

Heat milk and mix flour, sugar and salt with beaten eggs.  
Add this to hot milk and stir until thick. Add butter and vanilla.

VARIATIONS

CHOCOLATE: MELT 2 OUNCES UNSWEETENED CHOCOLATE + MIX IN.

BUTTERSCOTCH - USE BROWN SUGAR INSTEAD OF WHITE.

BLANC MANGE - OMIT EGGS - INCREASE <sup>OR FLOUR</sup> CORNSTARCH TO 5 TABLESPOONS.

COOK TILL THICK - (10 MINS MORE) - GRACE NO EAT NOW.