

CUSTARDS/PUDDINGS/ICE CREAM

BOILED CUSTARD

1 qt. scalded milk
6 Tbsp. sugar
6 egg yolks or 3 whole eggs
2 Tbsp. cornstarch or flour
2 tsp. vanilla

Scald milk. Mix eggs, flour, and sugar. Pour hot milk over the mixture. Cook in a double boiler until it coats a spoon.

Juanita Wallace

BOILED CUSTARD

3 eggs to 1 qt. milk
1 c. sugar
2 Tbsp. flour or cornstarch
Dash of salt
1 tsp. vanilla flavoring

Put milk in double boiler to scald. Beat eggs and add sugar, flour, and salt. Stir into hot milk. Stir constantly or until coats spoon. Put flavoring in while cooling.

Patricia Holmes

COUNTRY STYLE VANILLA ICE CREAM

4 eggs
2 1/2 c. sugar
4 c. whipping cream
2 Tbsp. vanilla
1/4 tsp. salt
Approx. 5 c. milk

In a large mixing bowl, beat eggs until foamy. Slowly add sugar; beat until thickened. Add cream, vanilla, and salt; mix well. Refrigerate overnight if possible. Pour into ice cream freezer can. Add milk to fill line on can and stir well. Churn in freezer until firm. Makes approximately 4 to 5 quarts.

Deborah Scott

COUNTRY VANILLA ICE CREAM

4 eggs
2 1/4 c. sugar
4 c. whipping cream
1 Tbsp. plus 1 1/2 tsp. vanilla extract
1/2 tsp. salt
5 c. milk

Beat eggs with electric mixer at medium speed until frothy. Gradually add sugar, beating until thick (about 5 minutes). Add remaining ingredients; mix well. Pour into 1 gallon can from ice cream freezer. Freeze, following directions from ice cream freezer. Let ripen at least 1 hour. Mixture may be made and refrigerated a day before freezing. This ice cream stores well in refrigerator freezer for several days.

Sylvia Wallace

HOMEMADE ICE CREAM OR BOILED CUSTARD

1 qt. milk
1 c. sugar
3 Tbsp. flour
3 eggs, beaten
Salt
1 c. whipping cream or 1 small can of Pet milk

Mix well and cook on low heat until it coats the spoon. Remove from heat and cool. Add whipping cream.

Kathleen Rhodes

UNCOOKED BOILED CUSTARD

3 qt. milk
3 pkg. Instant vanilla pudding
1 c. sugar
1 pt. whipping cream
1 Tbsp. vanilla

Mix pudding and sugar. Beat in enough milk into pudding to dissolve. Add rest of milk and beat for 5 minutes. Add whipping cream and vanilla. Beat for 5 or more minutes. Makes 1 gallon.

Katherine Dean

BISCUIT PUDDING

2 eggs, beaten
1 c. sugar
1 tsp. ground cinnamon
3 c. crumbled biscuits
2 c. milk
1/2 tsp. vanilla
1/4 tsp. ground nutmeg

Combine eggs, milk, sugar, vanilla, cinnamon, and nutmeg. Add biscuits and stir well. Spoon mixture into a lightly greased 2 quart casserole. Bake at 350 degrees for 20 to 25 minutes or until a knife inserted in center comes out clean. Yields 6 servings.

Eline Sisson

BREAD PUDDING

2 1/2 c. dry bread cubes (3 1/2 slices)
1/3 c. raisins
4 eggs
2 c. milk
1/3 c. sugar
1/2 tsp. ground cinnamon
1/2 tsp. vanilla
1/4 tsp. salt

Place bread cubes in an 8x1 1/2 inch round baking dish. Sprinkle raisins over bread. Mix eggs, milk, sugar, cinnamon, vanilla, and salt; pour over all. Bake in a 325 degree oven

for 40 to 45 minutes or till a knife inserted near center comes out clean. Cool slightly.
Makes 6 servings.
Serve warm with a scoop of vanilla ice cream.

Jenny Frizzell

MOLASSES PUDDING

1 c. molasses
1 egg
1 1/2 c. plain flour
1 tsp. ginger
1/3 c. shortening
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. cinnamon

Combine molasses and shortening. Add egg, then buttermilk. Add flour, soda, ginger, and cinnamon. Mix well. Bake in greased and floured cast iron skillet for 30 minutes at 400 degrees.

Eline Sisson

MOMA'S BANANA PUDDING

1 c. sugar
1/2 c. flour
1 beaten egg
2 1/2 c. milk
1 tsp. vanilla
3 bananas
1 pkg. vanilla wafers

Mix sugar and flour. Add egg, milk, and vanilla. Cook in saucepan, stirring constantly; cook until thickened. Add vanilla and mix well. Stir in cut up bananas and 1/2 bag wafers. Pour into serving bowl. Top with remaining cookies. Serve hot or cold.

Barbara Willis

OLD-FASHIONED BREAD PUDDING

2/3 c. raisins
2 eggs
2 c. milk
1 tsp. cinnamon
1/2 stick margarine, melted
2 to 3 c. leftover biscuits (broken into 1 inch pieces)
3/4 c. sugar
1/4 tsp. nutmeg

Put bread pieces in pan. Sprinkle raisins over bread. Mix together egg, milk, and sugar. Pour over bread. Let stand until milk is absorbed. (Add more milk if needed.) Sprinkle cinnamon and nutmeg over mixture. Pour melted butter over top. Bake at 350 degrees until firm.

Optional: May add 1 teaspoon vanilla or lemon rind.

Hazel Dennison

PEACH PUDDING

4 c. peaches, peeled and cut up
1 2/3 c. sugar
1 c. flour
1/3 c. milk
1/3 c. butter
1 egg

Cover peaches with cup of sugar; set aside. Combine remaining ingredients and mix well; fold in peaches. Pour into well greased deep baking dish. Bake at 350 degrees for 40 minutes. Serve while hot or chill and serve with whipped cream. Yield: 8 servings.

Jean Lawson

WALNUT CRUNCH PUDDING

1 egg, beaten
1 c. sugar
1 c. chopped walnuts
1 small pkg. instant vanilla pudding mix
1 c. milk
1 c. sour cream
2 medium sliced bananas or other fruits (such as peaches, blueberries, etc.)

Mix together egg, sugar, and chopped nuts; spread thinly on lightly greased large baking sheet. (Can mound somewhat as will spread and flatten while cooking.) Bake for 15 to 20 minutes at 350 degrees until golden. Cool to room temperature. Crush baked nut mixture (not too small) and sprinkle 1/2 of crumbs in bottom of 8x8x2 inch baking pan. Combine pudding mix, sour cream, and milk; beat on low speed of mixer or rotary beater, 1 or 2 minutes until well blended. Fold in sliced bananas (or other fruit). Spoon over crumbs in pan and top with remaining crumbs. Chill for several hours before serving. To serve, cut in squares and garnish each square with a walnut half.

Mrs. Wilma MacLeod