

Tiffin Famous French Pudding

From The Chef of Tiffin Inn

Ingredients

- 1 lb. butter (room temperature)
- 4 cups powdered sugar
- 8 eggs, unbeaten
- 2 cups chopped English walnuts
- 2 cups chopped maraschino cherries
- 1 tsp vanilla
- Pinch of salt
- 2 lbs. vanilla wafers, coarsely crushed
- 1 quart whipping cream

Instructions

1. Line a large buttered pan (10x16) with 1/2 the vanilla wafer crumbs.
2. Cream butter well on electric beater and add powdered sugar slowly.
3. Add eggs one at a time and beat until fluffy.
4. Put this mixture in the wafer lined pan. Place in refrigerator.
5. Whip the cream, add nuts, cherries and vanilla.
6. Cover over egg mixture and top with remaining crumbs.
7. Freeze.
8. Serve with any sauce, such as wine or apricot with Kirsch.

