Filbert Holiday Pudding

Ingredients

- 3/4 cup chopped filberts (hazelnuts)
- 2 eggs, separated
- 1 cup sugar
- 6 Tbsp cocoa
- 2 Tbsp melted butter
- 1 1/2 cups flour
- 2 tsp baking powder
- 1 cup milk

Instructions

1. Toast filberts in a 350-degree oven for 8 minutes.
2. Beat egg yolks. Add sugar and cocoa, blending well.
3. Stir in melted butter.
4. Sift flour and baking powder together. Blend into egg mixture.
5. Add milk.
6. Beat egg whites until stiff but not dry and fold into mixture.
7. Fold in chopped filberts.
8. Pour into well-greased ring mold. Cover and steam 1 1/2 hours.
9. Serve with creamy Eggnog Pudding Sauce. Yields 8 servings.

Eggnog Pudding Sauce

- 1 egg
- 1 cup powdered sugar
- 3 Tbsp melted butter
- 1/2 pint heavy cream, whipped
- Nutmeg

1. Whip egg with fork until blended.
2. Stir in powdered sugar and butter.
3. Chill.
4. Just before serving, fold into whipped cream.
5. Sprinkle with nutmeg.

FILBERT HOLIDAY PUDDING

¾ cup chopped filberts
2 eggs, separated
1 cup sugar
6 tablespoons cocoa
2 tablespoons melted butter
1½ cups flour
2 teaspoons baking powder
1 cup milk

Eggnog Pudding Sauce:

1 egg
1 cup powdered sugar
3 tablespoons melted butter
½ pint heavy cream, whipped
Nutmeg

Toast filberts in a 350-degree oven for 8 minutes. Beat egg yolks. Add sugar and cocoa, blending well. Stir in melted butter. Sift flour and baking powder together. Blend into egg mixture. Add milk. Beat egg whites until stiff but not dry and fold into mixture. Fold in chopped filberts. Pour into well-greased ring mold. Cover and steam 1½ hours. Serve with creamy Eggnog Pudding Sauce. Yields 8 servings.

To make Eggnog Pudding Sauce: Whip egg with fork until blended. Stir in powdered sugar and butter. Chill. Just before serving, fold into whipped cream. Sprinkle with nutmeg.

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