

Indian Tapioca

Ingredients

- 1/3 cup tapioca
- 1/4 cup Indian meal (cornmeal)
- 1 quart milk, scalded
- 1 cup molasses
- 1/2 tsp salt
- 2 Tbsp butter
- 1 1/2 cups cold milk
- Raisins or dates (optional, a few)

Instructions

1. Mix together the tapioca and Indian meal, then stir while sprinkling into 1 quart of scalded milk.
2. Stir and cook until the tapioca is transparent.
3. Stir into the pudding: 1 cup molasses, 1/2 tsp salt, and 2 Tbsp butter.
4. Turn into a buttered baking dish.
5. Pour 1 1/2 cups cold milk over the top and set in the oven without stirring.
6. Bake about 1 hour.
7. Add a few raisins or dates if on hand.

INDIAN TAPIOCA

Mix to-geher

$\frac{1}{3}$ Cup Tapioca

$\frac{1}{4}$ Cup Indian Meal

and stir while sprinkling into 1 quart of scalded milk. Stir and cook until the tapioca is transparent, then stir into the pudding 1 cup of molasses- ~~$\frac{1}{2}$ tea~~ ^{$\frac{1}{2}$ tea} spoon salt and 2 tablespoons butter. Turn into a buttered baking dish

Pear over the top $\frac{1}{2}$ cups cold milk and set in the oven without stirring

Bake about 1 hour

*Add a few raisins or dates
if on hand. Ernestine Duncan*

Oct 5, 1930

