TAPIOCA PUDDING

By Wilma Schmidt

Contributed by Debora Rayner

THERON

1 qts milk

6 eggs (separated)

½ cup sugar in the egg yolks

1 Tbs corn starch

A dash of salt

Scald milk, pour a little in egg yolks, mix, and pour back into pan, boil, add about 2/3 to ¾ cup tapioca. Keep stirring, beat egg whites, add ½ cup sugar, 1 tsp vanilla. Fold hot mixture into egg whites

This recipe is really excellent hot or cold. I remember Grandma (Ellen Russell Schmidt) making this and hardly being able to wait until it was ready to do more than just lick the spoon. Once the best thing I ever got from the tooth fairy was a small orange Tupperware bowl of tapioca pudding under my pillow from my mom (Wilma Schmidt)