

**CLASSIC OLD FASHIONED
TAPIOCA PUDDING**

1/3 CUP TAPIOCA 2 1/4 CUPS MILK
3/4 CUP WATER 1/4 TEASPOON SALT
2 EGGS, SEPARATED 1/2 CUP SUGAR
1/2 TEASPOON VANILLA

**SOAK TAPIOCA IN WATER FOR 30 MINUTES IN A 1 1/2
QUART SAUCEPAN.**

**ADD MILK, SALT, AND LIGHT BEATEN EGG YOLKS TO
TAPIOCA AND STIR OVER MEDIUM HEAT UNTIL BOILING.
SIMMER UNCOVERED OVER VERY LOW HEAT for 10-15
MINUTES. STIR OFTEN. BEAT EGG WHITES WITH SUGAR
UNTIL SOFT PEAKS FORM. FOLD ABOUT 3/4 CUP OF HOT
TAPIOCA INTO EGG WHITES, THEN GENTLY FOLD
MIXTURE BACK INTO SAUCEPAN. STIR OVER
LOW HEAT FOR ABOUT 3 MINUTES. COOL 15 MINUTES
THEN ADD VANILLA. SERVE WARM OR CHILLED, PLAIN
OR WITH NUTMEG OR COCONUT MIXED IN.
MAKES 3 1/2 CUPS**