

## **Pudding: Jane King**

- 2- $\frac{1}{2}$  cups reconstituted powdered milk**
- $\frac{1}{2}$  to  $\frac{1}{3}$  cups sugar**
- 2 eggs, beaten**
- 3 tablespoons cornstarch, mixed with 2 tablespoons milk**

1. Put milk on stove to heat.
2. Sprinkle sugar into milk so it can dissolve on its way down.
3. Stir beaten eggs into milk.
4. Mix cornstarch mixture into milk.
5. Keep stirring; watch heat so pan doesn't burn.
6. When it starts to bubble, turn off heat, pour into dish and let it cool.
7. Sprinkle nutmeg on top "for nice."

Notes: Add a little vanilla if you wish. If it's watery after it cools, either pour off water or drink it. If pan burns, boil about 1 cup of water and  $\frac{1}{4}$  cup of baking soda for quite a while—black will float off, most of the time.