

VANILLA CREAM PUDDING

YOU NEED:

- 1 egg
- 2 tablespoons cornstarch
- 1/4 cup sugar
- 1/2 teaspoon salt
- 2 cups milk
- 1 tablespoon margarine or butter
- 1 teaspoon vanilla

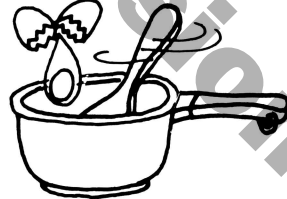
SERVE WITH:

- Pork Stew
- Buttered Corn
- Diced Apple and Celery Salad
- Buttermilk Biscuits
- Milk Margarine or Butter

GET READY:

1/							
	1 egg	2 tablespoons cornstarch	1/4 cup sugar	1/2 teaspoon salt	2 cups milk	1 tablespoon margarine or butter	1 teaspoon vanilla

2/
Break egg into heavy sauce pan. Beat well.



Mix in cornstarch, sugar and salt. Stir in milk.

3/
Cook over moderate heat, stirring all the time, until mixture thickens.

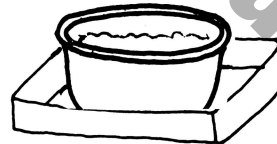


Boil 1 minute more, stirring all the time. Remove from heat.

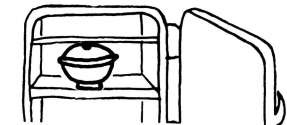


4/
Add margarine or butter and vanilla. Stir until fat melts.

Pour into bowl. Put bowl in pan of cold water to cool.



Cover bowl. Chill in refrigerator before serving.



Makes 4 servings.



SMART SHOPPER RECIPE

U. S. D. A. CONSUMER AND MARKETING SERVICE



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