

SNOW PUDDING

Contributed by Noreen

This recipe is a favourite of Noreens that her mother used to make

pudding

1 1/2 cups white sugar
2 1/2 tbsp. gelatin (3)
2 cups boiling water(2 1/2)
1/2 cup lemon juice (2/3)
1/2 cup cold water
3 egg whites (6)
1/2 tsp. lemon peel

Sauce

2 cups scalded milk
1/2 tsp. salt 3/4 tsp. vanilla
3 egg yolks, beaten
1/4 to 1/2 cup sugar



Noreen aged 6

Soak gelatin in cold water and dissolve in hot water. Add sugar; mix to dissolve sugar. Add lemon juice and peel; stir to mix well; set aside to cool. When beginning to thicken, beat with an electric mixer. While mixture is cooling, stiffly beat the egg whites. Add to the beaten lemon-gelatin mixture and beat until stiff, about 5 minutes. Let gel for at least 2 hours until set.

Sauce:

Beat egg yolks slightly, add sugar and salt and stir constantly while adding milk. Put in the top of a double boiler and stir constantly until mixture thickens (about 10 minutes). Can be thickened with a bit of cornstarch if necessary.

At serving time pour over individual servings and decorate each with a cherry.