

Bethel Cookbook

Bread Pudding

2 cups of milk, scalded
2 Tbs butter melted
1 cup soft bread
2 eggs

1/4 cup sugar
1/4 tsp salt
1/2 tsp vanilla

Add butter to scalded milk. Pour over bread. Let stand 15 minutes. Separate eggs and beat yolks well. Add sugar to yolks and mix well. Add salt and vanilla. Add to milk mixture and beat until smooth (with spoon). Pour into greased pudding pan and bake at 325° for 25 minutes until firm.

Ida Hankinson

Bread Pudding Custard

1 stick oleo or butter
4 hot dog or hamburger buns
6 eggs
2 1/2 cup milk
1 1/4 cup sugar
1 tsp vanilla

Melt butter in 9"x13" pan. Coat buns with butter. Put in pan crust side up. Mix everything else together until eggs are well blended. Pour over buns. Bake at 350° for 30-35 minutes.

Shelley Willis

Bethel Cookbook

Banana Pudding

8-10 ripe bananas
1 box vanilla wafers
2 small boxes instant banana cream pudding
1 small box instant vanilla pudding
1 small box instant French vanilla pudding
2 cans Eagle Brand milk

Mix all of the above with 3 cans cold water. Beat with mixer good. Let chill till set.

1 quart or 4 1/2-pints whipping cream (Put into freezer with bowl and beaters of mixer for about 10 minutes.) Whip till stiff peaks form.

Fold everything together and layer like regular banana pudding. Sprinkle with crumbled vanilla wafers on top. Let set overnight.

Nancy Stiles

Banana Cream Pudding

2/3 cup sugar	2 cups milk
1/3 cup flour	1/8 tsp salt
3 egg yolks	1 cup sliced bananas
1 tsp vanilla	3 egg whites beaten
3 tsp confectioners sugar	

Blend sugar with flour. Pour in egg yolks and milk. Cook until thick and creamy in double boiler, stirring frequently. Cool and add vanilla, salt, and bananas. Add confectioners sugar to beaten egg whites and beat until creamy. Lightly blend with rest of ingredients. Chill.

Betty Brown

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Indian Pudding

8 Tbs cornmeal
6 cups milk, scalded
1/2 cup brown sugar
1/4 butter
1 tsp salt

6 eggs, beaten
1 tsp ginger
1/2 lb seedless raisins
1 tsp grated lemon rind

Combine the cornmeal with the milk. Add the sugar, butter, and salt. Let the mixture cool. Then add the lemon rind, ginger, raisins, and eggs. Bake in a buttered casserole or baking dish for 2 hours in a slow oven. Serves 10.

Carl Merritt