

Indian Pudding

Ingredients

3 c. milk
1/2 c. cornmeal
1/2 tsp. salt
3 eggs
1/4 c. light brown sugar
1/3 c. molasses
2 tbsp. butter
1/2 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. ginger

Directions

Lightly grease crock. Preheat on high for 20 minutes. Meanwhile bring milk, cornmeal and salt to a boil. Boil, stirring constantly, for 5 minutes. Cover and simmer an additional 10 minutes. In a large bowl, combine remaining ingredients. Gradually beat in hot cornmeal mixture and whisk until smooth. Pour into crock and cook on high for 2 to 3 hours or low for 6 to 8 hours.