



TAPIOCA PUDDING

- 2 Cups Milk
- 2 Tablespoons Quick Cooking Tapioca
- 1/4 Teaspoon Salt
- 1/4 Cup Sugar
- 1 Egg, Separated
- 1/4 Teaspoon Vanilla

DIRECTIONS

1. Cook milk, tapioca, salt and sugar in a double boiler for 15 minutes, stirring frequently.
2. Add to beaten egg yolk and cook 5 minutes longer, stirring constantly.
3. Fold in stiffly beaten egg whites and vanilla.
4. Pour into sherbet glasses. Chill.
5. Top with cream if desired.