

## Longfellow's Wayside Inn Baked Indian Pudding

2 quarts milk

2 cups molasses

1 teaspoon nutmeg

2 1/2 cups milk

1 1/2 cups cornmeal

1 teaspoon salt

1/3 teaspoon ginger

1 1/2 cups whole eggs

2 teaspoons cinnamon

Bring 2 quarts of milk to boil in a heavy pan. Add cornmeal to milk and blend with a wire whisk until it thickens. Add molasses, salt, cinnamon, nutmeg and ginger and bring to a boil. In a separate container, blend the 2 1/2 cups of milk and eggs and add the hot mixture to it and stir. Place in a very large, buttered baking pan or casserole. Bake in a 350 degree oven approximately 1 hour. Test pudding with a knife for doneness. Best eaten warm. This recipe can be cut in half for a family sized amount!