

### DANISH RUM PUDDINGIII

Set out a  $2\frac{1}{2}$  - qt. mold. Pour into a small bowl -  $\frac{1}{2}$  cup cold water. Sprinkle evenly over cold water - 2 tablespoons ( 2 env.) unflavored gelatin. Let stand about 5 min. to soften.

Beat until thick and lemon colored - 6 egg yolks. Add gradually, beating constantly  $\frac{1}{2}$  cup sugar. Add gradually to egg-yolk mixture, stirring until well blended 2 cups of milk,  $\frac{1}{2}$  cup cream.

Pour into top of double boiler and place over simmering water.

Cook, stirring constantly, until mixture coats a silver spoon.

Remove top of double boiler from heat and simmering water. Immediately stir in softened gelatin until gelatin is completely dissolved.

Chill in refrigerator or pan of ice and water until mixture begins to gel ( gets slightly thicker). (If placed over ice and water, stir frequently; if placed in refrigerator, stir occasionally.)

Blend in 6 tablespoons rum. Beat until rounded peaks are formed - 6 egg whites. Spread beaten egg whites over mixture and gently fold( page 5) together. Rinse mold in cold water. Turn mixture into the mold. Chill in refrigerator until firm. When ready to serve, unmold (page 5) onto a chilled serving plate and serve with Raspberry Sauce or Lingonberry preserves- 10-12 servings.