

DANISH RUM PUDDING

Ingredients

- ½ cup cold water
- 2 tablespoons unflavored gelatin. (or two envelopes)
- 6 eggs
- ½ cup sugar
- 2 cups milk
- ½ cup cream
- 6 tablespoons rum
- Raspberry Sauce or Lingonberry preserves

Instructions

- Set out a 2 ½ qt. mold.
- Pour into a small bowl- ½ 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 ½ cup sugar.
- Add gradually to the egg-yolk mixture, stirring until well blended 2 cups of milk, ½ cup cream.
- Pour into top of double boiler and place over simmering water
- Cook, stirring constantly, until mixture coats a silver spoon.
- Remove the top of the 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 the mixture begins to gel (gets slightly thicker).
- If placed over ice and water, stir frequently; if placed in the 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 together.
- Rinse mold in cold water.
- Turn mixture into the mold.
- Chill in refrigerator until firm. when ready to serve, unmold onto a chilled serving plate and serve with Raspberry Sauce or Lingonberry preserves