

Maple Indian Pudding

Ingredients:

- 1 cup cornmeal
- 1 quart whole milk
- ¼ cup maple sugar
- ¼ cup light brown sugar
- 1 cup heavy cream
- ½ cup pure maple syrup
- 1/8 teaspoon ground nutmeg

Butter a 1-1/2 quart souffle dish. In heavy saucepan, whisk cornmeal into milk over medium-high heat, stirring until slightly thickened, about 5 minutes. Remove from heat and stir in sugars. Add cream, maple syrup and nutmeg. Pour into prepared dish and bake in a 275-degree oven about 4 hours (yes, 4 hours), until pudding is bubbly and top is brown. Let rest 30 minutes before serving. Refrigerate leftovers.