

Tapioca Pudding

INGREDIENTS

½ cup	Small Pearl Tapioca
3 cups	Milk
¼ tsp.	Salt
2	Eggs
2 cups	Milk
½ cup	White Sugar
1 tsp	Vanilla extract

DIRECTIONS

1. Stir together the milk, tapioca, sugar, and salt in a medium saucepan. Bring the mixture to a boil over medium heat,

stirring constantly. Reduce heat to low; cook & stir 5 minutes longer.

2. Whisk 1 cup of the hot milk mixture into the beaten eggs, 2 Tbsp. at a time until incorporated. Stir the egg mixture back into the tapioca until well mixed.
3. Bring the pudding to a gentle simmer over med-low heat; cook and stir 2 minutes longer until the pudding becomes thick enough to evenly coat the back of a metal spoon. Remove from heat and stir in vanilla.
4. Bake in the preheated oven for 45 min. or until the top springs back when lightly tapped. Serve hot or refrigerate and serve cold.



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