

Transparent Pudding

Beat eight eggs very light, add half a pound of pounded sugar, the same of fresh butter melted, and half a nutmeg grated; sit it on a stove, and keep stirring till it is as thick as buttered eggs--put a puff paste in a shallow dish, pour in the ingredients, and bake it half an hour in a moderate oven; sift sugar over it, and serve it up hot.

From Mary Randolph's *The Virginia Housewife*, 1831

Adaptation:

8 eggs

1 ¼ c sugar

2 sticks butter, melted and cooled

1 tsp nutmeg

Puff Pastry

Sugar for dusting

1. Preheat the oven to 350° F.
2. In a large mixing bowl, beat the eggs until light and fluffy. Add the sugar, melted butter, and mix to combine.
3. Put egg mixture into a medium saucepan and cook over medium heat, stirring constantly until it has thickened. The mixture should resemble pudding. Add the nutmeg and combine.
4. Put the puff pastry in the bottom of a 9" pie plate. Pour egg mixture over pastry.
5. Bake for 30 minutes, or until the crust is brown and the center of the pie has a little bit of wobble. Sprinkle sugar over the dish.
6. Serve hot and enjoy!