

# Waldorf Pudding

## Ingredients:

### *Filling:*

1 tablespoon butter  
2 medium diced skinned apples  
¼ cup raisins  
½ cup chopped walnuts  
2 tablespoons brown sugar

### *Cream base:*

2 ½ cups heavy cream  
6 egg yolks  
½ cup sugar  
1 tablespoon vanilla extract  
1 tablespoon lemon zest  
Pinch of nutmeg  
Wafers and icing sugar for topping.



## Instructions:

### *Filling:*

Melt the butter over medium heat and add the diced apples. Cook for 5 minutes until the apples are softened and then add the raisins, and ½ of the walnuts, stirring often. Add the brown sugar and cook an additional 2 to 4 minutes until all is glazed with the melted sugar. Scoop all into a separate bowl and put aside.

### *Cream Base:*

Whisk or use a blender. Add together the heavy cream, egg yolks, sugar, vanilla extract, lemon zest and pinch of nutmeg. Blend on medium for 2 minutes, or whisk until well blended. Fill soufflé bowls (also known as Ramekins) with a table spoon or so of the filling, and then pour in the cream sauce until ¾ full.

Add a little more filling to top off the bowl. Place soufflé bowls in an oven proof baking pan (about 4 or 5 per pan) and fill with water about ¾ up on ramekins.

Bake in a preheated oven at 325°F. Watch that the top does not get brown too fast. Puddings should take about an hour depending on your individual oven.

### **Waldorf Pudding (continued)**

Test readiness by sliding in a sharp knife, if it comes out clean the puddings are done, if the knife comes out with filling on it, then leave puddings in the oven for

an addition 10 minutes or until ready. Remove puddings carefully from the water, and let stand 15 minutes. Then place them in the refrigerator over night. Top with wafer, walnuts, and icing sugar just before serving.

*Serves eight (in average size ramekin bowls)*

***From the Titanic Murder Mystery Dinner <http://www.printablemysterygames.com>***