

Tapioca Pudding

3 cups whole milk
 $\frac{1}{2}$ cup quick-cooking tapioca
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ teaspoon salt
2 eggs, beaten
 $\frac{1}{2}$ teaspoon vanilla extract

Directions

Instructions Checklist

Step 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 and stir 5 minutes longer.

Step 2

Whisk 1 cup of the hot milk mixture into the beaten eggs, 2 tablespoons at a time until incorporated.

Stir the egg mixture back into the tapioca until well mixed.

Bring the pudding to a gentle simmer over medium-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 the heat and stir in the vanilla.

The pudding may be served hot or poured into serving dishes and refrigerated several hours until cold.