

# ***Pearl Tapioca Pudding***

*This dish can be combined with other flavors. It may be stirred with some toasted pecans, coconut or chocolate chips and served with a dollop of whipped cream.*

***Servings: 4***

## ***Ingredients***

*1/2 cup small pearl tapioca*

*1/3 cup sugar*

*1 cup water*

*2 large eggs*

*1 tablespoon butter*

*1/8 teaspoon salt*

*1 cup heavy cream*

*1 1/2 cups milk*

*1 teaspoon vanilla*

## ***Preparation***

*1. In a small bowl, combine the tapioca and water; cover and soak overnight. Add the butter, sugar, salt and eggs to a bowl, beating until smooth.*

*2. Stir in the cream, milk and vanilla. Drain the soaked tapioca and add to the milk mixture and stir.*

*3. Coat a 1-quart stainless steel bowl with spray (nonstick). Pour the tapioca mixture into the bowl. Tight bowl with heavy-duty aluminum foil.*

*4. Pour the rest of the cup of water into the pressure cooker, add the rack and crisscross long, doubled strips of foil over it to create handles to remove the pan later.*

*5. Center the pan, still covered, holding the tapioca mixture on the foil strips on the rack.*

*6. Secure lid and bring to low pressure for 12 minutes. Remove from the heat, quickly release the pressure and remove the lid.*

*7. Lift the pudding from the pressure cooker. Allow to rest for 15 minutes, remove the foil cover and stir. Add more vanilla if desired. Refrigerate until ready to serve.*