

**Recipe for Hungarian Crumb Pudding** [as written down by Eva S. Fenyes]

¼ pound of butter

¼ pound of sugar

¼ pound of almonds ground fine

Rind of one lemon grated

A good handful of bread crumbs softened in milk and pressed out.

Beat all well together. Then in a bowl beat 8 yolks of eggs, add little by little to above mixture. Stir ½ an hour. Then add 4 whites of eggs beaten stiff, butter a pudding mold and steam til done.

**Sauce for Above:**

¼ pound of sugar with a little grated rind and a squeeze of lemon. 10 yolks of eggs. For every yolk, put 1 Tablespoon of white wine. Stir well and put in a porcelain pot on the fire, stirring til it begins to get thick and to rise. Then remove from fire and keep on stirring a few moments. Pour some on the pudding and put the rest in a sauce boat.

*Pasadena Museum of History (Fenyes-Curtin-Paloheimo Collection)*