

Categories: Dessert

Title: Dravle

Description:

An old Norwegian delicacy

Ingredients:

1/2 gallon milk - bring to boil (microwave is quick)

add:

1 cup buttermilk

3 beaten eggs

a little cream

Mix well, bring to boil, turn down heat to low, cook until it turns tan in color - don't stir again for 10-12 hours. (I put it in the crockpot on low)

Drain off juice - mix

1/2 cup sugar

1 1/2 T flour

1/2 egg

1/2 tsp cinnamon

1/4 t salt

add to the juice and cook. When it comes to a boil add the thick curds and cook slightly.

Serve as a dessert.

Directions:

see above

Number Of Servings: Depends on size of serving

Preparation Time: 12 hours