



Baked Cushaw

Originally submitted by Mrs.
Edward Wall

1 medium cushaw
2 eggs
2 cups sugar
2 tablespoons flour
1 teaspoon vanilla
1/2 pound butter (2 sticks)
1/2 teaspoon baking powder
[fresh] Nutmeg to taste

Directions: Cut cushaw in pieces, scrape out seed, and boil until tender. Remove peeling. Mix cushaw with rest of ingredients. Place in baking dish and bake in a 350-degree oven until firm and brown on top.