

# Chayote in cream

---

## Ingredients

- 4 chayotes
- 4 tablespoons cornstarch
- 3/4 cup sugar
- 2 egg yolks
- 1 cup milk
- 1 teaspoon salt
- 2 tablespoons raisins
- 2 tablespoons melted butte
- 1-2 cup cracker meal

## Directions

- Split the chayotes lengthwise and boil. When they are soft take out the pulp and mash well.
- Beat the yolks with the sugar, add salt, and cornstarch, milk, mashed chayotes, butter and potatoes.
- Put on the fire and cook until thickened like a cream.
- Fill the rinds with the cream and sprinkle cinnamon on top.
- Bake for ten minutes.

