

Caramel Tapioca

Tapioca

½ cup pearl tapioca
¼ tsp salt
2 cups boiling water

Caramel

¾ cup sugar
¼ cup boiling water
¼ cup sugar
½ cup broken walnuts

Add tapioca and salt to boiling water, return to boil, and boil two minutes, stirring constantly. Move to double boiler and cook until tapioca is transparent, about 20 minutes.

Stir ¾ cup sugar constantly over medium-low heat until it becomes a golden syrup. Remove from heat and add ¼ cup boiling water. Return to boil and boil for one minute, stirring to dissolve.

Add caramel to tapioca. Stir in ¼ cup sugar and walnuts. Chill. Serve over ice cream or fruit, or topped with whipped cream.

Adapted from *One Hundred Delights* (1922).