



## Rice Pudding

Prep: 30 minutes

Bake: 45 minutes

Stand: 15 minutes

Makes 8 servings (2/3 cup each)

### Ingredients:

1/2 cup uncooked regular long grain rice

1 cup water

2 large eggs or 4 large egg yolks

1/2 cup sugar

1/2 cup raisins or chopped dried apricots

2 1/2 cups milk

1 teaspoon vanilla

1/4 teaspoon salt

Ground cinnamon or nutmeg

### Directions

1. Heat rice and water to boiling in 1 1/2 -quart saucepan, stirring once or twice; reduce heat to low. Cover and simmer 14 minutes (do not lift cover or stir). All water should be absorbed.
2. Heat oven to 325 degrees.
3. Beat eggs in ungreased 1 1/2 -quart casserole. Stir in sugar, raisins, milk, vanilla, salt and hot rice. Sprinkle with cinnamon.
4. Bake uncovered 45 minutes, stirring every 15 minutes. (Overbaking may cause pudding to curdle). Top of pudding will be very wet and not set.
5. Stir well; let stand 15 minutes. Enough liquid will be absorbed while standing to make pudding creamy. Serve warm, or cover and refrigerate about 3 hours or until chilled.
6. Refrigerate any remaining dessert.

### Nutrition Analysis: 1 Serving:

Calories: 195 (calories from Fat 25)

Fat: 3g (Saturated 1g)

Cholesterol: 60mg

Sodium: 115mg

Carbohydrate: 37g

Dietary Fiber: 0g

Protein: 5g