



Noreen's Kitchen

Mommom's

Baked Rice Pudding

Ingredients

4 cups cooked rice
4 cups whole milk
2 cups cream
6 large eggs
1 cup sugar

1 1/2 cups raisins or other dried fruits (Optional)
1/2 teaspoon salt
1 teaspoon cinnamon plus more for sprinkling
1/2 teaspoon nutmeg (optional)

Step by Step Instructions

Preheat oven to 325 degrees.

Place cooked and cooled rice into a deep casserole (3 or quart).

Mix raisins or other dried fruit in with the rice to distribute evenly. Set aside.

Beat eggs together until well blended.

Add milk and cream and continue to beat to blend.

Add sugar and salt and blend well.

Pour egg mixture over the rice and dried fruit.

Sprinkle the top with 1 teaspoon of ground cinnamon.

Bake, uncovered for 90 minutes or until the top is browned and appears to be set with a slight jiggle to it.

Remove from oven and allow to cool for at least 30 minutes before serving.

Remaining pudding should be stored in the refrigerator and eaten within 3 to 5 days.

Enjoy!