

# Chocolate Rice Pudding

*Canadian Mennonite Cookbook - 1974*

*1/2 cup rice  
1/4 teaspoon salt  
3 cups boiling water  
2/3 cup sugar  
2 egg yolks  
3 cups warm milk  
2 tablespoons butter  
3 tablespoons cocoa  
2 egg whites, beaten*

Wash the rice. Cook with salt in boiling water until tender. Drain through a sieve. Pour out the water.

In a bowl, combine the sugar, cocoa and egg yolks. Add the warm milk and butter. Transfer the mixture to a saucepan.

In a double-boiler, cook over hot water for about 20 to 30 minutes. Fold in the beaten egg whites.

Serve.

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Per Serving (excluding unknown items): 1691 Calories; 60g Fat (31.4% calories from fat); 47g Protein; 250g Carbohydrate; 7g Dietary Fiber; 587mg Cholesterol; 1280mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 1/2 Lean Meat; 3 Non-Fat Milk; 11 Fat; 9 Other Carbohydrates.