

Rice Pudding

Canadian Mennonite Cookbook - 1974

2 tablespoons rice
2 cups milk
1/4 teaspoon salt
1/4 teaspoon sugar
1/2 cup raisins
1 teaspoon vanilla

Preheat the oven to 350 degrees.

Wash the rice. Cook with the milk in the top of a double boiler.

Add the salt, sugar, raisins and vanilla.

Place the mixture in a greased baking dish.

Bake for one and one-half hours or more.

Per Serving (excluding unknown items): 618 Calories; 17g Fat (23.8% calories from fat); 20g Protein; 101g Carbohydrate; 3g Dietary Fiber; 66mg Cholesterol; 782mg Sodium. Exchanges: 1 Grain(Starch); 4 Fruit; 2 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.