

Rice Pudding – Baked Version

$\frac{3}{4}$ cup uncooked rice – cook in boiling water until tender (cool slightly when done)

Beat 2 large eggs in a casserole dish.

Add 3 to 4 cups of whole milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup raisins (dark or white), 1 tsp Vanilla Extract, 1 tbsp Butter (melted) to casserole dish.

Add rice to mixture and bake in oven @ 350° for $\frac{3}{4}$ hour or until mixture thickens and top begins to brown.

GOOD LUCK!

Note: Although this particular recipe does not call for it, I've seen recipes where the baking should be done with the casserole dish inside another bowl filled with water. I guess this is like a Flan or Cheesecake; spreads the heat more evenly and keeps the rice from sticking to the casserole dish.