

## Honey Sweet Rice Custard

### Ingredients:

- 3 eggs (or reconstituted dried egg powder)
- 1/3 cup honey
- 3 cups milk (or reconstituted dried milk)
- 1/2 cup raisins
- 1 teaspoon vanilla
- 1 1/2 cups cooked brown or white rice
- 1/2 teaspoon nutmeg

Preheat oven to 350°F. Beat together everything but the rice and nutmeg. Mix in the rice and pour into a greased 2 quart baking dish. Sprinkle with the nutmeg. Set the dish in a pan of hot water and bake about 1 1/2 hours, or until custard is set. Do not over bake. The custard will continue to cook and set up some after you remove it from the oven. This is better served cold.