

Baked Rice Pudding

Ingredients:

- 1/3 cup brown or white rice
- 4 cups whole milk (or reconstituted powdered milk)
- 1/4 to 1/3 cup honey or sugar
- 1 tablespoon butter (or reconstituted butter powder)
- 1/3 cup raisins
- 1 teaspoon vanilla
- 1 teaspoon cinnamon

Wash the rice then mix it with the milk, honey and butter in a greased baking dish. Bake in a very slow oven, at 225 - 250°F, for about six hours, stirring occasionally. The pudding is done when the rice is tender and the pudding reaches your desired thickness. When it reaches this point, add the raisins and vanilla, sprinkle with cinnamon and return to the slow oven for about 20 minutes longer. Serve warm or cold.