



## Home Grown Recipes



## DESSERTS "RICE PUDDING"

## -INGREDIENTS-

- 2 ¼ CUPS MILK
- 1 CUP LONG GRAIN RICE, WASHED
- 1/3 CUPS SUGAR
- 1 STICK CINNAMON
- 1 CUP RAISINS
- ½ CUPS HEAVY CREAM
- 5 EGG YOLKS
- ½ CUPS WHIPPED CREAM

## -DIRECTIONS-

IN A LARGE SAUCEPAN, HEAT THE MILK AND BRING TO A SIMMER.  
ADD THE RICE, SUGAR AND CINNAMON. SIMMER AND STIR FOR 45 MINUTES  
OR MORE IF RICE IS NOT FULLY COOKED.  
REMOVE FROM HEAT. DISCARD THE CINNAMON STICK, STIR IN THE RAISINS AND HEAVY CREAM.  
IN A SMALL BOWL, COMBINE THE EGG YOLKS AND WHIPPED CREAM.  
LADLE THE RICE PUDDING INTO HEATPROOF BAKING DISH.  
SPREAD A SMALL AMOUNT OF THE EGG YOLK AND WHIPPED CREAM MIXTURE  
ON TOP OF EACH AND PLACE UNDER THE BROILER UNTIL LIGHT BROWN.

SERVED 6-8

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