

Baked Rice Pudding

10 cups milk

10 eggs, lightly beaten

¾ cup sugar

5 tsp vanilla extract

4 cups cooked rice

3 tsp grated nutmeg mixed with 3 tsp ground cinnamon

Preheat the oven to 350 degrees. Grease a large casserole and set aside.

Scald the milk and gradually add the beaten eggs, stirring constantly. While stirring, add the sugar, vanilla, and rice.

Pour the mixture into the prepared casserole and sprinkle with nutmeg and cinnamon mixture.

Set the casserole in a large baking pan which has about an inch of hot water in it. Bake uncovered for 15 minutes.

Stir the pudding with a fork. Bake until a knife inserted in the center of the pudding comes out clean, about 25 minutes longer.