

Baked Rice Pudding

Ingredients

1/2 cup cooked white rice

400g can condensed milk

3 eggs lightly beaten

1/4 cup sultanas

Instructions

1. Preheat oven 180°C.
2. In a bowl, stir together all the ingredients plus 1¾ cups (430ml) water.
3. Pour the mixture into a shallow baking dish.
4. Place the dish in a larger dish with enough hot water to come halfway up the sides of the shallow dish.
5. Bake until set, about 40 minutes.

Recipe Notes

Optional: Before baking, sprinkle with nutmeg. When ready to serve, garnish with fresh seasonal berries or a dollop of strawberry jam.

