



## Microwave rice pudding

Categories: Desserts

Yield: 4 - 6 servings

### Ingredients

Amount	Ingredient	Preparation
<b>UL</b>		
2	cup	<b>cooked rice</b>
1.25	cup	<b>milk</b>
2		<b>eggs</b>
0.25	cup	<b>sugar</b>
0.125	tsp	<b>salt</b>
0.33333	cup	<b>raisins</b>
0.25	tsp	<b>cinnamon</b>
0.5	tsp	<b>vanilla essence</b>

### Instructions

1. Scald the milk in a 1 litre jug. Microwave on high for 2.5-3.5 minutes, stirring after 2 minutes.
2. Beat the eggs, sugar and salt together in a 2-litre casserole dish.
3. Stir in the scalded milk. Add the rice, raisins, cinnamon and vanilla essence and mix thoroughly.
4. Microwave on high for 5-7 minutes, stirring after 3 minutes.
5. Stand for 5-10 minutes until set.