

## Swedish Rice Pudding

### Submitted by Janet Taylor

"Rice Pudding has been a favorite dish at family dinners since I was a little girl, and now we eat it at any time of day. My family always thinks of it as a comforting food."

### Ingredients

2 c. whole milk	¼ t. salt
1 c. cooked rice	1/3 c. raisins
1 T. butter	½ t. cinnamon
1/3 c. sugar	½ t. cardamon
2 eggs, beaten	½ t. Vanilla

### Preparation

Heat milk; add rice and butter. Add sugar, salt cinnamon, cardamon, and raisins to beaten eggs. Slowly stir the hot milk mixture into the egg mixture. Add vanilla. Pour into greased 1 1/2-quart baking dish. Set the baking dish in a pan of hot water. Bake at 350 degrees for 1 hour, until set.

