



## Brown Rice Pudding

Begin by cooking the brown rice. You'll need 1 1/2 cups of *cooked* rice so check your package to see how much dry rice to make and for full cooking instructions. This recipe is also a great way to use up leftover rice you may have from a dinner or other recipe.

In a large mixing bowl, blend the the eggs, milk, rice syrup and vanilla until well mixed. Stir in the rice, raisins and cinnamon and mix well.

Spoon into a one quart casserole dish. Don't worry if it seems the rice and raisins are settling to the bottom and the cinnamon is floating to the top, it'll happen.

Bake at 350° for one hour; take it out of the oven, give it a good stir and sprinkle some additional cinnamon on top. Return it to the oven and bake for another 20 – 40 minutes until center is set and a knife inserted in the middle comes out clean.

It's delicious served warm or cold, plain or with a garnish of whip cream or ice cream. Makes about 8 – 10 servings depending on who's dishing the serving size... Enjoy!

### INGREDIENTS

2 eggs

1 3/4 cups milk

1/3 cup brown rice syrup

1 tsp pure vanilla extract

1 tsp cinnamon

1 1/2 cups cooked short grain brown rice

1/2 cup raisins (optional)

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UNIQUELY YOU