

Creamy Rice Pudding

½ cup uncooked rice, washed	½ cup seedless raisins, optional
3 cups boiling water	2 eggs
1 teaspoon salt	1 teaspoon vanilla extract
1 can Eagle Brand Sweetened Condensed Milk	¼ teaspoon nutmeg

In a heavy 2-quart saucepan, combine rice, water and salt. Cover; cook over medium heat until water boils. Reduce heat; simmer 15 minutes or until rice is tender. Remove from heat. Stir in sweetened condensed milk and raisins. In small bowl, beat eggs just until blended. Gradually add beaten eggs to rice-milk mixture; stir briskly. Return to low heat; stir constantly until mixture coats a metal spoon. Remove from heat. Stir in vanilla extract and nutmeg. If desired, serve hot or chilled.

Creamy Rice Pudding

Preheat oven to 325°F.

1 quart milk	½ cup sugar
1/3 cup rice	¼ teaspoon nutmeg
½ teaspoon salt	½ cup of white raisins

Wash the rice well. Put it in a sieve and let water run through it. Butter a pyrex pudding dish. Put all the ingredients in the dish. Bake in a slow oven (325°F) for 3 hours. Stir several times during the first hour to keep the rice from settling on the bottom.

Bread Pudding

1 can Eagle Brand Sweetened Condensed Milk	3 eggs, slightly beaten
3 cups hot water	1 tablespoon melted butter or margarine
2 cups finely diced bread or soft bread cubes	½ teaspoon salt
	1 teaspoon vanilla extract or grated lemon rind

In large bowl, combine sweetened condensed milk and water. Add bread; let stand until lukewarm. Stir in eggs, butter or margarine, salt and vanilla or lemon rind. Pour into greased 1½-quart shallow (10½x6½x2") baking dish. Place in shallow pan of hot water. Bake in a moderate 350°F oven about 1 hour, or until a knife inserted near center comes out clean. If desired, serve hot or cold with cream, fruit or preserves.

Bread Pudding Deluxe: Proceed as for Bread Pudding except add 1 cup flaked coconut with vanilla extract.