**RICE PUDDING**

 **Ingredients:**

90 ml uncooked white rice

250 ml milk

40 ml white sugar

Pinch of salt

1/2 egg, beaten

60 ml golden raisins

10 ml butter

5 ml vanilla extract

**Method:**

1. Bring 1 cup of water to a boil in a saucepan; stir rice into boiling water. Reduce heat to low, cover, and simmer for 20 minutes.
2. In a clean saucepan, combine the cooked rice**, ½ the milk**, sugar and salt. Cook over medium heat until thick and creamy, (approximately 15 to 20 minutes.)
3. Stir in remaining milk, beaten egg, and raisins; cook 2 minutes more, stirring constantly. Remove from heat and stir in butter and vanilla.