

Yellow Rice

Ingredients

- 1 cup cooked rice
- $\frac{3}{4}$ cup sugar
- 2 cups milk
- $\frac{3}{4}$ cup raisins
- 2 tsp. vanilla
- 4 eggs, beaten
- 1 $\frac{1}{2}$ tsp. cinnamon

Directions

1. Wash your hands with warm water and soap.
2. Pre-heat the oven to 325°.
3. Soak raisins in a bowl of warm water for 5-10 minutes and then drain.
4. Mix together the rice, sugar, milk, raisins, vanilla, eggs and cinnamon. Whisk until combined.
5. Pour into a lightly greased 1 $\frac{1}{2}$ qt. baking dish and bake 1 hour or until set.
6. Enjoy warm or cold. Refrigerate any unused portion. Enjoy!

Suggested Supplies for recipe

- 1 dry measuring cup set
- 1 set measuring spoons
- 1 liquid measuring cup
- 1 mixing bowl
- 1 small bowl
- 1 colander
- 1 whisk
- Bowls and spoons for serving

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EXTENSION

