

# Rice Indian Pudding

## Ingredients

- 2 Tbsp rice
- 1/2 cup milk (for soaking overnight)
- 1/2 cup molasses
- 1/2 cup sugar
- 1/2 tsp salt
- 1/2 tsp ginger
- 1/2 tsp cinnamon
- 1 qt scalded milk

## Instructions

1. Put two tablespoons of rice to soak in 1/2 cup of milk overnight.
2. Combine soaked rice with molasses, sugar, salt, ginger, cinnamon, and scalded milk.
3. Put in a buttered dish and bake in a moderate oven (350°) for three hours.
4. Stir several times during the first hour.

RICE INDIAN PUDDING

Put two tablespoons of rice to soak in  $\frac{1}{2}$  cup  
of milk over night.

$\frac{1}{2}$  cup molasses

$\frac{1}{2}$  " Sugar

$\frac{1}{2}$  teas. salt

$\frac{1}{2}$  " ginger

$\frac{1}{2}$  " cinnamon

1 qt. scalded milk

Put in buttered dish and bake in moderate  
over ~~ny~~ three hours. Stir several times the  
first hour.

350°

~~Recipe~~

Mrs. Ethel Ricker  
Sunday Nov-27-1960

PINE NEEDLE CLUB  
PINE STREET CONGREGATIONAL CHURCH  
LEWISTON, MAINE