

Glorified Rice Pudding

Victoria Sulzycki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984) Grace B Kowal

*1/4 cup rice
1 pint hot milk
1/2 cup sugar
1 tablespoon plain gelatin
1 cup heavy cream
1/2 teaspoon vanilla*

Boil the rice in salted water until done. Drain and add the hot milk.

In a bowl, mix the sugar and gelatin and add to the rice mixture. Stir well. Set aside until it is the consistency of a pudding.

An hour before serving, beat the cream and vanilla and add to the rice.

(Fudge sauce is delicious on top of the rice.)

Per Serving (excluding unknown items): 1682 Calories; 105g Fat (55.2% calories from fat); 24g Protein; 167g Carbohydrate; 1g Dietary Fiber; 393mg Cholesterol; 332mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 1/2 Non-Fat Milk; 20 1/2 Fat; 6 1/2 Other Carbohydrates.