



## Rice Pudding

1 cup of rice  
2 cups of water  
4 cups of milk  
Salt  
1 ½ cups of sugar  
3 tablespoons of butter  
Lemon peel  
6 eggs  
Cinnamon

### Step 1.

In a pan put rice, 2 cups of water, dash of salt. Let boil until rice absorbs all of the water.

### Step 2.

Put mixture in a Pyrex baking pan. Spread around pan evenly. On top of the spreaded mixture put 3 tablespoons of butter, and a tablespoon of graded lemon peel.

### Step 3.

In a pan put 4 cups of milk, 1 ½ cups of sugar, and warm it up. Don't let it boil. On the side beat six eggs and add to the milk mixture. Do not let the eggs cook. Pour the milk and egg mixture over the rice. Sprinkle with cinnamon. Bake at 350 for 45 minutes or until cooked.

