

Mrs Bailey's Rice Pudding

4 ounces of short grain rice

2 pints of milk

2 ounces of sugar

1 teaspoon of butter or margarine

optional cream or carnation milk

Place the rice and half the milk into a pan, bring to the boil & simmer for 20 to 25 minutes

Add the rest of the milk and sugar and stir well

Place in a greased proof of a dish bake for about 90 minutes

Half way through cooking remove and stir well - adding a little more milk if necessary

Add butter at the end add half a tin of carnation milk to make it more creamy