

**BAKED RICE PUDDING**

**Yield** 100

**Portion** 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
173 cal	30 g	4 g	4 g	48 mg	156 mg	62 mg

**Ingredient**

RICE, LONG GRAIN  
 WATER, COLD  
 SALT  
 MILK, NONFAT, DRY  
 WATER, WARM  
 EGGS, WHOLE, FROZEN  
 MARGARINE, MELTED  
 SUGAR, GRANULATED  
 EXTRACT, VANILLA  
 CINNAMON, GROUND  
 NUTMEG, GROUND  
 COOKING SPRAY, NONSTICK  
 RAISINS

**Weight**

3-1/4 lbs  
 12-1/2 lbs  
 3/4 oz  
 10-3/4 oz  
 11-1/2 lbs  
 2-3/8 lbs  
 12 oz  
 2 lbs  
 1-3/8 oz  
 1/4 oz  
 1/8 oz  
 2 oz  
 1-7/8 lbs

**Measure**

2 qts  
 1 gal 2 qts  
 1 tbsp  
 1 qts 1/2 cup  
 1 gal 1-1/2 qts  
 1 qts 1/2 cup  
 1-1/2 cup  
 3 tbsp  
 1 tbsp  
 1/8 tsp  
 1/4 cup 1/3 tbsp  
 1 qts 2 cup

**Issue**

**Method**

- 1 Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- 2 Reconstitute milk; add eggs, margarine or butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- 3 Spray each pan with non-stick cooking spray. Place 1-3/4 quarts of cooked, cooled rice and 1-1/2 cup of raisins in each sprayed pan. Blend thoroughly.
- 4 Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- 5 Using a convection oven, bake at 325 F. 30 to 35 minutes or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- 6 Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 6.