

Egg Custard/Rice Pudding

Aunt Gladys East/Marie Jones

Ingredients:

4 eggs
1 to 1-1/2 cup sugar
2 cups milk
2 tbs. Plain Flour
1 pinch salt
1 tsp. vanilla extract or 2 tsp. if imitation
Nutmeg to taste.

Directions:

Thoroughly mix the above ingredients. Prepare frozen 9" deep-dish pie shell, by allowing thawing. After thawed, take a fork punch holes all over the shell. Place the ingredients in the prepared 9" deep-dish pie shell.

Bake at 400° about the first 20 minutes then reduce to 350°, checking periodically (turn on the oven light) should rise almost to point running over. Shaking the pie(s) should not be runny but should be similar consistency to a little tighter than Jell-O (or prick with toothpick should come out clean). Remove from the oven; apply nutmeg sparingly (ideal is to have whole nutmeg and grate on Pie). Allow pie(s) to cool. It is normal for Custard to fall slightly.

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Ingredients:

4 eggs
1 to 1-1/2 cup, sugar
2 cups milk
2 tbs. Flour
1 pinch salt
1 tsp. vanilla extract or 2 tsp. if imitation
2 cups, cooked white rice.
Nutmeg to taste

Directions:

Thoroughly mix the above ingredients.

Place in ceramic baking dish similar to Pyrex about 2-3" tall 8 by 10" similar (large enough so that filling rises to about 1/4-1/2" below rim of dish).

Use similar cooking directions to Egg Custard above.

Add Nutmeg as in Custard Recipe. Using sparingly if at all. Some people don't like Nutmeg, so it is optional.

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