

Baked Rice Custard

Ingredients

- 4 eggs
- $\frac{1}{3}$ cup (75g) caster sugar
- $\frac{1}{2}$ tsp vanilla extract
- 2 cups (500ml) milk
- 300ml cream
- $\frac{1}{3}$ cup (50g) raisins
- $1\frac{1}{2}$ cups cold, cooked, white medium-grain rice
- 1 tsp ground cinnamon

Method

1. Preheat oven to 180°C (or 160°C for fan-forced). Grease a 1.5 litre (6-cup) baking dish.
2. Whisk eggs and sugar, and extract in medium bowl until combined. Whisk in milk and cream. Gently stir in raisins and rice.
3. Pour mixture into dish. Place dish inside large baking dish (nest first dish inside a larger one). Pour enough boiling water into the larger baking dish to come halfway up sides of dish.
4. Bake for 30 minutes, whisking lightly with fork under skin occasionally. Sprinkle with cinnamon.
5. Bake a further 20 minutes. Serve warm or cold.

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