**RICE CUSTARD**  GRANNY GILTHORPE

2 CUPS OF COOKED RICE

12 EGGS

1 CUP SUGAR

¼ TSP SALT

5 CUPS MILK

1 DASH NUTMEG

2 TSP VANILLA

SCOLD MILK AND POUR IN BEATEN EGGS ( SAVE 4 OR 5 EGG WHITES FOR TOPPING )

POUR INGREDIENTS INTO BAKING PAN WHICH IS PLACED INSIDE LARGER PAN WHICH IS ½ FILLED WITH WATER

SPRINKLE RICE AND RAISINS EVENLY THROUGHOUT

BAKE 1 HOUR AND 15 MINUTES AT 350\*

MAKE MERINGUE TOPPING WITH EGGS WHITES AND SUGAR, ADD TOPPING AND PUT BACK INTO OVEN TIL MERINGUE IS BROWNED.