

## PERSIMMON RICE PUDDING

4 c. cooked rice  
2 c. persimmon pulp  
1  $\frac{1}{4}$  c. sugar  
1  $\frac{1}{4}$  c. milk  
 $\frac{1}{3}$  c. flour

1 egg  
1 tsp. vanilla  
 $\frac{1}{4}$  c. raisins  
 $\frac{1}{4}$  c. walnuts

Combine cooked rice and persimmons; set aside. Combine sugar, milk, flour, egg and vanilla and beat well. Add persimmon and rice mixture to combined ingredients. Add raisins and walnuts.

Grease 3-quart baking dish. Bake uncovered at 350° for 45 minutes.

I like a few more raisins.

Shirley Cline