

HOW THE GRINCH STOLE CHRISTMAS!



# Who Pudding

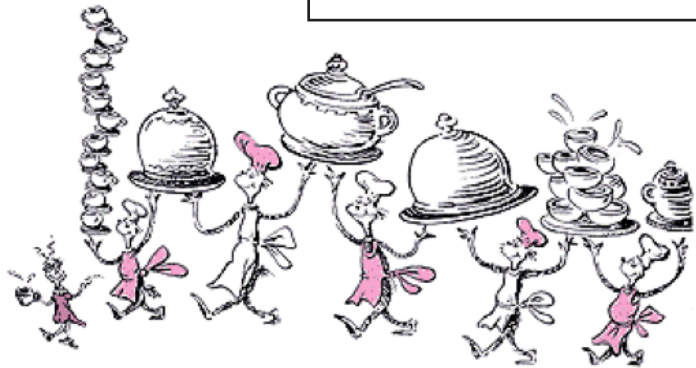
At Christmastime, my favorite treat is something creamy, light, and sweet. “Who Pudding a la Cindy-Lou!” And here’s the recipe for you.



## Who Pudding

### Ingredients

2/3 cup long-grain (not converted) rice  
3 cups milk  
3/4 cup sugar  
1 teaspoon vanilla extract  
2 tablespoons butter  
1/2 teaspoon salt  
4 eggs, separated  
1/8 cup of red and green M&M’s



### What You’ll Need

double boiler, medium-size mixing bowls, small-size mixing bowl, wire whisk, deep serving dish.

1. With the help of an adult, combine rice and milk in top of double boiler. Cover and cook over simmering water for 30 minutes or until rice is tender.
2. Preheat oven to 325° F. Beat egg yolks with a wire whisk until frothy. Stir 3/4 cup sugar, vanilla, butter, salt, and egg yolks into warm rice mixture. Mix well.
3. Grease a shallow baking dish. Pour in pudding. Bake for 35-40 minutes.
4. Remove from oven and let cool on a wire rack for 10 minutes.
5. Refrigerate overnight or for at least 8 hours. Top with red and green M&M’s before serving.

**Feeds two hundred Whos . . . or four to six yours.**