

# Elizabethan Rice pudding

## Serves 6

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8 inch unbaked pie pastry shell  
1 and half cups of blanched Almonds, coarsely ground  
1 and half cups of cream  
1 tablespoon plus 1 teaspoon of sugar  
4 teaspoons of Rose water

Topping: Strawberry or Cherry preserve

- 1) Bake pie shell at 425 degrees for 10 minutes, Reduce the temperature to 350 degrees and bake for an additional 5 minutes. Allow to cool
  - 2) Combine remaining ingredients in a heavy saucepan. Boil gently about 10 minutes stirring occasionally, until the mixture thickens to the consistency of pudding.
  - 3) Pour filling in to the pie shell.
  - 4) Bake at 350 degrees for about 30 minutes or until top is golden.
  - 5) Cool to room temperature on a wire rack. Refrigerate for at least 2 hours.
  - 6) Just before serving spread a thin layer of preserve on top
- Serves 6-8

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