



Rice Pudding Cakes

Serves 12

Ingredients:

5 3/4 oz. Piloncillos (unrefined sugar, usually in the shape of a cone, that can be found in Mexican markets.

Brown sugar may be substituted.)

4 cups Medium Grain Rice

7 cups Water

1 stick Cinnamon (5")

1 Vanilla Bean , split

1 can Evaporated Milk (13 oz.)

1 1/2 cups Whole Milk

1 cup Heavy Cream

1 cup Condensed Milk

2 cups Apples , peeled and cubed

6 oz. Raisins

4 large Eggs , separated

12 Mission® 8" Heat Pressed Flour Tortillas (10410)

3 oz. Unsalted Butter

Cinnamon

Directions:

1. Place piloncillo cone(s) in a shallow dish and microwave for 10 seconds, or until sugar starts to soften. With the back of a fork, crumble the piloncillo into small pieces. Transfer to a large pot.
2. Add rice, water, cinnamon and vanilla to the same pot and bring to a boil. Cover and cook for 20 minutes over low heat. Stir in the next six ingredients. Cover and cook until rice is cooked and liquid is absorbed. Set aside.
3. In a mixer, beat the egg whites until stiff. Add the egg yolks and beat on low until combined.
4. In a large pot, melt butter over high heat. Add rice pudding and heat throughout. Fold in the egg mixture and heat throughout.
5. Place a tortilla inside a lightly buttered 4" x 3" soufflé dish. Fill with rice pudding mixture, sprinkle with cinnamon and bake in an oven heated to 350°F. Bake for 20 minutes or until puffed and golden. Repeat process. (The remaining rice pudding may be refrigerated until ready to use.)