

RICE CRUSTS.—Heat a cupful of milk in a double boiler, add a pint of cold boiled rice and cook until the rice is very soft. Add two spoonfuls of sugar, two beaten eggs, a dusting of salt and flour, to make a stiff batter. Spread on a buttered tin, having the mixture not over half an inch thick, and bake in a hot oven until crisp. Split and eat with butter and grated maple sugar.