

Scandinavian Ris Krem

Cook 1/2 cup of rice in 4 cups of milk for 1 1/2 - 2 hours on medium low in a double boiler. Pan should be oiled lightly so rice won't stick. Once it is cooked, stir in 1/2 tsp salt and 1/2 cup sugar. Chill in refrigerator.

Whip 1/2 pint whipping cream. Sweeten with powdered sugar and 1/2 tsp almond extract. When rice is cooled, fold into whipped cream.

Cook up raspberry Danish Dessert and add berries (raspberries, strawberries, or cherries.)

Serve rice with Danish Dessert topping and slivered almonds.