

*What is the matter with Mary Jane?  
She's perfectly well and she hasn't a pain,  
It's lovely rice pudding for dinner again!  
What is the matter with Mary Jane?*

— from *Rice Pudding* by A. A. Milne

## Mother's rice pudding

500 ml (2 cups) milk  
2 ml (1/2 tsp) salt  
250 ml (1 cup) cooked rice  
175 ml (3/4 cup) raisins  
1 egg, well-beaten  
125 ml (1/2 cup) sugar  
30 ml (2 tbsp) cream  
1 ml (1/4 tsp) nutmeg or cinnamon

While stirring frequently, cook first four ingredients together for about 10 minutes over low heat. Stir in beaten egg and sugar. Mix well. Cook for 1 minute more. Stir in cream. Sprinkle with nutmeg or cinnamon and mix well. Cool slightly before serving, or serve chilled. Serves 5.

Recipe source: *The Hutterite Community Cookbook* by Samuel Hoier.

*I think I am a Muffin Man. I haven't got a bell,  
I haven't got the muffin things that muffin people sell.*

— from *Busy* by A. A. Milne

## Pineapple muffins

500 ml (2 cup) all-purpose flour  
125 ml (1/2 cup) granulated sugar  
15 ml (1 tbsp) baking powder  
2 ml (1/2 tsp) salt  
1 egg  
60 ml (1/4 cup) cooking oil

Rice pudding (top) and muffins are surefire favourites when feeding friends of Pooh and Christopher Robin.

250 ml (1 cup) milk  
125 ml (1/2 cup) crushed pineapple, well-drained

Measure flour, sugar, baking powder and salt into large bowl. Stir. Make a well in centre.

In a small bowl, beat egg until frothy. Mix in cooking oil, milk and pineapple. Pour into well. Stir just enough to moisten. Batter will be lumpy. Fill greased muffin cups 3/4 full. Bake in 200° C (400° F) oven for 20 to 25 minutes. Wait 5 minutes for easier removal of muffins. Serve warm. Makes 18.

