

*What is the matter with Mary Jane?
She's perfectly well and she hasn't a pain,
And 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.

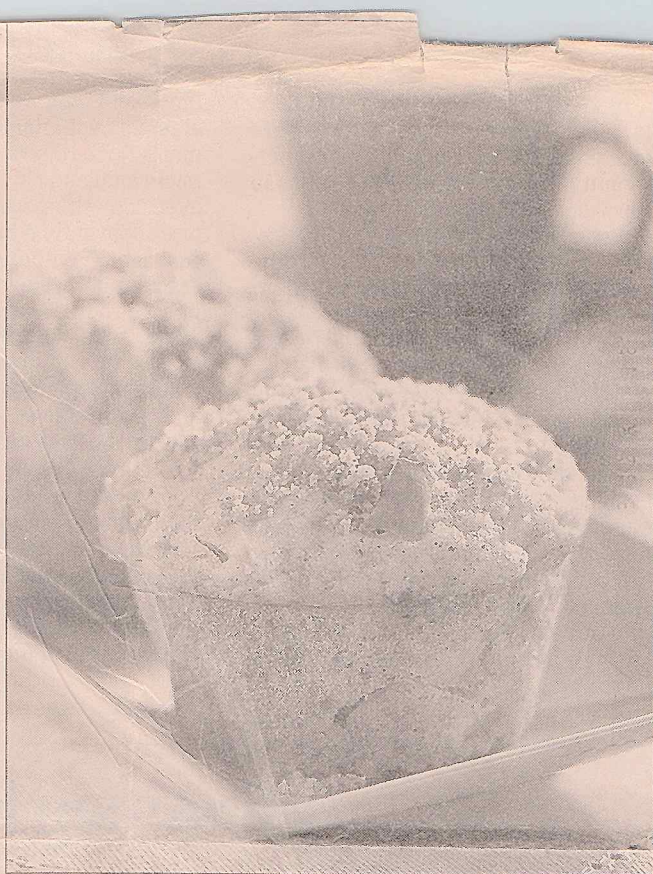
Recipe source: *The Hutterite Community Cookbook* by Samuel Hofer.

*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.