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Rayme's Rice Torte Recipe ~

1. 4 – 5 cups cooked rice
2. (1-1/2 cups raw rice cooked makes the perfect amount)
3. 9 eggs, beaten
4. 1 1/2 cups parmesan cheese
5. 1 cup milk
6. 2/3 cup olive oil
7. 1 pound cooked bacon, chopped
8. 2 cups fresh steamed spinach
9. 16 oz. chopped mushrooms, sautéed
10. 2 garlic cloves, minced
11. 1 medium onion, chopped & browned
12. Garlic powder – to taste
13. 1 Tbsp dry Italian seasoning
14. Onion powder – to taste
15. Salt & Pepper ~ to taste

Pre-heat oven at 375 degrees.

In large mixing bowl, combine all ingredients and pour in a 9 x 13 greased pan.

Bake for **35 to 40** minutes.

(Until edges are brown)

Let sit for 20 – 30 minutes. Cut into squares and serve!

Remember Rayme's safety first! If you get burned, stop what you are doing, immediately run cold water and then ice the burned area. Dinner can set for a few minutes while you take care of yourself first!