

# Slow-Cooker Rice Pudding

6 comments

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PUDDINGS, CUSTARDS, GELATINS, & SOUFFLES

GRAINS

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

**SERVES** 6 to 8

**TIME** 2 to 3 hours on high

**SLOW COOKER SIZE** 4 to 7 quarts



## WHY THIS RECIPE WORKS

For our slow-cooker version, we set out to determine how much and what types of liquid to use. Milk (often used in traditional recipes) did not fare well, leaving us with unappealing curdled flecks throughout the pudding. Cream, on the other hand, was too rich and obscured the flavor of the rice. In the end, equal parts water and half-and-half worked best, providing a satisfying but not too rich consistency. Placing a parchment shield over the surface of the rice while it cooked—a technique we honed through our rice pilafs—ensured that the rice was more evenly cooked. [Read Less](#)



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Slow-Cooker Cassoulet



## GATHER YOUR INGREDIENTS

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- ☐ **3 cups** boiling water, plus extra as needed
  - ☐ **3 cups** half-and-half
  - ☐ **1 cup** medium-grain rice
  - ☐  **$\frac{2}{3}$  cup** ( $4 \frac{2}{3}$  ounces) sugar
  - ☐  **$\frac{1}{4}$  teaspoon** salt
  - ☐  **$\frac{1}{2}$  cup** raisins
  - ☐ **1  $\frac{1}{2}$  teaspoons** vanilla extract
  - ☐ **1 teaspoon** ground cinnamon
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[View Nutritional Information](#) 

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## KEY EQUIPMENT

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Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

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We prefer pudding made from medium-grain rice, though long-grain rice works too. For an accurate measurement of boiling water, bring a full kettle of water to a boil and then measure out the desired amount.

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## INSTRUCTIONS

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1. Lightly coat slow cooker with vegetable oil spray. Combine boiling water, half-and-half, rice, sugar, and salt in prepared slow cooker. Gently press 16 by 12-inch sheet of parchment paper onto surface of water mixture, folding down edges as needed. Cover and cook until rice is tender and mixture is creamy, 2 to 3 hours on high.

2

Discard parchment. Stir raisins, vanilla, and cinnamon into rice and let sit until heated through, about 5 minutes. Adjust consistency with extra hot water as needed. Serve.

## RECOMMENDED READING

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## MY RATING

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