

Rice Pudding

2024-01-20

Ingredients

Serve with cinnamon and nutmeg.

Amount	Ingredient
1½ cup	Cooked Rice
2 cup	Whole Milk, Divided
¼ tsp	Salt
⅔ cup	Raisins (Optional)
1 ea	Egg, Beaten
⅓ cup	White Sugar
1 tbsp	Butter
½ tsp	Vanilla Extract

Instructions

1. Simmer rice, 1½ cups milk, and salt until thick and creamy, 15 to 20 minutes.
2. Add remaining ½ cup milk, raisins, egg, and white sugar. Continue cooking until thickened, 2 to 3 minutes.
3. Remove from heat and stir in butter and vanilla.