

Rice Pudding

Yield: 4 servings

Prep Time: 0:05:00

Cook Time: 0:25:00

Total Time: 0:30:00

1. Simmer rice, 1 1/2 cups milk, and salt until thick and creamy, 15 to 20 minutes.

- 1 1/2 cup White Rice
- 1 1/2 cup Whole Milk
- 1/4 tsp Table Salt

2. Add remaining 1/2 cup milk, raisins, egg, and sugar. Continue cooking until thickened, 2 to 3 minutes.

- 1/2 cup Whole Milk
- 2/3 cup Raisins
- 1 each Eggs
- 1/3 cup Granulated Sugar

3. Remove from heat and stir in butter and vanilla.

- 1 tbsp Unsalted Butter
- 1/2 tsp Vanilla Extract

4. Serve with cinnamon and nutmeg.