

Creamy Rice Pudding



Rated: ★★★★★

Submitted By: Erica G.

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Prep Time: 25 Minutes

Cook Time: 20 Minutes

Ready In: 45 Minutes

Servings: 4

"Cooked rice is combined with milk, sugar, egg, and golden raisins in this quick stove-top rice pudding."

INGREDIENTS:

3/4 cup uncooked white rice

2 cups milk, divided

1/3 cup white sugar

1/4 teaspoon salt

1 egg, beaten

2/3 cup golden raisins

1 tablespoon butter

1/2 teaspoon vanilla extract

DIRECTIONS:

1. Bring 1 1/2 cups water to a boil in a saucepan; stir rice into boiling water. Reduce heat to low, cover, and simmer for 20 minutes.
2. In a clean saucepan, combine 1 1/2 cups cooked rice, 1 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in remaining 1/2 cup milk, beaten egg, and raisins; cook 2 minutes more, stirring constantly. Remove from heat and stir in butter and vanilla.

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Made this one a few times. This the one Michelle likes.

Joe