Creamy Rice Pudding

Makes: 8 servings
Prep Time: 5 minutes Cook Time: 35 minutes
Total Time: 40 minutes

Ingredients

- 4 & 1/2 cups whole milk
- 1 & 1/2 cups water
- 3/4 cup granulated sugar
- 1 cinnamon stick
- 1 cup Arborio rice
- 1 tsp vanilla extract or vanilla bean paste
- 2/3 cup golden raisins or regular raisins

Garnish

- 1 cinnamon stick grated or ground cinnamon

Instructions

In a heavy bottomed 3-quart saucepan or dutch oven, combine the milk, water, sugar, cinnamon stick and rice. Bring the mixture to a rapid simmer (but not yet boiling) over medium high heat, stirring frequently. Reduce the heat to medium to maintain an even simmer and continue cooking, stirring frequently until the rice is tender – about 35 to 45 minutes. Look for a thin oatmeal consistency keeping in mind that the pudding will thicken as it cools.

Remove the cinnamon stick and take off of the heat. Next, stir in the vanilla and golden raisins. Transfer the rice pudding into small ramekins or jars for individual servings. You can also place it in a large serving dish.

Allow the pudding to cool slightly before serving. If making in advance, let the rice pudding cool to room temperature and then cover with plastic wrap pressed up to the surface of the rice pudding and chill. Rice pudding can be made up to two days in advance. When serving, garnish with cinnamon and additional golden raisins. Rice pudding can be enjoyed chilled or warm.

Recipe from Glorious Treats