THE J.M. SMUCKER Co

Creamy Rice Pudding

Makes: 1/2 cup (125 mL) each

Prep Time	Cook Time	Serves	Difficulty
10 mins	1 hr 15 mins	8	N/A

Ingredients

- 1 1/4 cups (300 mL) water
- 3/4 cup (175 mL) short-grain rice (Arborio or Italian-style)
- 1/2 cup (125 mL) granulated sugar
- 2 cans (354 mL) each **Carnation®** Fat Free Evaporated Skim Milk

  Fat Free Evaporated Skim Milk

- 2 cups (500 mL) water
- 1/4 cup (50 mL) raisins (optional)
- 1 tsp (5 mL) vanilla extract
- 1 tbsp (15 mL) cinnamon

Directions

Step 1:

Bring water to a boil in a large saucepan. Add rice, stir to combine. Cover. Bring back to a boil, reduce heat and simmer for 15 minutes or until water is absorbed.

Step 2:

Add sugar, evaporated milk, water and raisins. Stir until it comes to a boil.

Step 3:

Cover, reduce heat to low simmer and cook for 1 to 1 1/2 hours, or until the mixture is very creamy. Stir occasionally.

Step 4:

Remove from heat and stir in vanilla. Transfer to a serving bowl and sprinkle with cinnamon. Delicious hot or cold.

Images

