

# **Creamy Rice Pudding**

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## **Ingredients**

1 1/2 cups water  
3/4 cup uncooked white rice  
2/3 cup raisins  
2 cups milk – divided  
1/3 cup granulated sugar  
1/4 tsp. salt  
1/4 tsp. ground cinnamon  
1 dash ground nutmeg  
1 egg – beaten  
1 Tbls. butter  
1/2 teaspoon vanilla OR almond extract

## **Directions**

In a 2-quart saucepan, bring water to a boil. Add rice and raisins to pan, cover, and simmer over medium-low heat for 20 minutes.

Add 1 1/2 cups milk, sugar, salt, cinnamon, and nutmeg to pan; increase heat to medium; simmer, stirring occasionally, until thick and creamy, 15-20 minutes.

Stir in remaining milk and egg; cook an additional 2 minutes, stirring constantly.

Remove from heat and stir in butter and extract.

Serve warm, or chilled.