Rice Pudding

Time 40min

Ingredients

- 2 cups cooked rice
- 3 cups milk
- 1/2 cup sugar
- pinch of salt
- raisins
- vanilla extract
- cinnamon
- cardamom
- 1 egg

Steps

1. Combine 2 cups cooked rice, 3 cups milk, 1/2 cup sugar, and a pinch of salt in a medium saucepan.
2. Stir in spices. Bring to a boil, then let simmer and stir in the vanilla and raisins.
3. Cook until just about all of the milk is absorbed, 30-45 minutes. Add an egg.

Notes

Ever tried it with brown rice?

You can soak the raisins in rum first if you want.