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Old-Fashioned Rice Pudding

Introduction

Old-fashioned rice pudding is a timeless dessert that brings comfort and nostalgia with every creamy spoonful. This delightful dish combines simple ingredients to create a rich and satisfying experience. Whether served warm or chilled, rice pudding is a versatile treat that can be enjoyed by all ages.

Detailed Ingredients with measures

- 1 cup uncooked rice
- 4 cups milk
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1/2 teaspoon ground cinnamon (optional)
- Raisins or other dried fruits (optional)

Prep Time

Preparation for this delightful rice pudding takes approximately 10 minutes. It is a straightforward process, making it easy to enjoy this classic dessert fresh from your kitchen.

Cook Time, Total Time, Yield

Cook time for old-fashioned rice pudding is about 30 to 40 minutes, resulting in a total time of approximately 50 minutes from start to finish. This recipe

yields about 4 to 6 servings, perfect for sharing or enjoying throughout the week.



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Detailed Directions and Instructions

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