

# Creamy Rice Pudding

## Ingredients

**Makes:** 4 servings

A delicious way to use leftover cooked rice. Add more raisins if you like.

2 cups	cooked rice	500 ml
1 ½ cups	water	375 ml
1 cup	skim milk powder	250 ml
¼ cup	white sugar	50 ml
¼ cup	raisins	50 ml
½ tsp	ground cinnamon	2 ml
¼ tsp	salt	1 ml
1 ½ tsp	vanilla	7 ml
	ground cinnamon	

## Nutrition information:

Per Serving: 278 calories  
Calories from fat: 1%  
Good source of: calcium

## Directions

**If you don't have 2 cups of leftover cooked rice, follow these directions:**

For 2 cups (500 ml) cooked rice, put 1 cup (250 ml) rice, 2 cups (500 ml) water and 1 tsp (5 ml) salt into a medium saucepan. Turn on stove to high and heat to boiling. Turn heat to low, cover and simmer until rice is tender. This will take about 20 minutes and all the water will be absorbed.

1. Put rice, water, skim milk powder, sugar, raisins, cinnamon and salt into a medium saucepan. Mix well.
2. Turn stove on to low heat. Cook and stir until pudding is creamy. This will take about 20 minutes.
3. Stir in vanilla. Sprinkle with additional cinnamon. Serve warm.

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