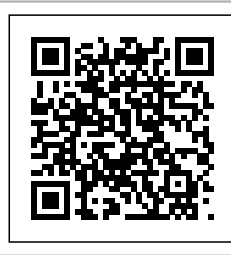


Rice Pudding



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes
Cook Time: minutes

Ingredients

- 2 ½ cups of Whole Milk
- 1/3 cup of Arborio Rice
- ¼ cup of Granulated Sugar
- ½ tsp of Vanilla Extract
- ¼ tsp of Ground Cinnamon
- ¼ cup of Dark Raisins

1) Add the milk to a medium saucepan and bring to boil over medium heat, add the rice and reduce the heat to medium. Simmer for about 25 minutes or until the rice is tender

2) Add the remaining ingredients and cook for 5 more minutes.

3) Remove from the heat and put it in a small bowl, cover with plastic wrap making sure the plastic wrap is actually touching the rice. Refrigerate for a minimum of 3 hours or overnight.

