

Simple Rice Pudding

Printed from Rice Pudding Recipes at <http://www.ricepuddingrecipes.co.uk/>

This is a lovely, creamy rice pudding that's a cinch to make. Feel free to add cinnamon or raisins, but it's an incredibly yummy pudding as it is.

Ingredients:

1 litre of milk
100g caster sugar
100g white rice
2 eggs
35g butter
2 tsp. vanilla extract
Pinch of ground nutmeg

Directions:

1. Preheat the oven to 150C/gas mark 2 and grease and line a large baking dish.
2. Beat the eggs until no traces of white remain. Gently add the milk to the eggs, beating all the time.
3. Stir in the rice, along with the sugar, butter, vanilla extract and ground nutmeg.
4. Pour the mixture into the baking dish and put it into the oven.
5. Cook for between two to three hours in the oven. Stir it often in the first two hours and then leave it to cook. Once the rice is tender, the pudding is cooked.
6. Serve warm from the oven.

Author: Laura Young