

# Slow Cooker Rice Pudding

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*This is a deliciously creamy rice pudding that's incredibly easy to make – just stick everything in the slow-cooker, sit back, relax, and viola! You have yummy rice pudding.*

## Ingredients:

400g evaporated milk  
150g pudding rice  
250ml water  
Pinch of salt  
2 tsp. vanilla extract  
1 tsp. ground cinnamon

## Directions:

1. Combine all of the ingredients together in a large jug and then pour them into the slow cooker.
2. Cook the rice pudding for 2 and a half hours on a high heat, or for five and a half hours on a low heat.
3. Serve the rice pudding sprinkled with extra cinnamon warm from the slow cooker.

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