

Old-Fashioned Rice Pudding RECIPE

# **Old-Fashioned Rice Pudding**



<?xml version="1.0"?> TIME 1H 20 min INGREDIENTS 8 items MAKES 5 servings Our old-fashioned rice pu

Our old-fashioned rice pudding recipe conjures up the days when mealtime seemed special and you always had seconds. SHARE

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### INGREDIENTS

- 1 3/4 cup Water
- 1/2 cup Ben's Original<sup>™</sup> Long Grain White Rice
- 2 cups 2% milk
- 1/2 Teaspoon Salt
- 2 large Eggs, beaten

- 1/3 cup Sugar
- 1 Teaspoon Vanilla extract
- 1/2 Teaspoon Nutmeg or cinnamon, ground (optional)

PRODUCTS USED

BEN'S ORIGINAL<sup>™</sup> Parboiled Long Grain White Rice

#### SEE DETAILS

Buy now

## INSTRUCTIONS

1. 1

Preheat oven to 350°F.

2. 2

Bring water to a boil. Stir in rice and salt. Cover and simmer until the water is absorbed, about 30 minutes.

3.3

Add milk and boil gently, stirring occasionally, until mixture thickens slightly, about 5 minutes.

4.4

Combine eggs, sugar and vanilla in a bowl.

5.5

Gradually stir in rice mixture, mixing well. Sprinkle nutmeg or cinnamon over top.

6.6

Pour into greased 2 quart casserole dish.

7.7

Place casserole dish in pan containing about 1 inch hot water.

8.8

Bake uncovered for 45 minutes, or until knife inserted near center comes out clean.

## NUTRITION

- CALORIES: 120
- TOTAL FAT: 2.5g 3%
- SATURATED FAT: 1g 5%
- TRANS FAT: 0g
- CHOLESTEROL: 50mg 17%
- SODIUM: 190g 8%
- TOTAL CARBOHYDRATES: 21g 8%
- DIETARY FIBER: 0g 0%
- TOTAL SUGARS: 11g
- PROTEIN: 5g"

# **Categories:**

Stovetop, Bake, 45 Minutes or More, White, Vegetarian, Gluten Free

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### **Chicken Rice Casserole**

Cooking time

7 min

Ingredients

4 items

SEE DETAILS

#### Long Grain & Wild Rice Soup

Cooking time

30 min

Ingredients

11 items

SEE DETAILS

### **Garlic Chicken & Rice Recipe**

Cooking time

20 min

Ingredients

13 items

SEE DETAILS

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