

Creamy Rice Pudding with Cinnamon

Description



and warm cinnamon aroma, itâ??s a dish that reminds us of family gatherings and childhood memories. Perfect for any season, this dessert is a delightful way to end a meal or enjoy as a mid-day treat. Simple yet satisfying, this creamy rice pudding recipe will quickly become a favorite in your kitchen.

Ingredients:

- 1 liter (4 cups) milk
- 1/2 cup white rice (short-grain or medium-grain)
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- A pinch of salt
- Ground cinnamon for garnish
- Optional: 1/4 cup raisins or chopped nuts

Instructions:

1. Cook the Rice:

- Rinse the rice under cold water until the water runs clear. In a medium-sized pot, combine the rice with 2 cups of water and bring to a boil.
- Reduce the heat to low, cover, and simmer until the rice is tender and the water is absorbed, about 10 minutes.

2. Prepare the Pudding Base:

Add the milk, sugar, and a pinch of salt to the cooked rice. Stir well to combine. Cook over medium-low heat, stirring frequently to prevent sticking, until the mixture thickens and becomes creamy (approximately 20a??25 minutes).

1. Add Flavoring:

Stir in the vanilla extract and optional raisins or nuts. Mix well to distribute the flavors evenly.

2. Cool and Serve:

- Remove the pot from the heat and let the pudding cool for 5â??10 minutes. Spoon the pudding into individual serving bowls.
- o Sprinkle ground cinnamon generously on top for a warm and inviting finish.

3. Optional Chilling:

o For a cold version, refrigerate the pudding for at least 2 hours before serving.

Conclusion

Creamy rice pudding is more than just a dessert; itâ??s a hug in a bowl. Whether served warm with a sprinkle of cinnamon or chilled for a refreshing treat, this dish is a versatile favorite for any occasion. Its rich, velvety texture and subtle sweetness make it a comforting choice for all ages. Share it with loved ones, and let the flavors create new memories while cherishing old ones. Enjoy every spoonful of this default watermark timeless delight!

Category

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