



Creamy Rice Pudding with Cinnamon

Description

Introduction

Rice pudding is a classic dessert that brings comfort and nostalgia to every bite. With its creamy texture and warm cinnamon aroma, it'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 20-25 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 5-10 minutes. Spoon the pudding into individual serving bowls.

◦ Sprinkle ground cinnamon generously on top for a warm and inviting finish.
3. Optional Chilling:
- For a cold version, refrigerate the pudding for at least 2 hours before serving.

Conclusion

Creamy rice pudding is more than just a dessert; it’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 timeless delight!

Category

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