

Betty Crocker's Classic Rice Pudding Recipe

Ingredients

2 eggs or 4 egg yolks
½-cup sugar
½ raisins
2 cups milk
½-teaspoon vanilla
¼-teaspoon salt
2 cup hot cooked rice
Ground nutmeg

Directions

- Cook rice per directions. Set aside
- Preheat the oven to 325 degrees F (165 degrees C).
- Mix eggs, milk, sugar, vanilla extract, and salt together in a large bowl until combined; stir in cooked rice and raisins.
- Transfer into a 10x6x2 inch baking dish. Stir and sprinkle with nutmeg
- Bake uncovered in the preheated oven for 50 to 60 minutes
- Bake until a knife inserted into the center comes out clean.
- Serve warm or cold, and if desired with cream
- Refrigerate any remaining pudding.