

# Fluffy Rice Pudding



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
hot coffee



If the raisins you have on hand have dried out and are hard or stuck together, don't throw them away. They can be revived by soaking in a little warm water or apple juice for 30 minutes.

## SHOPPING LIST

- skim milk • nutmeg
- raisins

## ON HAND

- eggs • sugar • salt
- vanilla extract • rice

## INGREDIENTS

- 2 eggs
- 2 1/4 cups skim milk
- 1/4 teaspoon nutmeg
- 1/3 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2/3 cup quick-cooking rice
- 1/4 cup raisins

SERVES **6**

## COOKIN' *Express*

- For an easy water bath, set the custard cups in a 9x12-inch pan; set both in the oven. Use a tea kettle to fill the pan about halfway with water. After baking, lift out the custards. Let the oven cool before removing the pan.

### Make Ahead

Prepare through step 2 up to 2 hours ahead. Refrigerate until ready to cook.

### ♦ VARIATION

To provide a bit of crunch, add 1/3 cup finely chopped pecans to the pudding in step 2.

**1** Preheat oven to 350°F. Whisk eggs with milk in bowl. Add nutmeg, sugar and salt; whisk until sugar dissolves. Stir in vanilla.



**2** Add rice and raisins to egg mixture; mix well. Pour into lightly greased custard cups.

**3** Place custard cups in a 9x12-inch pan. Add enough hot water to pan to come halfway up sides of custard cups.



**4** Bake for 40 minutes or until set around edges. Let stand in hot water to keep warm, or remove and cool before serving.