

Easy Rice Pudding

Note: Children can learn to measure while Helping make recipe.

Ingredients:

2/3 cup white rice, uncooked
2 cups warm water
1 teaspoon butter or margarine (optional*)
1/2 cup dry milk, non-fat
2 Tablespoons sugar
1/2 teaspoon vanilla
1/2 teaspoon cinnamon
1 cup water
1/2 cup raisins or other dried fruit

Instructions:

1. Combine rice, water, and butter or margarine in large microwave safe dish. Cover loosely, so steam will escape.
2. Cook in microwave on high for 5 minutes or until mixture comes to a boil. Reduce setting to defrost (50% power), and cook an additional 10 minutes.
3. Mix other ingredients together while rice is cooking.



Easy Rice Pudding (continued)

4. Without allowing rice to cool, remove cover and quickly stir milk-water-raisin mixture into hot rice. Cover loosely again and continue cooking on defrost (50% power) for 10 minutes. After cooking time is finished, let pudding sit, covered, for 10 minutes.
5. Stir gently and put in individual serving dishes.
6. Eat warm or cover and refrigerate immediately. Enjoy the refrigerated pudding within 2 days.

Serving Size: 2/3 cup, yield: 4 servings, Time 40 minutes
Cost per recipe-0.88¢; per serving-0.22¢

SNAP-Ed Connection Recipe Finder <http://recipefinder.nal.usda.gov/index.php>

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