

Easy Rice Pudding

Great way to use up leftover rice or aging milk or cream.

2 cups	Cooked Rice
2 cups	Milk
3 tbsp	Butter
1/3 cup	Sugar
1 tsp	Vanilla
1/4 tsp	Cinnamon
1/4 cup	Raisins (optional)

Add all ingredients to large saucepan and mix together over medium low heat. Bring to a soft boil and stir often to prevent it from sticking too much to the bottom. Cook for 15-20 minutes or until it has thickened. Let cool slightly before serving. Can be served warm or chilled.



Pumpkin Muffins

Got Pumpkin Spice? Use 3 teaspoons instead of each individual spice to simplify.

1 3/4 cup	Flour
1 cup	Sugar
1/2 cup	Brown Sugar
1 tsp	Baking Soda
1/2 tsp	Salt
2 tsp	Cinnamon
1/4 tsp	Cloves
1/4 tsp	Nutmeg
2	Eggs
2 cups	Pumpkin Puree
1/2 cup	Oil
1 tsp	Vanilla

Preheat oven to 375 and line muffin tins.

In large bowl mix dry ingredients together and set aside.

Mix wet ingredients together and pour into dry ingredients.

Stir just until combined. Fill prepared muffin tins 3/4 full.

Bake for 20-22 minutes

