Easy Rice Pudding

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

2 cups Cooked Rice

2 cups Mílk

3 tbsp Butter

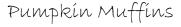
1/3 cup Sugar

1 tsp Vanilla

1/4 tsp Cinnamon

1/4 cup Raísins (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.



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

1 3/4 cup Flour

1 cup Sugar ½ 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 Pumpkín Puree

1/2 cup Oíl 1 tsp Vanilla Preheat oven to 375 and line muffin tins.

In large bowl míx dry

ingredients together and set

asíde.

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



