

Creamy Rice Pudding

Posted on [*With a Grateful Prayer and a Thankful Heart*](#) blog

Ingredients:

7 cups whole milk
1 cup sugar
1 1/2 teaspoons vanilla
dash salt
1 teaspoon butter
3/4 cup rice, uncooked
4 eggs, lightly beaten
1 cup *heavy whipping cream
Nutmeg or cinnamon for sprinkling



In medium saucepan, combine milk, sugar, vanilla, salt and butter. Heat to boiling over medium high heat. Stir in rice and return to a boil stirring constantly. Reduce heat and simmer uncovered, stirring frequently, until rice is tender, about 45 minutes.

In a medium bowl whisk eggs and heavy cream. When the rice is done, remove from heat and stir in cream mixture, whisking rapidly, until well combined. Return to boil over medium high heat; Cook for another five to eight minutes until mixture thickens.

Pour into large serving dish or individual custard cups and sprinkle lightly with cinnamon or nutmeg if desired.

Cool to room temperature. Cover and refrigerate.

* I substitute fat-free half & half to lighten calories and still achieve a creamy pudding.