

Sweet Rice

Jacob · 29/09/2024

**Prep Time**

45 mins

Dificult

Medium

Servings

6

Description

This sweet rice arroz con leche is a custardlike dessert Everyone loves this traditional Mexican rice pudding
You might want to double the recipe

Ingredients

— - 2 cups water - 1 cup uncooked long-grain white rice - 2 tablespoons unsalted butter - 3 cups whole milk
— divided - ? cup white sugar - 1 large egg - 1 tablespoon all-purpose flour - 1 ½ teaspoons vanilla extract - ?
cup heavy cream - ½ cup raisins (Optional) - ½ teaspoon ground cinnamon

Instructions

1. Bring water
2. rice
3. and butter to a boil in a large saucepan over high heat. Reduce heat to medium-low
4. cover
5. and simmer until rice is tender and liquid is absorbed
6. 20 to 25 minutes. Whisk together 2 cups milk
7. sugar
8. egg
9. flour
10. and vanilla in a bowl; pour over cooked rice in the saucepan and stir to combine. Bring to a simmer over low heat and cook
11. stirring occasionally
12. for 15 minutes. Stir in remaining 1 cup milk
13. cream
14. raisins
15. and cinnamon until thoroughly mixed. Let cool for a few minutes. Serve warm or cold.