

RICE PUDDING

INGREDIENTS

- 1/2 Cup Uncooked White Rice
- 1 To 2 Cups Water (Amount Needed To Cover Rice)
- 4 3/4 Cups And 3 Tablespoons Whole Milk (Divided)
- 1 Cup Granulated Sugar
- 1 Teaspoon Vanilla Extract
- 2 Tablespoons Cornstarch
- 1 Egg Yolk Beaten



Steps to Make It

1. Gather the ingredients. Preheat the oven to 350 F / 180 C.



2. In a colander, rinse the rice until the water runs clear.



3. In a large saucepan, add the rice and enough water to cover it by about 1/2 inch.



4. Bring to a boil, then reduce the heat. Let the rice simmer gently until it's softened, about 5 minutes.



5. Add 3 3/4 cups milk, the sugar, and vanilla extract to the rice. Bring the mixture to a boil. Reduce the heat and let it boil very gently for about 10 minutes.



6. In a small bowl, use a whisk to mix 1 cup of milk and the cornstarch until smooth.



7. While stirring, gradually pour the milk-cornstarch mixture into the rice.



8. Turn up the heat and continue stirring the pudding until scalding, about 4 to 5 minutes.



9. When the pudding thickens, continue to stir and cook for about 2 minutes more.



10. Remove from the heat and fill small, ovenproof dessert cups, clay cups, or disposable aluminum pudding cups with the hot mixture.



11. In a small bowl, beat the egg yolk with the remaining 3 tablespoons of milk.



12. Using a spoon, drizzle a small amount of the egg-milk mixture into the center of each dessert cup.



13. With the back of the spoon, use a light, circular motion to swirl the egg yolk from the center to the edges so it spreads evenly over the top of each cup.



14. Bake the pudding cups until the tops are nicely browned, about 20 minutes.



15. Let the cups cool at room temperature and then refrigerate for several hours before serving. Enjoy!

