

Creamy Baked Rice Pudding

Many cultures and nationalities have a version of a dessert that combine a starch, in this case short grain rice, with a little sugar, milk and aromatic spices.

We've used warming cinnamon but you could also use cardamom or the traditional English version nutmeg. After your pudding is baked you can serve it warm or cold with fresh or dried fruits.

Dairy free? No worries – simply swap in your choice of plant-based milk.



Take & Make Boxes are assembled in a facility that also handles celery, gluten, eggs, lupin, milk, mustard, peanuts, sesame, soybeans, sulphur dioxide, sulphites and tree nuts. Therefore, this product may contain trace allergens that have not otherwise been declared.

Equipment you will need:

Large shallow ovenproof dish
Weighing scales
Measuring jug or cups
Measuring spoons
Wooden spoon

Ingredients (allergens in bold):

100g short grain rice
75g sugar
**800ml milk or
dairy free alternative**
1/2 teaspoon ground cinnamon
Raisins

Food Safety Advice

Rice not being eaten immediately must be cooled as quickly as possible and stored in a fridge.

Never reheat cooked rice.

Find other recipes at: [mayorsfundforlondon.org.uk/kitchen-social/take-and-make](https://www.mayorsfundforlondon.org.uk/kitchen-social/take-and-make)
Share your feedback in our survey: www.surveymonkey.co.uk/r/TakeandMake

Instructions:

1. Preheat your oven to 150°C/300°F/Gas 2.
2. Combine the rice, sugar and milk into a baking dish and stir.
3. Sprinkle on the cinnamon.
4. Carefully place the dish in the middle of the oven, the mix will be very liquid at this stage.
5. Bake for 2 hours until the pudding is just set and wobbles slightly when shaken! A skin will have formed which can either be eaten or removed.
6. Allow to cool slightly before serving warm. If serving cold sit the dish in some cold water to speed up the chilling process before covering and placing in the fridge.
7. Top with raisins to serve.

Follow the instructions overleaf or see our chefs make this dish in our recipe video.

Open your QR code reader on your smartphone. Hold the device over the code and click to watch.

Please note: some ingredients may have changed since we filmed the video.



Remember to measure or check the weights of your ingredients. We may have included more than you need.



Nobody can be environmentally impact-free, but small day to day changes like walking and cycling instead of driving, add up to make a big difference.