

Old-Fashioned Rice Pudding
RECIPE

Old-Fashioned Rice Pudding



<?xml version="1.0"?>

TIME

1H 20 min

INGREDIENTS

8 items

MAKES

5 servings

Our old-fashioned rice pudding recipe conjures up the days when mealtime seemed special and you always had seconds.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

INGREDIENTS

- 1 3/4 cup Water
- 1/2 cup Ben's Original™ Long Grain White Rice
- 2 cups 2% milk
- 1/2 Teaspoon Salt
- 2 large Eggs, beaten

- 1/3 cup Sugar
- 1 Teaspoon Vanilla extract
- 1/2 Teaspoon Nutmeg or cinnamon, ground (optional)

PRODUCTS USED



BEN'S ORIGINAL™ Parboiled Long Grain White Rice

[SEE DETAILS](#)

Buy now

INSTRUCTIONS

- 1
Preheat oven to 350°F.
- 2
Bring water to a boil. Stir in rice and salt. Cover and simmer until the water is absorbed, about 30 minutes.
- 3
Add milk and boil gently, stirring occasionally, until mixture thickens slightly, about 5 minutes.
- 4
Combine eggs, sugar and vanilla in a bowl.
- 5
Gradually stir in rice mixture, mixing well. Sprinkle nutmeg or cinnamon over top.
- 6
Pour into greased 2 quart casserole dish.
- 7
Place casserole dish in pan containing about 1 inch hot water.
- 8
Bake uncovered for 45 minutes, or until knife inserted near center comes out clean.

NUTRITION

- CALORIES: 120
- TOTAL FAT: 2.5g - 3%
- SATURATED FAT: 1g - 5%
- TRANS FAT: 0g
- CHOLESTEROL: 50mg - 17%
- SODIUM: 190g - 8%
- TOTAL CARBOHYDRATES: 21g - 8%
- DIETARY FIBER: 0g - 0%
- TOTAL SUGARS: 11g
- PROTEIN: 5g"

Categories:

[Stovetop](#), [Bake](#), [45 Minutes or More](#), [White](#), [Vegetarian](#), [Gluten Free](#)

MORE RECIPES LIKE THIS



[Chicken Rice Casserole](#)

Cooking time

7 min

Ingredients

4 items

[SEE DETAILS](#)



[Long Grain & Wild Rice Soup](#)

Cooking time

30 min

Ingredients

11 items

[SEE DETAILS](#)



[Garlic Chicken & Rice Recipe](#)

Cooking time

20 min

Ingredients

13 items

[SEE DETAILS](#)

Source URL: <https://www.bensoriginal.com/rice-recipes/old-fashioned-rice-pudding-recipe>