

Mom's Old Fashioned Rice Pudding - A Cozy Classic Reimagined

Mom's Old Fashioned Rice Pudding - Creamy, Comforting, and Timeless ??



OVEN
350°F

TIME
45 min

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INGREDIENTS

1/2 cup jasmine rice
1/2 cup granulated sugar
1/8 tsp salt
4 cups whole milk
1 tsp vanilla extract
3 large eggs
1/2 cup raisins (optional)
1/2 tsp ground nutmeg

Ingredient Tips:

Jasmine Rice: Adds subtle floral aroma and soft texture.

Milk: Whole milk creates the creamiest pudding.

Raisins: Traditional, but can be swapped for chopped dried figs or omitted entirely.

Nutmeg: Adds warmth-freshly grated is ideal!

DIRECTIONS

- 1. Preheat and Prepare:** Preheat oven to 350°F (or 325°F for convection). Lightly spray an 8x8 or 9x9-inch baking dish with nonstick spray.
- 2. Cook the Rice:** Prepare jasmine rice according to package directions until tender. Set aside.
- 3. Make the Custard:** In a blender, combine sugar, salt, milk, vanilla, and eggs. Blend until smooth and creamy-this will be your base.
- 4. Combine and Assemble:** Stir the blended custard into the cooked rice. Fold in raisins if using. Pour into the prepared baking dish.
- 5. Water Bath Bake:** Place the dish into a larger roasting pan. Fill with hot water until halfway up the sides. Bake for 2 1/2 hours, stirring gently every 30-45 minutes.
- 6. Finish and Serve:** Remove from oven and let rest slightly before serving warm. Sprinkle with extra nutmeg or cinnamon, if desired. Refrigerate leftovers and enjoy chilled the next day (it's just as good!).

TIPS FOR SUCCESS

Stir Occasionally: Prevents sticking and creates even texture.

Water Bath is Key: Ensures gentle, even cooking and prevents curdling.

Room Temp Eggs: Help the custard blend smoothly.

Chill it Overnight: The flavors deepen beautifully by day two.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moms-old-fashioned-rice-pudding-a-cozy-classic-reimagined/>