

## Rice Pudding with Cooked Rice: A Warm Hug in Every Spoonful

To create this comforting rice pudding using cooked rice, you'll need:



**TIME**  
**1-2 min**

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**ChefManiac**

### INGREDIENTS

3 cups cooked white rice (day-old or leftover rice works best)  
4 cups whole milk (or 2% milk for a slightly lighter version)  
1/2 cup granulated sugar (adjust to your sweetness preference)  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/2 cup raisins (optional, but highly recommended!)  
2 tablespoons unsalted butter (optional, for extra richness)  
Extra ground cinnamon  
Fresh berries  
A dollop of whipped cream

### DIRECTIONS

1. Making this rice pudding is wonderfully straightforward. Here's how:
2. Combine : Ingredients: In a large, heavy-bottomed saucepan or Dutch oven, combine the cooked rice, whole milk, granulated sugar, vanilla extract, ground cinnamon, ground nutmeg, and salt. If using butter, add it now as well.
3. Bring to a : Simmer: Place the saucepan over medium heat. Bring the mixture to a gentle simmer, stirring occasionally to prevent the rice from sticking to the bottom and to ensure the sugar dissolves. Do not bring to a rolling boil.
4. Simmer and : Thicken: Once simmering, reduce the heat to low. Continue to cook, stirring frequently (every 1-2 minutes) to prevent scorching, for 15-25 minutes, or until the mixture has thickened to your desired consistency. The rice should be plump and creamy, and the liquid should be mostly absorbed, creating a thick pudding. The exact time will depend on how dry your cooked rice was to begin with.
5. Add : Raisins (Optional): If using raisins, stir them into the pudding during the last 5 minutes of cooking. This allows them to soften and plump up.
6. Rest and : Serve: Remove the saucepan from the heat. The pudding will continue to thicken as it cools. Serve warm, or transfer to individual serving bowls and chill in the refrigerator for a cold rice pudding.
7. Garnish: Garnish with an extra sprinkle of cinnamon, fresh berries, or a dollop of whipped cream, if desired.

