

# Rice Pudding

*makes 6-8 servings*

- 1 cup rice
- 1/2 cup raisins (optional)
- 1 tsp. vanilla
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) can evaporated milk
- sugar and cinnamon for sprinkling

Cook 1 cup rice (normally) using 2 cups water and 1/2 tsp salt. If you already have 3 cups of cooked left over rice you can skip ahead. In a pot, combine 3 cups cooked rice with evaporated milk, sweetened condensed milk, raisins and vanilla. Bring to a boil, with the lid on until hot, and transfer to wonder oven to cook. Allow to cook for about an hour and a half (minimum) to two hours until liquid is absorbed. If left longer it'll be fine, you'll just need to add some milk to cream it up again. Sprinkle with cinnamon and serve warm.