

RICE PUDDING



Ingredients:

- 110g (4oz) Pudding Rice
- 25g (1oz) Granulated Sugar
- 25g (1oz) Butter or Margarine
- 1.2L (2pt) Milk
- Ground Cinnamon (optional)
- Ground Nutmeg (optional)
- Vanilla Extract (optional)

Method:

1. Select a pan with a tight fitted lid.
2. Turn the hob on to a medium heat and add the milk, sugar, butter and either ground cinnamon, nutmeg or vanilla extract.
3. Add the rice and give the contents a stir.
4. Cook on a medium heat for ten minutes, stirring frequently to prevent sticking or burning on the bottom.
5. After ten minutes remove the pan from the hob, put the lid on the pan, wrap in a towel and place inside the Thermal Cooking Bag.
6. Leave to cook inside the Thermal Cooking Bag for a minimum of 3 hours.

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The Larder is a social enterprise who believe in food fairness for all.

Our aim is to make fresh local produce affordable to people on low incomes, without farmers, animals and the environment bearing the cost.

We do this through our cafe and community hub, food academy, and many more food related initiatives.

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