AMAZING OLD FASHIONED RICE PUDDING

Ingredients:

- 2/3 cup Minute Rice
- 2 3/4 cups milk
- 1/3 cup sugar
- 1 tablespoon butter
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon nutmeg
- Cinnamon
- 1/2 cup raisins

Instructions:

- Combine Minute Rice, milk, raisins, sugar, butter, salt, vanilla extract, and nutmeg in a buttered 1-quart baking dish.
- 2. Bake in a 350-degree Fahrenheit oven for 1 hour, stirring after 15 minutes and again when the pudding is done.
- 3. Sprinkle with cinnamon.
- 4. Serve warm or chilled. The pudding will thicken as it stands.

Enjoy this delightful Old Fashioned Rice Pudding, a comforting treat that's perfect for any occasion!