

Get Nostalgic With This Amazing Old-Fashioned Rice Pudding!

The other day, I was in a frenzy. I had to prep my kids for a doctor's appointment, get my shower in, do a little work before we leave and finish up making lunch for my husband to take to work. It was a crazy morning, to say the least. I was having such a hard time keeping everything up and well, with the kids being sick and all, I knew it was not going to look any better for the rest of the day. When I noticed my husband was done showering, I asked him to please give each of our kids a bowl of oatmeal for breakfast. I told him it was in the fridge because I had prepared it last night.

Well, my kids are not huge oatmeal fans, but it is good for them. I knew they might give a hard time, but seeing as they are sick, they might just forget about the oatmeal and just eat it. I heard not one complaint. I tiptoed downstairs and looked in the kitchen to see three happy kids munching away on their oatmeal. I mean, they were almost done! I asked my husband what in the world he did to that oatmeal and he said nothing. As I stepped closer, I realized what it was he had given them...

Photo and recipe courtesy of Bunny's Warm Oven.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

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OLD FASHIONED RICE PUDDING RECIPE



Ingredients :

2/3 c. Minute Rice
2 3/4 c. milk
1/3 c. sugar
1 tbsp. butter
1/2 tsp. salt
1/2 tsp. vanilla
1/4 tsp. nutmeg
Cinnamon
1/2 c. raisins

Directions :

First step : Combine Minute Rice, milk & raisins, sugar, butter, salt, vanilla & nutmeg in a buttered 1 quart baking dish.

Second step : Bake in 350 degree oven for 1 h, stirring after 15 mins & again when pudding is done.

Third step : Sprinkle with cinnamon.

Finally step : Serve warm or chilled. Pudding thickens as it stands

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POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.**