

Creamy Rice Pudding

This creamy Rice Pudding is flavored with cinnamon and vanilla and made on the stovetop. A classic recipe with a few twists!

Ingredients

- 3½ cups milk plus more, if needed
- 2 tablespoons unsalted butter
- ⅓ cup granulated sugar
- ½ cup uncooked white rice
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- 1½ teaspoons pure vanilla extract
- ½ cup raisins optional
- 3 tablespoons heavy cream

Instructions

1. In a medium saucepan, combine milk, butter, sugar, rice, salt, and cinnamon. 2. Bring to a simmer and simmer uncovered, stirring frequently, for 30-40 minutes, until rice is tender. Be sure to scrape the bottom and sides of the pan when you stir it. If the mixture appears to dry out during cook time you can add a few splashes of milk.
3. During the last few minutes of cook time, add the vanilla, raisins, and heavy cream and simmer for a couple more minutes. Serve warm or chill. The rice pudding will thicken up after chilling; you can stir in a splash of milk to thin it out again.

Recipe tips

Use white rice: Long grain or short grain uncooked white rice is best for this recipe.

Simmer, don't boil: A simmer is cooking below the boiling point. There should be gentle bubbling in the pot, and your heat should be somewhere between low and medium.

Stir frequently: Be sure to scrape the bottom and sides of the pan when you stir so that the rice doesn't stick.

Adjust consistency as desired: If you want your rice pudding on the thinner side you can thin it out with some extra milk or cream. If you like it thick you can allow it to cool and it will thicken quite a bit.

Toppings for rice pudding

You can absolutely serve this rice pudding on its own, but here are some topping ideas if you want to take it up a notch:

Cinnamon: Use a fine mesh sieve to dust the top with ground cinnamon.

Vanilla ice cream: This is my favorite way to enjoy rice pudding. I serve it warm and top it with a small scoop of vanilla ice cream. The combination of cold ice cream and warm pudding, plus the extra richness of vanilla ice cream takes this over the top.

Whipped cream: [Homemade whipped cream](#) or store bought whipped cream both go great on this rice pudding.

Fruit: Add fresh fruit, dried fruit, or fruit compote to the topping. Try my [Blueberry Sauce](#) or [Roasted Strawberries](#). For the cherry topping you see pictured above: thaw frozen cherries and combine with cherry jam.