

# Traditional Rice Pudding (Instant Pot)

## Ingredients

- 2 cups Milk
  - 1 large Egg
  - 1/3 cup sugar
  - 1/4 teaspoon Ground Cinnamon
  - 1/8 teaspoon Salt
  - 1/2 teaspoon Vanilla
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- 1/3 cup Raisins
  - 1/2 cup Uncooked Rice

## Steps

1. Place milk, egg, sugar, cinnamon, salt & vanilla into Instant Pot.
2. Use immersion blender to thoroughly mix.
3. Add raisins and rice—stir.
4. Attach lid and cook at high pressure for ten minutes.
5. Let sit for another ten minutes.
6. Release pressure and remove lid.
7. Stir and serve.
8. Add additional milk if desired.