

PUDDINGS

Rum Raisin
Rice Pudding



BAY VALLEY
F O O D S



Rum Raisin Rice Pudding

24 Servings

INGREDIENTS:

Rice, uncooked

**Bay Valley Foods® or Thank You® Brand
Vanilla Pudding**

Whole milk

Raisins

Vanilla extract

Rum extract

Ground cinnamon, divided

Granulated sugar

AMTS:

2 cups

3 cups

3/4 cup

1 1/2 cups

1 Tbsp.

2 tsp.

2 Tbsp.

3 Tbsp.

PROCEDURE:

Cook rice according to package directions.
Cool slightly.

Combine cooked rice, pudding, milk,
raisins, extracts, and 1 Tbsp. cinnamon in
large bowl; mix well.

Pour into greased 2" deep 12" x 20"
steamtable pan.

Combine sugar with remaining 1 Tbsp.
cinnamon in small bowl; sprinkle evenly
over pudding.

Bake at 350°F until heated through,
30 minutes.

To serve, cut 4" x 6".

NUTRITION (Per serving)

130 calories

2 g protein

28 g carbohydrate

< 1 g fiber

1.5 g fat

0 g saturated fat

0 mg cholesterol

55 mg sodium

CHEF'S TIPS:

- Cook rice in milk instead of water.
- Banana pudding may be substituted for vanilla pudding.
- Dried cranberries or dried cherries may be substituted for raisins.
- Garnish with whipped cream or whipped topping.



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