

# Rice Pudding

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Reconstituted instant nonfat dry milk		1 qt 2 cups		3 qt	1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth. 2. Cook over medium heat, stirring frequently, for 20 to 30 minutes until mixture begins to thicken and starts to boil.
Cornstarch		1/2 cup	4 1/2 oz	1 cup	
Sugar	5 1/4 oz	3/4 cup	10 1/2 oz	1 1/2 cups	3. Immediately turn off heat. Stir in vanilla, cooked rice, and raisins (optional).  4. Pour rice mixture into serving bowls or pans. Cover with plastic wrap to prevent the formation of surface film. Serve HOT.  OR CCP Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F or lower within an additional 4 hours. Refrigerate until ready to serve.  5. Portion with No. 12 scoop (1/3 cup). If desired, sprinkle with ground cinnamon.
Salt		1/2 tsp		1 tsp	
Fresh large eggs, beaten OR		4 each		8 each	
Frozen whole eggs, thawed	8 oz	1 cup	1 lb	2 cups	
Ground nutmeg (optional)		1/4 tsp		1/2 tsp	
Ground cinnamon		1/4 tsp		1/2 tsp	
Vanilla		1 Tbsp		2 Tbsp	
*Cooked white rice	1 lb 1/2 oz	3 cups	2 lb 1 oz	1 qt 2 cups	
Raisins (optional)	5 oz	1 cup	10 oz	2 cups	
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
White rice	5 1/2 oz	11 oz

# Rice Pudding

Desserts

B-14

SERVING:	YIELD:	VOLUME:
1/3 cup (No. 12 scoop)	<b>25 Servings:</b> 2 qt 1 cup (approximately)	<b>25 Servings:</b>
	<b>50 Servings:</b> 1 gal 2 cups (approximately)	<b>50 Servings:</b>

Nutrients Per Serving			
<b>Calories</b>	92	<b>Saturated Fat</b>	.3 g
<b>Protein</b>	4 g	<b>Cholesterol</b>	35 mg
<b>Carbohydrate</b>	17 g	<b>Vitamin A</b>	16 RE/53 IU
<b>Total Fat</b>	.9 g	<b>Vitamin C</b>	0 mg
		<b>Iron</b>	0.4 mg
		<b>Calcium</b>	83 mg
		<b>Sodium</b>	163 mg
		<b>Dietary Fiber</b>	0 g