

Recipe Card

Produced in collaboration with the Community Food Co-ordinator in NE Lincolnshire.
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Sector Support
North East Lincolnshire
Partnership

SLOW COOKER RICE PUDDING

Ingredients

110g (4 oz) pudding rice

25g (1 oz) granulated sugar

25g (1 oz) margarine or butter

1.2L (2 pt) milk

ground cinnamon, nutmeg or vanilla extract (optional)



Method

- 1) Use some of the butter to grease the bowl of the slow cooker.
- 2) Add the milk, sugar and remaining butter and either ground cinnamon, nutmeg or vanilla extract.
- 3) Give the contents a stir and replace the lid
- 4) Turn the slow cooker onto high and cook for 4 hours or until the rice has absorbed the liquid. Stirring halfway through

