

Rice Pudding

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted, cold		1 qt 2 cups		3 qt	<p>1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth.</p> <p>2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and starts to boil.</p> <p>CCP: Heat to 160° F or higher.</p> <p>3. Immediately turn off heat. Stir in vanilla, cooked rice, and raisins (optional).</p> <p>4. Pour rice mixture into serving pans (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Cover with plastic wrap to prevent the formation of surface film.</p> <p>CCP: Hold for hot service at 140° F or warmer. OR</p> <p>CCP: Refrigerate within 2 hours. Hold at 40° F or colder.</p> <p>Refrigerate until ready to serve.</p> <p>Portion with No. 16 scoop (¼ cup).</p>
Cornstarch	2 ¼ oz	½ cup	4 ½ oz	1 cup	
Sugar	5 ¼ oz	¾ cup	10 ½ oz	1 ½ cups	
Salt		½ tsp		1 tsp	
Frozen whole eggs, thawed	8 oz	¾ cup 3 Tbsp	1 lb	1 ¾ cups 2 Tbsp	
OR		OR		OR	
Fresh large eggs		5 each		9 each	
Ground nutmeg (optional)		¼ tsp		½ tsp	
Ground cinnamon		¼ tsp		½ tsp	
Vanilla		1 Tbsp		2 Tbsp	
Cooked enriched white rice (A-18)	1 lb 3 oz	3 cups	2 lb 6 oz	1 qt 2 cups	
Raisins (optional)	5 oz	1 cup	10 oz	2 cups	

Rice Pudding

Desserts

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SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop).	25 Servings: 4 lb 10 oz 50 Servings: 9 lb 4 oz	25 Servings: 1 quart 2 ½ cups 50 Servings: 3 quarts ½ cup
	Edited 2014	

Special Tip:
If desired, sprinkle with ground cinnamon.

Nutrients Per Serving			
Calories	95	Saturated Fat	0.32 g
Protein	3.57 g	Cholesterol	40 mg
Carbohydrate	17.68 g	Vitamin A	96 IU
Total Fat	1.00 g	Vitamin C	0.3 mg
		Iron	0.51 mg
		Calcium	73 mg
		Sodium	112 mg
		Dietary Fiber	0.1 g