



## Recipe

### rice pudding - vanilla & cinnamon

Nothing fancy is needed to make this classic dessert! In this yummy new dish we mix pudding rice with sultanas, cinnamon, ginger, and vanilla with milk, to give a creamy texture bursting with flavour.

### Ingredients

200g pudding rice

100g raisins

2g cinnamon

1g of ground ginger

1g of ground vanilla or 1  
split vanilla pod

650ml of milk

### Method

Preheat oven to 180°C. In a small oven proof dish, mix all ingredients together.

Cover with a lid or foil and bake for 45 minutes to an hour until most of the milk has been absorbed.

Stir well before serving with some natural yogurt and sliced bananas.

Please note: This recipe is correct at the time of publication on 12/05/2023. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

**Nutritious delight with every bite**

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