

Yield: 8 servings

MY FAVORITE PRESSURE COOKER RICE PUDDING

Make the best rice pudding using your pressure cooker or Instant Pot. It's quick, easy-to-make comfort food at it's best.

Cook Time	Additional Time	Total Time
3 minutes	17 minutes	20 minutes



Ingredients

- 1 cup Arborio rice
- 1 1/2 cups water
- 1/4 teaspoon salt
- 2 cups whole milk, divided*
- 1/2 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 3/4 cup raisins

Instructions

In pressure cooking pot, combine rice, water, and salt. Lock the lid in place and select High Pressure and 3 minutes cook time. When beep sounds turn off pressure cooker and use a natural pressure release for 10 minutes. After 10 minutes, release any remaining pressure with a quick pressure release.

Add 1 1/2 cups milk and sugar to rice in pressure cooking pot; stir to combine.

In a small mixing bowl, whisk eggs with remaining 1/2 cup milk and vanilla. Pour through a fine mesh strainer into pressure cooking pot. Select sauté and cook, stirring constantly, until mixture starts to boil. Turn off pressure cooker. Remove pot from the pressure cooker. Stir in raisins.

Pudding will thicken as it cools. Serve warm or pour into serving dishes and chill.

Served topped with whipped cream, and a sprinkle of cinnamon or nutmeg, if desired.

Notes

The rice will continue to absorb liquid as it cools. Stir in additional milk or cream until your desired consistency is achieved.

*For a richer, creamier rice pudding you can also use half heavy cream.

NUTRITION INFORMATION: YIELD: 8 SERVING SIZE: 1

Amount Per Serving: Calories: 178 Total Fat: 3g Saturated Fat: 2g Trans Fat: 0g Unsaturated Fat: 1g

Cholesterol: 53mg Sodium: 114mg Carbohydrates: 34g Fiber: 1g Sugar: 24g Protein: 4g

Nutrition information is calculated by Nutritionix and may not always be accurate.

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Category: Dessert

<https://www.pressurecookingtoday.com/the-best-pressure-cooker-rice-pudding/>