



# Creamed rice

Serves: 4

## Time

Preparation time 5 minutes

Cooking time 2 hours 15 minutes

## Ingredients

- 70g pudding rice
- 600ml skimmed milk
- 1 tablespoon caster sugar
- few drops vanilla extract
- 320g tinned or fresh fruit

## Method

1. Preheat the oven to 120°C or gas mark ½.
2. Place the pudding rice in a shallow ovenproof dish.
3. Stir in the skimmed milk, caster sugar and vanilla.
4. Cover with a lid or tinfoil and bake for 2 hours 15 minutes.
5. After 1 hour of baking, remove from the oven and stir the rice, then return to the oven uncovered for the remaining baking time, until it is thick and creamy with a pale golden skin.
6. Serve with tinned or fresh fruit.

