

Slow Cooker Rice Pudding

Ingredients

1 cup long-grain white rice, uncooked
4 cups milk
1/2 cup white sugar
1/4 cup brown sugar
1/2 tsp salt
3 Tbsp butter
1/2 tsp nutmeg
1 tsp cinnamon
1 tsp vanilla
2 eggs, beaten
1/4 cup raisins
1/4 cup dried cranberries
whipped cream (optional topping)

Directions

Step 1

Rinse rice thoroughly with cold water until the water runs clear.

Step 2

Add all ingredients to the slow cooker and mix until the sugar dissolves.

Step 3

Cook on high for 2 1/2 to 3 hours or until the rice is cooked and the liquid is creamy. Top with whipped cream, if desired.