

Arroz con Leche

Makes 6 servings | A Slow-Cooker Recipe



Ingredients:

- 1 cup long-grain white rice
- 4 cups whole milk
- 1 cup water
- 1 cinnamon stick
- 1/4 teaspoon salt
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon (for serving)

Directions

1. Rinse rice under cold water until the water runs clear.
2. Add rice, milk, water, cinnamon stick, and salt to the slow cooker. Stir gently.
3. Cover and cook on low for 2 1/2 to 3 hours, stirring once or twice during cooking.
4. Remove the cinnamon stick and stir in sugar and vanilla extract. Mix well until sugar is dissolved.
5. Serve warm or chilled, sprinkled with ground cinnamon on top.

Cooking Tidbit

For extra creaminess, stir in 1/2 cup sweetened condensed milk at the end of cooking. If the pudding thickens too much when chilled, just add a splash of milk before serving to bring back its silky texture.