

Rice Pudding Dessert Mix

Article No. 1017 (340 g/12 oz)

Watkins Rice Pudding Dessert Mix combines the goodness of homemade with the convenience of a mix. Not an instant mix, but a rich, creamy dessert mix with old-fashioned, homemade goodness and flavor because you use your own fresh milk, sugar, and eggs.

- **Versatile:** Make puddings, pies, sauces, fillings and much more.
- **Concentrated:** Each mix makes up to five pies or 25 pudding servings.
- **Convenient:** Just add milk, sugar, and eggs to mix for pie fillings.
- **Microwave or Stovetop:** Directions for both included.
- **Tastes better than instant mix;** easier than scratch.



Baked Rice Custard

3/4 cup/180 mL **Watkins Rice Pudding**

Dessert Mix

4 cups/1 liter 2% milk

3 eggs, beaten

1/4 to 1/2 cup/60 to 125 mL sugar

2 tsp/10 mL **Watkins Vanilla**

1 cup/250 mL raisins

Watkins Cinnamon

Combine Dessert Mix and 3 cups/750 mL of the milk in heavy 2 quart/liter saucepan. Gently heat until boiling, stirring constantly. Remove from heat. Combine remaining milk, eggs, sugar, vanilla and raisins; gradually stir into pudding mixture. Pour into a 1-1/2 quart/liter soufflé dish or casserole that has been sprayed with **Watkins Cooking Spray**. Sprinkle lightly with cinnamon. Place soufflé dish in shallow baking pan. Place pan on rack; add water to a depth of 1-inch/2.5 cm. Bake at 325°F/170°C, uncovered, until knife inserted near center comes out clean, about 75 minutes. Remove soufflé dish from hot water. Refrigerate any leftovers.