



## Rice Pudding 1, Instant pot

★★★★★

*Desserts, InstantPot, Rice*

**Prep Time:** 5 min **Cook Time:** 20 min **Servings:** 4 people **Source:** [sweetandsavorymeals.com](http://sweetandsavorymeals.com)

### INGREDIENTS

2 cups whole milk\*  
1¼ cups water  
1 cup long-grained rice (any white rice will work)  
1 teaspoon cinnamon  
1 teaspoon cardamom  
pinch of salt  
1 teaspoon vanilla extract  
1 can (14oz) sweetened condensed milk  
½ cup raisins

### NUTRITION

Calories = 249

### DESCRIPTION

Instant Pot Rice Pudding is creamy and aromatic, flavored with cinnamon and cardamom, ready in just 30 minutes, thanks to your pressure cooker. This is the best pressure cooker rice pudding recipe you can get!

### DIRECTIONS

Rinse rice well, using a fine mesh colander and let it drain well. Add rice to the Instant Pot.

Add milk, water, a pinch of salt, cinnamon and cardamom to the Instant Pot and stir to combine.

Put the lid on, seal and make sure to close the vent.

Pressure cook for 10 minutes.

Once done, do a 10 Minutes Natural Pressure Release.

Press Cancel to turn off the Instant Pot and open the vent to release the remaining pressure.

When depressurized, open the lid and add the Sweetened Condensed milk, vanilla extract, and raisins

Stir well until fully combined and creamy.

Before refrigerating it, make sure to let it cool completely. Then, transfer to an airtight container and store in the fridge for up to 3 days. If it turns out thicker than you'd like, stir in milk until it suits you.

Serve and enjoy!

### NOTES

The original recipe called for 1/2 teaspoon nutmeg, but I was looking for something more Scandinavian and used cardamom instead. Turned out great.