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## **Arroz con Leche**

Here's a nice and easy dessert that is very popular in our household. It can be served warm, at room temperature or cold. I like to make mine and put it into ramekins which I cover and put in the fridge. That way it keeps for a few days and is handy when someone wants a snack or dessert after a meal. Many people like raisins in their rice pudding but my family will only eat raisins out of the package so I don't bother putting them in. Finally, to make this creamier use a short grain rice.

Here is what you are going to need for this:

1 cup short grain rice

3 cups milk

1 cup water

2 sticks cinnamon

2 8-oz. cans condensed milk

1 teaspoon vanilla

Ground cinnamon

Place the milk, water, rice and cinnamon sticks into a pot. Bring the milk to a slow simmer and cook, uncovered, for 20 minutes. Stir the rice a couple of times during cooking but make sure to remove the thin film that builds on top before doing so.

Remove the cinnamon sticks and add the condensed milk and the vanilla. Cook the pudding for another 10 minutes, stirring occasionally. Turn off the heat and portion the pudding into ramekins. Sprinkle with ground cinnamon. Serve them warm or cool them down and cover the ramekins with plastic wrap and refrigerate them. Enjoy!