



Rice pudding recipe with cooked rice is the perfect solution for using leftovers while creating a delicious dessert with minimal effort. This method not only saves time but ensures a creamy and flavorful pudding without the need for starting from [scratch with raw rice](#). The simplicity of this recipe lies in its adaptability; you can easily adjust sweetness, spice, and added ingredients to suit your taste preferences.

Perfect for any occasion, this easy rice pudding recipe can be a comforting finish to a family dinner or a cozy treat to indulge in on a quiet evening. Let's dive into the essential steps and ingredients you'll need to whip up this delightful dessert effortlessly.

Why Use Cooked Rice for Your Rice Pudding Recipe?

Using cooked rice as the base for your rice pudding has several advantages that make it an appealing choice for both novice and experienced cooks.

Firstly, it saves time. If you have leftover rice from a meal, turning it into a delicious dessert is a great way to minimize waste while enjoying a sweet treat. Plus, pre-cooked rice reduces the overall cooking time, allowing you to whip up rice pudding quickly.

Secondly, using cooked rice ensures a consistent texture. Since the rice is already cooked, there's no risk of undercooked or crunchy grains. This means you'll achieve a creamy consistency every time, making your pudding more enjoyable.

Lastly, it offers versatility. Cooked rice can easily absorb the flavors of other ingredients, allowing you to experiment with different spices, sweeteners, and add-ins to tailor the pudding to your preferences.

Ingredients Needed for a Perfect Rice Pudding Recipe with Cooked Rice

To create a delightful rice pudding with cooked rice, you'll need a few key ingredients that work harmoniously to produce the desired flavor and texture.

- **Cooked Rice:** About 2 cups of cooked white or brown rice form the base of your pudding.
- **Milk:** Use 2 cups of whole milk for creaminess, though you can substitute with almond or coconut milk for a dairy-free version.
- **Sweetener:** ¼ cup of granulated sugar or honey adds sweetness. Adjust the amount



based on your preference.

- **Flavoring:** 1 teaspoon of vanilla extract and a pinch of cinnamon enhance the aroma and taste.
- **Salt:** A pinch of salt balances the flavors.
- **Optional Add-ins:** Raisins, nuts, or chocolate chips for added texture and flavor.

These ingredients are easily accessible and form the foundation of a classic rice pudding recipe that you can adapt according to your taste.

Step-by-Step Guide for Making Simple Rice Pudding with Cooked Rice

Step 1: Gather Your Ingredients

- 2 cups of cooked white or brown rice
- 2 cups of whole milk (or almond/coconut milk for a dairy-free option)
- ¼ cup of granulated sugar or honey
- 1 teaspoon of vanilla extract
- Pinch of cinnamon
- Pinch of salt
- Optional add-ins: Raisins, nuts, or chocolate chips

Step 2: Prepare the Base

- In a medium saucepan, combine the cooked rice and milk.
- Stir the mixture over medium heat until it starts to simmer.

Step 3: Sweeten and Flavor

- Add the sweetener (sugar or honey) to the saucepan.
- Stir in the vanilla extract, cinnamon, and salt.
- Mix well to ensure all the ingredients are evenly distributed.

Step 4: Cook the Pudding

- Continue to cook over medium heat, stirring frequently to prevent sticking.
- Cook until the mixture thickens and becomes creamy, approximately 15 to 20 minutes.



Step 5: Add Optional Ingredients

- If desired, incorporate raisins, nuts, or chocolate chips into the pudding during the last few minutes of cooking.
- Stir gently to combine and ensure even distribution.

Step 6: Serve and Enjoy

- Remove the saucepan from heat and let the pudding cool slightly.
- Serve warm or chilled, based on your preference.
- Garnish with extra cinnamon or a sprinkle of nuts if desired.

This straightforward process results in a delicious and creamy rice pudding that can be enjoyed as a comforting dessert or a satisfying snack.

Baked Rice Pudding with Cooked Rice An Irresistible Variation

For those who prefer a slightly different texture, baked rice pudding offers a rich and custard-like alternative. Here's how to make it:

Ingredients:

- 2 cups cooked rice
- 3 cups milk
- ½ cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon ground nutmeg
- ½ cup raisins (optional)

Instructions:

1. **Preheat Oven:** Set the oven to 350°F (175°C).
2. **Prepare Mixture:** In a bowl, whisk together milk, sugar, eggs, vanilla extract, and nutmeg until smooth.
3. **Combine with Rice:** Stir the cooked rice into the mixture, ensuring it is evenly distributed.
4. **Add Raisins:** If using, mix in the raisins.



5. **Transfer to Dish:** Pour the mixture into a greased baking dish, spreading it evenly.
6. **Bake:** Place the dish in the oven and bake for 45 minutes, or until the top is golden brown and the pudding is set.
7. **Cool Slightly:** Remove from the oven and allow to cool for a few minutes before serving.
8. **Serve:** Enjoy warm or chilled, depending on your preference.

Baked rice pudding offers a delightful twist on the traditional stovetop version, with a rich and comforting texture that's hard to resist.

How to Make Rice Pudding with Cooked Rice and Condensed Milk

Condensed milk adds an extra layer of creaminess and sweetness to rice pudding, making it a luxurious treat.

Ingredients:

- 2 cups cooked rice
- 1 can (14 oz) sweetened condensed milk
- 1½ cups whole milk
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon

Instructions:

1. **Combine Ingredients:** In a saucepan, mix cooked rice, condensed milk, whole milk, and cinnamon.
2. **Heat Mixture:** Place over medium heat, stirring frequently until the mixture is heated through.
3. **Add Vanilla:** Stir in the vanilla extract and continue to cook until the pudding thickens.
4. **Simmer and Stir:** Lower the heat and simmer for an additional 5 minutes, stirring occasionally.
5. **Remove from Heat:** Once thickened, remove the saucepan from heat.
6. **Chill:** Allow the pudding to cool slightly before transferring it to a serving dish.
7. **Refrigerate:** Cover and refrigerate for at least 2 hours for a chilled dessert.
8. **Serve and Enjoy:** Garnish with a sprinkle of cinnamon before serving.



This variation results in a rich, creamy pudding with a delightful sweetness that pairs perfectly with a cozy evening.

Rice Pudding with Cooked Rice and Brown Sugar A Sweet Twist

For a deeper, caramel-like sweetness, incorporating brown sugar into your rice pudding is an excellent choice.

Ingredients:

- 2 cups cooked rice
- 1½ cups milk
- ½ cup brown sugar
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. **Melt Butter:** In a saucepan, melt butter over medium heat.
2. **Add Ingredients:** Stir in cooked rice, milk, brown sugar, and salt.
3. **Mix Well:** Ensure all ingredients are thoroughly combined.
4. **Heat Gently:** Cook over medium heat, stirring frequently until the mixture thickens.
5. **Incorporate Flavor:** Stir in vanilla extract once the pudding reaches a creamy consistency.
6. **Simmer:** Reduce heat and simmer for an additional 5 minutes.
7. **Remove from Heat:** Once thickened, take off the heat and allow to cool slightly.
8. **Serve:** Spoon into serving bowls and enjoy warm or chilled.

The use of brown sugar imparts a warm, inviting sweetness to the pudding, making it a comforting dessert for any occasion.

Traditional Rice Pudding Recipe Timeless and Delicious

If you're seeking a classic experience, this traditional rice pudding recipe will transport you



back to simpler times.

Ingredients:

- 2 cups cooked rice
- 2 cups whole milk
- ½ cup sugar
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. **Mix Ingredients:** In a saucepan, combine cooked rice, milk, sugar, and salt.
2. **Heat and Stir:** Place over medium heat, stirring continuously.
3. **Add Vanilla:** Once the mixture begins to simmer, add vanilla extract.
4. **Thicken:** Allow to simmer until the pudding reaches your desired thickness.
5. **Remove from Heat:** Take the saucepan off the heat and cool slightly.
6. **Chill or Serve Warm:** Transfer to serving bowls and enjoy immediately or refrigerate for later.
7. **Garnish** (Optional): Top with a dash of cinnamon or nutmeg before serving.

This timeless recipe offers a straightforward approach to rice pudding, delivering a dish that's both comforting and satisfying.

Mom's Old-Fashioned Rice Pudding Recipe A Taste of Nostalgia

For a dose of nostalgia, Mom's old-fashioned rice pudding recipe is sure to bring back fond memories.

Ingredients:

- 2 cups cooked rice
- 2 cups whole milk
- ½ cup sugar
- 2 large eggs, beaten
- 1 teaspoon vanilla extract
- ½ cup raisins (optional)



Instructions:

1. **Combine Ingredients:** In a saucepan, mix cooked rice, milk, sugar, and eggs.
2. **Heat Gently:** Place over low heat, stirring constantly to prevent curdling.
3. **Incorporate Vanilla:** Stir in vanilla extract once the mixture thickens.
4. **Add Raisins** (Optional): Mix in raisins for added texture.
5. **Simmer:** Continue to simmer, stirring frequently until the pudding is set.
6. **Remove from Heat:** Take off the heat and cool slightly before serving.
7. **Serve** (Warm or Chilled): Enjoy immediately or refrigerate for later.

This recipe captures the essence of traditional cooking, offering a warm and familiar treat reminiscent of home-cooked meals.

Easy Rice Pudding with Cooked Rice Quick and Tasty Dessert

When time is of the essence, this quick and easy rice pudding recipe delivers a tasty dessert with minimal fuss.

Ingredients:

- 2 cups cooked rice
- 2 cups milk
- ¼ cup sugar
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. **Mix Ingredients:** Combine cooked rice, milk, sugar, and salt in a saucepan.
2. **Heat and Stir:** Cook over medium heat, stirring until the mixture thickens.
3. **Add Flavor:** Stir in vanilla extract for added aroma and taste.
4. **Simmer:** Lower the heat and simmer for an additional 5 minutes.
5. **Remove from Heat:** Once thickened, remove from the heat source.
6. **Cool Slightly:** Allow to cool slightly before serving.
7. **Serve** (Warm or Chilled): Spoon into bowls and enjoy as desired.

This recipe offers a quick solution for dessert cravings, providing a deliciously creamy



pudding with ease.

How to Make Rice Pudding with Cooked Rice No Eggs Required

For those seeking an egg-free option, here's how to make rice pudding without eggs, retaining all the creamy goodness.

Ingredients:

- 2 cups cooked rice
- 2 cups coconut milk
- ½ cup sugar
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. **Combine Ingredients:** Mix cooked rice, coconut milk, sugar, and salt in a saucepan.
2. **Heat Gently:** Cook over medium heat, stirring regularly.
3. **Incorporate Vanilla:** Stir in vanilla extract once the mixture begins to thicken.
4. **Simmer and Stir:** Lower the heat and simmer, stirring occasionally.
5. **Remove from Heat:** Once the pudding reaches the desired consistency, remove from heat.
6. **Cool Slightly:** Allow to cool slightly before transferring to serving dishes.
7. **Enjoy (Warm or Chilled):** Serve immediately or refrigerate for a chilled dessert.

This egg-free recipe is perfect for those with dietary restrictions, offering a creamy and delicious pudding alternative.

Tips for Achieving Creamy and Delicious Rice Pudding Every Time

Steps:

1. **Use Cooked Rice:** Always start with fully cooked rice. Leftover rice works well, and using a starchy variety like Arborio can enhance the creaminess of your pudding.



2. **Choose the Right Milk:** For a richer texture, consider using whole milk or a combination of milk and cream. For a dairy-free version, coconut milk provides a creamy alternative.
3. **Stir Continuously:** To prevent sticking and burning, keep the mixture moving by stirring frequently, especially as it begins to thicken.
4. **Adjust Sweetness:** Taste as you go to adjust the sweetness to your liking. Different types of sugar, such as brown sugar or honey, can alter the flavor profile.
5. **Incorporate Flavorings Last:** Add vanilla extract or any other flavorings at the end of the cooking process to preserve their aromatic qualities.
6. **Simmer Slowly:** Allow the pudding to simmer over low heat for a longer period if possible. This encourages the rice to absorb more of the liquid and flavors, leading to a creamier consistency.
7. **Experiment with Add-Ins:** For added texture and taste, consider incorporating raisins, nuts, or a hint of spice like cinnamon or nutmeg. Add these toward the end to maintain their texture and flavor.

By following these tips, you can consistently create a rice pudding that is both creamy and flavorful, satisfying all dessert lovers.

Flavor Variations for Rice Pudding: Cinnamon, Vanilla, and More

Adding a twist to your rice pudding can elevate its taste with simple flavor variations. Here are a few ideas with steps to incorporate them effectively:

Cinnamon-Spiced Rice Pudding

1. **Prepare Base:** Start with your chosen rice pudding recipe as the base.
2. **Add Cinnamon:** When mixing the ingredients, add 1 teaspoon of ground cinnamon. Stir well to ensure it is evenly distributed.
3. **Cook & Stir:** Follow the remaining cooking instructions, allowing the cinnamon to infuse thoroughly as the pudding simmers.
4. **Optional Garnish:** Before serving, sprinkle a light dusting of cinnamon on top for added aroma and visual appeal.

Vanilla Bean Rice Pudding

1. **Prepare Base:** Begin by making your base rice pudding recipe.



2. **Incorporate Vanilla Bean:** Instead of vanilla extract, use seeds from a vanilla bean. Split the vanilla bean, scrape out the seeds, and add them while cooking.
3. **Simmer & Infuse:** Allow the seeds to evenly infuse the mixture as you continue cooking the pudding.
4. **Remove Bean Pod:** Once thickened, remove the vanilla bean pod before serving.

Cardamom-Infused Rice Pudding

1. **Prepare Base:** Use your regular rice pudding recipe to start.
2. **Add Cardamom:** Include 1/2 teaspoon of ground cardamom with the other ingredients. Stir gently to mix the spice throughout.
3. **Cook & Stir:** Follow the rest of the cooking process, letting the unique flavor of cardamom infuse the pudding.
4. **Serve with a Touch of Nutmeg:** Optionally, add a small sprinkle of nutmeg on top for an extra layer of flavor.

These variations offer delightful twists to the classic rice pudding, allowing you to enjoy rich and aromatic flavors with each spoonful.

Health Benefits of Rice Pudding

Rice pudding is not only a comforting dessert but also offers several health benefits when prepared with wholesome ingredients. Here are some steps to maximize its health potential:

Steps to Enhance Health Benefits:

1. **Choose Whole-Grain Rice:** Opt for brown or whole-grain rice to increase fiber content, which aids digestion and promotes heart health.
2. **Use Natural Sweeteners:** Replace refined sugar with honey, maple syrup, or dates to provide a more natural source of sweetness and additional nutrients.
3. **Incorporate Plant-Based Milk:** Select almond, oat, or soy milk to reduce saturated fat intake, particularly if seeking a heart-healthy or lactose-free option.
4. **Add Fresh Fruits:** Top the pudding with berries, sliced bananas, or mangoes to introduce vitamins, minerals, and antioxidants, enhancing both flavor and nutrition.
5. **Include Nuts and Seeds:** Incorporate almonds, walnuts, or chia seeds for added protein, healthy fats, and a satisfying crunch.
6. **Minimize Added Sugar:** Adjust sweetness by gradually reducing the amount of sugar or sweetener over time to train your palate towards enjoying less sugary desserts.



By following these steps, rice pudding can be transformed into a nutrient-rich treat, balancing indulgence with health.

Nutritional Information: Calories and More

Understanding the nutritional content of rice pudding can help you enjoy this dessert while maintaining a balanced diet. The following table provides an approximate nutritional breakdown for a standard serving of rice pudding, focusing on calories and other key nutrients. Keep in mind that these values may vary based on specific ingredients and portion sizes.

Nutrient	Amount per Serving
Calories	200-250 kcal
Total Fat	6g
Saturated Fat	3g
Cholesterol	10mg
Sodium	60mg
Total Carbohydrates	35g
Dietary Fiber	1g
Sugars	20g
Protein	5g

This table reflects a general approximation for a rice pudding made with whole milk and sugar. Adjustments in ingredients such as using plant-based milks or natural sweeteners may alter the nutritional profile accordingly.

Storage and Serving Suggestions for Your Homemade Rice Pudding

Storage:

1. **Cool Completely:** Allow your rice pudding to cool completely at room temperature before storing.
2. **Use Airtight Containers:** Transfer the pudding into airtight containers to maintain freshness and prevent the pudding from absorbing other flavors in the fridge.
3. **Refrigerate:** Store the rice pudding in the refrigerator, where it will keep for up to 4



days.

4. **Freeze for Longer Storage:** For longer storage, freeze the rice pudding. Ensure it's well-sealed in airtight containers or freezer bags.

Serving:

1. **Reheat Gently:** When ready to serve, gently reheat the rice pudding on the stovetop or in the microwave. Add a splash of milk to restore the creamy texture if needed.
2. **Add Fresh Toppings:** Consider topping with fresh fruits, berries, or a sprinkle of nuts for added flavor and texture.
3. **Drizzle with Syrup or Honey:** Enhance the sweetness with a drizzle of maple syrup or honey before serving.
4. **Pair with Whipped Cream:** For an indulgent touch, serve with a dollop of whipped cream or a scoop of ice cream.
5. **Enjoy Warm or Chilled:** Rice pudding is equally delicious warm or chilled, so serve according to your preference.

By following these suggestions, you can ensure your homemade rice pudding is enjoyed at its best, whether it's freshly made or stored for later.

Conclusion

Rice pudding made with cooked rice offers a convenient and delightful way to enjoy a classic dessert with minimal effort. By exploring different recipes and variations, you can customize your pudding to suit your taste and dietary preferences. From traditional to egg-free options, there's a rice pudding recipe for everyone. Whether you're seeking a quick treat or a nostalgic experience, these recipes provide the perfect starting point for your culinary adventures. Happy cooking!

Frequently Asked Questions

Can I use different types of rice for rice pudding?

Yes, you can use a variety of rice types for rice pudding. While traditionally white rice is used, you can experiment with jasmine, basmati, brown, or even wild rice to introduce different textures and flavors.



Is it possible to make rice pudding dairy-free?

Absolutely! For a dairy-free version, substitute regular milk with alternatives like coconut milk, almond milk, or oat milk. This will cater to lactose intolerance and also add unique flavors to the pudding.

How can I thicken my rice pudding if it's too runny?

If your rice pudding turns out runny, you can thicken it by continuing to simmer while stirring frequently until it reaches the desired consistency. Alternatively, you can add a slurry made from mixing cornstarch with water and stir it into the pudding.

Can I freeze rice pudding?

Rice pudding is best enjoyed fresh, but it can be frozen for later consumption. Store it in an airtight container, and freeze for up to 2 months. Before serving, thaw it in the refrigerator and reheat gently on the stove or microwave, adding a splash of milk to restore its creaminess.