

Instant Pot® Rice Pudding

This rice pudding recipe couldn't be easier when made in your Instant Pot® or other multi-functional pressure cooker. Raisins add sweetness and texture.

Recipe by Simon Renard | Created on **Mar 8, 2022**

Ingredients

- 1 cup long-grain rice
- 2 cups 2% milk
- 1 ½ cups water
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 pinch salt
- 8 ounces sweetened condensed milk
- ¾ cup raisins

Directions

- Rinse rice until water runs clear. Strain out most of the water and add rice to a multi-functional pressure cooker (such as Instant Pot®). Add milk, water, vanilla extract, cinnamon, and salt and stir well. Close and lock the lid. Select the porridge function according to manufacturer's instructions; set timer for 20 minutes. Allow 10 to 15 minutes for pressure to build.
- Release pressure using the natural-release method according to manufacturer's instructions for 10 minutes. Release remaining pressure carefully using the quick-release method according to manufacturer's instructions, about 5 minutes. Unlock and remove the lid.
- Stir sweetened condensed milk into the rice pudding until combined. Stir in raisins and serve immediately.

Nutrition Facts

Serving: **6 servings** | Calories: **331.8 kcal** | Carbohydrates: **63.8 g** | Protein: **8.4 g** | Saturated fat: **3.2 g** | Cholesterol: **19.4 mg** | Sodium: **112.6 mg** | Fiber: **1.3 g** | Sugar: **35.2 g**

Categories

Dessert Recipes

Custards and Pudding Recipes

Rice Pudding Recipes