



## Kheer Recipe

Kheer is a traditional Indian dessert. It can be made with rice, vermicelli or cracked wheat. The rice-based kheer, however, is the most popular. It is believed that kheer inspired the popular Western dessert rice pudding. Kheer has raisins and different kinds of nuts in it and is not as thick as rice pudding. Learn more about India with the World Edition!

### Ingredients

- 2 cups whole milk
- 2 cups coconut milk
- 3 tbsp white sugar
- 1 cup Basmati rice
- $\frac{1}{2}$  tsp ground cardamom
- $\frac{1}{4}$  cup raisins
- Optional:  $\frac{1}{2}$  tsp rose water,  $\frac{1}{4}$  cup sliced almonds and  $\frac{1}{4}$  cup pistachios, chopped.



### Instructions

1. In a medium non-stick pot, combine the milk, coconut milk and sugar and bring to a boil.
2. Add the rice to the pot and simmer over low heat for 20 minutes, stirring occasionally.
3. Once the mixture begins to thicken, use a whisk to stir in the cardamom.
4. Stir in the raisins and optional rose water. Cook for another 5-10 minutes. Remove from the heat once the mixture begins to thicken again.
5. Decorate with nuts if you like. Enjoy your kheer warm or cold!