



# Arroz con Leche

*Arroz con leche* (rice with milk) is a Latin-style rice pudding. It is a popular dessert in many countries, and especially in Peru. Among Peruvians, it's often served with a purple corn pudding called *mazamorra morada*. Enjoy making this sweet, creamy treat!



## INGREDIENTS

- 1½ cup rice
- 1½ cups whole milk
- 1 cup water
- 1 cinnamon stick
- ½ orange rind
- ½ tsp salt
- 1 can evaporated milk
- ⅔ cup sugar
- ½ cup raisins
- 1 tsp vanilla extract
- cinnamon, to taste

**Prep Time:** 5 minutes  
**Cooking Time:** 1 hour  
**Servings:** 6

## INSTRUCTIONS

- 1 Add the rice, whole milk, water, cinnamon stick, orange rind, and salt to a medium saucepan. Bring the mixture to a boil, then cover and simmer until most of the liquid is absorbed and the rice is cooked. Stir often as it simmers.
- 2 Remove the cinnamon stick and the orange rind from the mixture.
- 3 Add the evaporated milk and sugar and cook over low heat, stirring frequently, for about 20-30 minutes or until the pudding thickens.
- 4 Add the raisins to the pudding and stir. Cook the pudding for another 5-10 minutes.
- 5 Remove the pudding from the heat and let it cool for 5 minutes. Add the vanilla and stir.
- 6 Sprinkle cinnamon over the pudding. Serve your *arroz con leche* cold or at room temperature.