



CREEPLY CRAWLY RICE PUDDING



Good Food, Good Life

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(Makes 8 servings, ½ cup *each*)

Frighten family and friends with this festively gross grub. Add creepy confections to this “bug-centric” pudding for a haunting flair they won’t soon forget.

1½ cups water
¾ cup uncooked, medium-grain rice
½ teaspoon kosher salt
2 cans (12 fluid ounces *each*) NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk
6 tablespoons granulated sugar
½ teaspoon ground cinnamon
1 large egg, beaten in small bowl
1½ teaspoons vanilla extract
Fun Size NESTLÉ® CRUNCH®, BUTTERFINGER® and/or BABY RUTH® Candy Bars, chopped (optional)

COMBINE water, rice and salt in medium, *heavy-duty* saucepan; bring to a boil. Reduce heat to low; cover. Cook for 10 minutes or until most of liquid is absorbed.

ADD evaporated milk, sugar and cinnamon; stir well. Bring to a boil; reduce heat to medium-low. Cook, uncovered, stirring occasionally, for 25 minutes or until creamy. Stir a small portion of rice mixture into egg; add back to rice mixture and mix well. Bring to a boil. Cook, stirring frequently, for 1 minute. Stir in vanilla extract.

TRANSFER pudding to spooky serving bowl or eight individual bowls. Cover with plastic wrap, pressing wrap onto the pudding (this will prevent a skin from forming). Serve warm or refrigerate for 2 hours or until cold. Top with chopped candy bars or creepy confections.

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