

Slow Cooker Pumpkin Rice Pudding by Lynn's Recipes



Lynn demonstrates how to make Pumpkin Rice Pudding in the Slow Cooker. This would make a great dessert for Thanksgiving. Super easy and you can make this ahead and it will be waiting for you after your meal. This is great served with cinnamon whipped cream.

Ingredients:

- 4 cups milk
- 2 cups short grain white rice
- 2 cups pumpkin puree
- 1 cup raisins
- $\frac{1}{2}$ cup brown sugar
- 4 teaspoons pumpkin pie spice
- 1 teaspoon vanilla paste or vanilla extract

Spray slow cooker very well with non-stick cooking spray. Add all the ingredients to the slow cooker and stir well. Cook on low for 3-4 hours until the rice is tender. Serve with whipped cream, if desired.

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