

Rum Raisin Rice Pudding for Ninja-Foodi

Ingredients

2 cups half and half

2 cups milk

1 tablespoon butter

1/2 cup granulated sugar

1 1/2 cups Arborio Rice

1 cinnamon stick

1 vanilla bean, split open or 2 teaspoons pure vanilla extract

1 cup raisin

1/2 cup rum

Optional: Serve with heavy cream, ground cinnamon, or cinnamon sticks.



Method

In the Ninja Foodi Bowl, add the half and half, milk, butter, sugar, rice, cinnamon stick, and vanilla bean. Add the lid, placing the vent to the sealed position.

Set the pressure to high for 12 minutes. When the time is up, do a quick release. Once all of the pressure has been released, open the lid, and mix well.

While the rice pudding is cooking, add the rum and raisins to a small saucepan and heat, over low heat, until small bubbles form, simmer for about 2 minutes.

Mix the raisins and rum into the cooked rice pudding.

Ladle into a bowl or a glass, and sprinkle with ground cinnamon, add a couple of tablespoons of heavy cream or half and half and add a few pieces of cinnamon stick.