

Arroz con Dulce (Creamy Coconut Rice Pudding)

Yield: 4 min
Total Time: 550 min

Recipe from: <https://www.recipeschoose.com/recipes/arroz-con-dulce-puerto-rico-recipe>

Ingredients:

- 2 cups medium grain rice
- 5 cups cold water for soaking
- 5 cups coconut milk or 3 15 ounce cans unsweetened coconut milk
- 3 cinnamon sticks 3-inch
- 5 cardamom pods optional
- 2 star anise
- 1/2 teaspoon allspice berries or 1/4 teaspoon ground allspice
- 1/2 teaspoon whole cloves or 1/4 teaspoon ground cloves
- 1 cup light brown sugar packed, 225 grams
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 3/4 teaspoon ground nutmeg
- 1 pinch kosher salt optional
- 1 tablespoon vanilla extract
- 3/4 cup raisins dark, see note for swaps
- 1/2 cup coconut flakes toasted
- 3/4 teaspoon lime juice
- 1/2 cup heavy cream or coconut milk, optional for creamier arroz con dulce
- raisins dark
- toasted coconut flakes
- ground cinnamon
- whipped cream

Nutrition:

1. Calories: 1580 calories
2. Carbohydrate: 184 grams
3. Cholesterol: 50 milligrams

4. Fat: 94 grams
5. Fiber: 14 grams
6. Protein: 16 grams
7. SaturatedFat: 78 grams
8. Sodium: 180 milligrams
9. Sugar: 81 grams

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