

Rice Pudding (Vegan, Gluten-Free, Soy-Free)

Ingredients:

- 3/4 cup uncooked Long grain white rice
- 1-1/2 cups Water
- Pinch of Sea salt
- 4 cups Plain Almond Milk (Almond Breeze has plain, not sure on Pacific. If you use Vanilla Almond Milk, omit the vanilla extract) or Rice Milk
- 1/2 cup Honey
- 1 tsp Vanilla extract
- 1/2 tsp Cinnamon
- 1/3 cup Raisins or Dried cherries

Preparation:

Combine rice, water and salt in large saucepan. Bring to a boil over medium high heat. Cover and reduce heat to medium low. Simmer 15 – 20 minutes until water is all absorbed. Stir in Almond milk and honey. Continue cooking over medium heat, stirring often, until rice mixture starts to resemble oatmeal, approximately 30 – 40 minutes, stirring more frequently towards the end. Do not overcook or pudding will not be creamy when cooled. Remove from heat and stir in extract, cinnamon and raisins or cherries.