

Mum's Veganized Rice Pudding

My mum used to make the best rice pudding. It was easy and delicious.

Categories

Gluten-free

Yields: 7 servings

Preparation time: 7 mins

Cooking time: 30 mins

Category: Desserts

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

White rice, uncooked	1 cup
Water	2 cups
Maple syrup	8 tablespoons
Cloves, ground	1 gram
Vanilla extract	1 teaspoon
Raisins, uncooked	1 cup
Cinnamon, ground	2 teaspoons
Almond milk, home made	1 cup
Cardamom, ground	1 gram

Instructions

- 1) Cook one cup of rice in two cups of water.
- 2) When the rice is done, add all the other ingredients except the raisins.
- 3) Simmer. add more almond milk if the mixture becomes too thick. It should have a pudding consistency.
- 4) Pour into individual pudding cups. Garnish with raisins and sprinkle with more cinnamon.
- 5) Place in fridge overnight.
- 6) Enjoy!