

Rice and Raisin Breakfast Pudding

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Ingredients

1 cup brown rice, uncooked
1/4 cup real maple syrup
1/2 cup raisins
1 cup milk, soy
1 cup of water
1/2 cup toasted almonds, chopped
1/2 tsp cardamom, ground
1 tsp cinnamon, ground

Directions

Boil water in a medium sized saucepan. Then, add the rice and stir. Reduce the heat, cover and simmer for 45 minutes (until the rice is tender). Combine the cooked rice, soy milk, raisins, maple syrup, almonds, cardamom, and cinnamon in a medium sized saucepan. Bring to a boil over a medium-high heat. Immediately turn the heat to low and simmer, stirring regularly, until thickened (this should take about 5-8 minutes). Place into bowls, and serve.