

Brown Rice Pudding

1 1/2 C Short Grain Brown Rice
3 C Soymilk, divided
1 C Water
3/4 C Organic Sugar
1 can Coconut Milk
1/4 C Chia seeds
1 C Raisins
1/2 Tbsp Vanilla
1 Tbsp Cinnamon
1 tsp Cardamom
1/2 tsp Nutmeg

Bring rice, 2 C Soymilk and water to a rolling boil. Cover and simmer for 20-25 minutes until liquid has been absorbed.

Remove the lid and add Coconut milk and sugar. Bring to a low boil or until frothy. Turn heat back to simmer and simmer about 10-12 minutes until most of liquid has been absorbed.

Remove from heat and add remaining 1 C soymilk, chia seeds, raisins and remaining ingredients. Mix until well blended. Turn into small casserole dish, sprinkle with cinnamon, cover and refrigerate a few hours or overnight. :)