

VEGAN RICE PUDDING

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One of my favourite desserts, it's easy to make, keeps well and can be mixed up with so many different toppings. Homemade jams, nuts, dried fruits, fresh fruit and even melted sugar-free chocolate. Sky's the limit!



Makes 4 servings



Total Time: 1h 10 min (cooling time included)



Prep: 10min

Ingredients

- 100g of pudding rice
- 600ml of soya milk, sweetened, or other dairy-free nut milk alternative
- 60g of coconut sugar
- 1/2 tsp vanilla extract
- 1 pinch of ground cinnamon
- 1 pinch of ground ginger

Method

- Place the rice in a heavy-based pan, then add all the other ingredients. Cook gently for an hour, stirring regularly. Add more milk, if required or to get it to the consistency you like.
- Once the rice is soft, serve topped with your choice of toppings or just eat it how it is.

Equipment needed:

Heavy-based saucepan, wooden spoon