

PUMPKIN RICE PUDDING

Based upon a recipe from [Tea & Scones Blog](#)



INGREDIENTS – Serves 4

½ cup Arborio rice
1 1/2 cup Unsweetened So Delicious coconut milk
1 cup water
½ cup organic canned pumpkin
¼ cup organic maple syrup
1 tsp vanilla extract
1 tsp ground cinnamon
1/8 tsp ground ginger
1/8 tsp nutmeg
1/8 tsp salt

Place the Arborio rice into the rice cooker.

In a separate bowl, combine the remaining ingredients and whisk to incorporate well.

Pour the mixture into the rice cooker over the Arborio rice and lightly stir.

Program the rice cooker to cook on the “brown rice” setting and press start.

When the rice cooker completes the brown rice cycle, simply mix the pumpkin pudding well and serve either warm or chilled.

If serving warm, top with non-dairy milk. If serving chilled, top with non-dairy whipped cream.

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