

Almond Breeze Vegan Rice Pudding

<http://bakedbree.com/almond-breeze-vegan-rice-pudding>



Ingredients

1 1/2 cups rice (sushi rice, jasmine, basmati are really good in pudding)

1/3 cup sugar

1 vanilla bean, seeded and scraped

7 cups Almond Breeze, vanilla or unsweetened

pinch of sea salt

seasonal berries

Instructions

1. Start by rinsing the rice with water. Add rice to a medium saucepan. Add sugar, vanilla bean and pod, salt, and 1 cup of almond milk.

2. Cook over low heat, stirring occasionally, until the milk is absorbed, about 5 minutes. Gradually add 5 more cups of almond milk, about 1/2 cup at a time. Let the milk absorb before adding more.

3. After 25 minutes, the rice pudding will be thick and creamy.

4. Let cool, and stir in the last cup of milk. Remove vanilla bean and spoon into a pretty glass. Garnish with fresh berries, or a spoonful of preserves.