

Almond Rice Pudding

Ingredients

- 3 cups **almond milk**
- 1 cup uncooked white or brown **rice**
- ¼ cup **sugar**
- 1 teaspoon **vanilla**
- ¼ teaspoon **almond extract**
- cinnamon** to taste
- ¼ cup toasted **almonds** (optional)

Directions

1. Wash hands with soap and water.
2. Combine almond milk and rice in a 2 to 3 quart saucepan and bring to a boil.
3. Reduce heat and simmer for 30 to 45 minutes with the lid on until rice is soft.
4. Add sugar, vanilla, almond extract and cinnamon. Stir and serve warm.
5. Refrigerate leftovers within 2 hours.

Notes

- Add your favorite berries to the top for some color and a yummy taste!
- Add an extra cup of almond milk for a creamier texture.

