

Blueberry Rice Pudding

Ingredients

1/2 cup jasmine rice, rinsed well and drained

4 cups almond milk

2 cinnamon sticks

1/4 cup coconut sugar

1/2 cup dried cranberries infused with blueberry juice (Ocean Spray brand makes these)

Cinnamon and fresh blueberries, for topping

Instructions

1. In a medium saucepan, add rinsed and drained rice and add water just enough to cover the rice. Heat pan on medium. Once rice has reached a boil, turn heat to medium low and let water reduce for 10 minutes, or sooner if the liquid has already evaporated. Don't let the water evaporate out completely, and if there is any excess water at the end of 10 minutes, drain it out.
2. Add almond milk and cinnamon sticks and bring up to a simmer on medium to medium-low heat. Simmer, uncovered, for 25 minutes and stir the pan every few minutes to make sure the rice does not stick.
3. Add cranberries and sugar, and turn the heat to low. Cook for 15 minutes, uncovered, stirring frequently, until the rice has absorbed most of the liquid and it has thickened up.
4. Remove the cinnamon sticks. Serve warm or cold, with ground cinnamon and fresh blueberries sprinkled on top.