

# Coconut Rice Pudding

Oh how we love rice pudding and for those who are use to the creaminess of the dairy version won't be disappointed with this one . This pudding can be served warm just after cooking or cold from the refrigerator, either way the cinnamon, cardamom and coconut flavors are enjoyed by all.



Prep time  
5 min,  
plus chilling

Cook time  
50 min

## Ingredients

2 Tbsp coconut butter  
½ cup basmati rice  
¼ cup dried apricots, minced  
1 Tbsp cinnamon  
1 ½ tsp cardamom  
1 liter oat milk  
1 can coconut milk  
½ cup raisins  
1 ½ Tbsp vanilla extract  
2 Tbsp maple syrup  
1 ½ Tbsp arrowroot

Serves 6-8

## Directions

1. Rinse off the rice and let it drain well.
2. Melt the coconut butter in a saucepan over medium heat.
3. Add the rice and cook, stirring frequently, for about 5 minutes until the rice becomes a light tan color.
4. Add the apricots, cinnamon and cardamom and cook another 2 minutes.
5. Carefully pour in the coconut milk and oat milk, stir until well mixed. Then add the raisins, vanilla extract, and maple syrup and stir again.
6. Over a high heat, with the cover on bring to a boil.
7. Remove the cover, turn down the heat to medium-high and continue to cook, stirring occasionally, for 40 minutes or until the milk has reduced by about a third.
8. Mix the arrowroot with 2 tablespoons of water, add to the pudding and stir well until it thickens, about 1 minute.
9. Remove from heat and let cool down to warm. Serve topped with nuts and additional cardamom.

## Food Facts

The word basmati in Sanskrit means 'the fragrant one'. This dish is loosely based on the Northern Indian rice dish Kheer, so if you want to add some additional flavors you can garnish it with crushed pistachios or almonds as done in some traditional recipes.