



# Grammy's Vegan Rice Pudding

Grammy always had rice pudding in the fridge. I loved this dessert. It is difficult finding vegan rice pudding on the shelves, so here is a recipe for you :)! A warm, comforting dessert — lightly spiced, and sweet.

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## Ingredients

- 1 cup short-grain white rice (arborio or sushi rice works best for creaminess)
  - 4 cups unsweetened almond, oat, or soy milk (plus more if needed)
  - ½ cup organic cane sugar (or coconut sugar for deeper flavor)
  - 1 tsp vanilla extract
  - 1 cinnamon stick (or 1 tsp ground cinnamon)
  - ¼ tsp ground nutmeg
  - Pinch of salt
  - Optional: ½ cup raisins or dried cranberries (Grammy-style!)
  - Optional garnish: toasted coconut, chopped nuts, or extra cinnamon
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## Directions

### 1. Cook the Rice

- Rinse rice briefly, then place in a medium saucepan with 2 cups plant milk and a pinch of salt.
- Bring to a gentle simmer, stir, and cook until rice absorbs most of the liquid (about 15 minutes).

### 2. Add Flavor & Creaminess

- Stir in remaining 2 cups of plant milk, sugar, cinnamon stick, and nutmeg.
- Simmer gently on low heat, stirring often, until mixture becomes thick and creamy (20–25 minutes). Add more milk if you prefer a looser pudding.

### 3. Finish with Love

- Remove cinnamon stick. Stir in vanilla and (optional) raisins.
- Taste and adjust sweetness or spice as desired.

### 4. Serve

- Enjoy warm for cozy comfort, or chill for a thicker, cold pudding.

- Top with a dusting of cinnamon, toasted coconut, or chopped nuts for extra goodness.
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### **Tips**

- Oat milk makes it extra creamy, almond milk keeps it light.
- Add a squeeze of lemon zest at the end for brightness.
- This pudding thickens as it cools, so add a splash of milk when reheating.

~Nel