

## Pumpkin Spice Rice Pudding



### Makes:

8 servings

### Utensil:

Saladmaster Food Processor  
11" Large Skillet with Cover

**Rate** ★★★★★

### Recipe:

[Write a Review](#)

1 teaspoon  
sea salt  
(4  
g)  
1 cup  
coconut sugar, can use granulated sugar  
(200  
g)  
4 tablespoons  
coconut or almond milk  
(60  
mL)  
2 cups  
pumpkin puree  
(490  
g)  
¼ teaspoon  
ground cloves  
(0.5  
g)  
¼ teaspoon  
nutmeg  
(0.5  
g)  
¼ teaspoon  
allspice  
(0.5  
g)  
dash of ground cinnamon  
1 teaspoon  
fresh ginger, peeled and shredded, use Cone #1  
(2  
g)  
⅔ cup  
golden raisins, optional  
(97  
g)

### Directions:

1. Combine rice, almond milk, cinnamon stick, orange zest and

- salt in skillet. Over medium heat, bring ingredients to a simmer; reduce to low and cover.
2. Cook approximately 25 minutes, or until liquid is absorbed.
  3. Keeping heat on low, stir in remaining ingredients and continue to cook for approximately 5 - 7 minutes.
  4. Allow to cool for 20 minutes, then refrigerate for 2 hours or until cold.
  5. Before serving, remove cinnamon stick. Serve with cashew cream or vegan whipped topping and garnish with cinnamon.

**Tips:**

- Substitute Arborio rice for short grain brown rice.

Nutritional Information per

▼ Serving

**Calories:** 365  
**Total Fat:** 3g  
**Saturated Fat:** 2g  
**Cholesterol:** 0mg  
**Sodium:** 204mg  
**Total** 75g  
**Carbs:**  
**Dietary Fiber:** 3g  
**Sugar:** 31g  
**Protein:** 7g