

# CREAMY BUDDHA'S PUDDING

Yield: Seven 3½ ounce servings

½ cup sushi rice (organic if possible)  
6 cups rice milk, such as original Rice Dream  
Pinch sea salt  
1 cinnamon stick  
2 tablespoons golden raisins  
¾ teaspoon ground cardamom  
⅛ teaspoon pure almond extract

Rinse the rice in cool water. Bring the rice, rice milk and pinch of sea salt to a boil in a large, heavy saucepan. Boil for 5 minutes; add the cinnamon stick, then reduce the heat to medium and simmer for 20 minutes, stirring gently and occasionally. Stir in the raisins and continue to cook for another 20-25 minutes until the grains of rice are very soft and much of the liquid is absorbed. Remove the cinnamon stick and stir in the cardamom and almond extract.

Spoon the pudding into individual serving cups and serve at room temperature.