

Oat Milk Rice Pudding

<http://userealbutter.com/2019/12/09/oat-milk-rice-pudding-recipe/>

4 cups oat milk or almond milk, plus more if needed
1 stick cinnamon
1 vanilla bean, split and scraped
pinch of salt
1 cup arborio rice
3-4 tbsps granulated sugar (to taste)

Bring 4 cups of oat milk (or almond milk), cinnamon stick, vanilla bean (pod and seeds), and a pinch of salt to barely a simmer in a medium saucepan over medium-low heat. Stir the rice and sugar into the pan and return to a simmer. Keep it on the lowest simmer possible for 60-90 minutes (it took me 75 minutes) until the rice is tender, giving it a good stir every 3-5 minutes. If the pudding gets too thick before the rice is cooked through, stir in more oat or almond milk to achieve your desired consistency. Remove from heat. Makes 4 cups. Store in airtight container in the refrigerator for up to 5 days.