



12 DAYS OF CHRISTMAS RECIPES

Rice pudding with Cranberry Sauce for 2 ppl (Davita)
Made with Splenda Sugar Blend
Serving Size: 3/4c

1c Unsweetened Almond Milk
1/3c Instant white rice
2 TBSP Splenda Sugar Blend
1 Egg

1/3 tsp vanilla extract
2 raw almonds
1/8c Whole Berry cranberry sauce
1/8 tsp Ground Cinnamon

Instructions:

1. In a medium saucepan combine almond milk, rice and sugar. Bring mixture to a boil over medium high heat. Stir constantly. Reduce heat to low and simmer for 6 minutes. Remove from heat.
2. In a small bowl, whisk eggs and vanilla together. Stir a small amount of the hot almond milk and rice mixture into the eggs, to temper them and keep them from curdling.
3. Slowly add mixture into hot almond milk mixture, stirring constantly.
4. Bring saucepan back on low heat. Stir and cook until thickened, about 1 minute. Do not boil.
5. Remove saucepan from heat and let stand for 30 minutes.
6. To serve, place 1 almond in the bottom of each bowl. Spoon 1/2 rice pudding into serving bowls.
7. Place 1/2 of the cranberry sauce on top of rice pudding. Dust the top of the pudding with cinnamon. Serve and enjoy.