

INGREDIENTS:

- 1 ½ cups of white rice
- 2 cups of water
- 3 cups of dairy-free milk
- 2 cinnamon sticks
- ½ tsp of vanilla extract
- ⅓ cup of maple syrup or ½ cup of sugar
- 1 star anise pod
- raisins, for garnish
- ¼ tsp of ground cinnamon, for garnish



Arroz con leche (rice pudding)

Directions

1. Rinse rice with cold water until the water runs clear. Drain any excess water.
2. Place water into a medium saucepan and bring to a boil.
3. When the water reaches a boil, add the rice. Reduce heat to low and cook, uncovered, for 15 minutes.
4. Add the dairy-free milk, cinnamon sticks, vanilla extract, maple syrup or sugar, and star anise. Cook uncovered over medium heat for 15 minutes, stirring the contents of the pot from time to time. When the rice is ready, remove the cinnamon sticks.
5. Sprinkle with raisins and ground cinnamon. Serve.