

Egg Nog Rice Pudding Custard (Dairy-Free)

Makes about 8 cups

Serves 6-8 as the only menu item, or twice that as a side

In lg. casserole (about 4-5 qt.), mix:

1 doz. eggs, beaten

1 400 mL can coconut milk

1 c. maple syrup

1 tsp. Ground nutmeg

1/2 tsp. Sea salt

1 tbsp. Vanilla

4 c. [cooked brown rice](#)

2/3 c. Seedless raisins

1/4 c. Hemp hearts or pumpkin seeds

Mix well. Sprinkle with cinnamon.

Bake covered on convection at 375 degrees for 50 minutes (or normal oven at 375 degrees for 1 hour)*, or until set and knife inserted comes out clean. Serve with cinnamon and cream (or coconut milk or oil.)

*If you opt to halve this recipe, I recommend cooking at 350 degrees for these times for a more even bake. My schedule does not usually allow us to wait longer than an hour for supper to bake, usually, so I just up the temperature rather than extend the time.

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