

Indulgent Coconut Rice Pudding (Slow Cooker)

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Servings: 12

*1 cup uncooked long grain rice
5 cups coconut milk, divided
2 tablespoons coconut oil
1 cup turbinado sugar
1 cup dried cranberries
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
dash salt
toasted sweetened shredded coconut
(optional)
additional coconut milk (optional)*

Preparation Time: 10 minutes

Slow Cooker Time: 4 hours

In a three- or four-quart slow cooker coated with cooking spray, place the rice. Pour in four cups of coconut milk. Add the coconut oil, distributed evenly over the top.

Add the turbinado sugar, cranberries, vanilla, cinnamon and salt.

Cook, covered, on LOW heat until the rice is tender, four to five hours, adding enough coconut milk to reach the desired consistency. Let stand, uncovered, for 10 minutes.

Serve warm, with toasted coconut and additional coconut milk, if desired.

If you cannot find turbinado (washed raw) sugar, you may use brown sugar, adjusting to 3/4 cup. This dish may also be made in the oven.

Per Serving (excluding unknown items): 313 Calories; 26g Fat (70.7% calories from fat); 2g Protein; 22g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 5 1/2 Fat; 1 Other Carbohydrates.