

Rice Pudding Full-On!



TIP: The ingredients you see here, though they sure work great together, are only meant to serve as suggestions to spark your imagination. Use whatever ingredients you like to make your rice pudding full-on suit your taste.

Ingredients & Equipment

Cooked Rice Pudding

Milk (if needed)

Ground Cinnamon

Nut Butter (I'm using almond butter, but any nut butter will work)

Yogurt

Fresh Fruit (I'm using fresh peach and strawberries, but any fresh fruit will work)

Dried Fruit (I'm using a date and dried prune, but any dried fruit will work)

Toasted Coconut (or cereal, granola, chopped nuts, etc.)

Whipped Cream

Bowl

Short Bladed (Paring) Knife

Tablespoon



1. Scoop cooked rice pudding into a bowl, and...



...skip to step 2 **unless** you want to warm the rice pudding quickly in the microwave oven.

To warm the rice pudding, add a shot of milk (only needed if the rice pudding is firm), stir,...



...put the bowl in the middle of the microwave oven and use your microwave oven's HIGH heat or 100% power to warm the rice pudding for 30 seconds - or to desired temperature.



2. Add your choice or a combination of the following:

Shake of ground cinnamon



1-2 tablespoons of nut butter



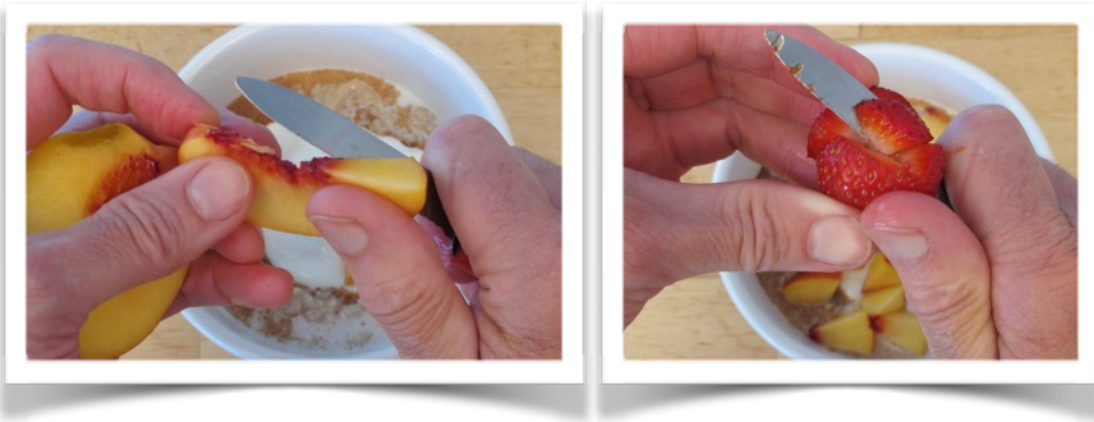
1-2 tablespoons of yogurt



Fresh fruit - For those fresh fruits with edible skins, like the peach and strawberries shown here, give them a hand scrubbing rinse in the sink with cold water, and...



...then cut them into bite sized pieces.



Dried fruit - cut into smaller pieces, if needed, as shown with the **date** (left) and **dried prune** (right) below



Whipped Cream



Toasted Coconut (or cereal, granola, chopped nuts, etc.)



© 2014 Bruce Tretter

Gotta' Eat, Can't Cook

"Show Me How" Video & Picture Book Cooking