

## Quick Rice Pudding

1 cup cooked brown rice

1 cup milk (you can use soy or rice milk, almond milk doesn't work well)

1/3 cup raw cane sugar

1 teaspoon ground cardamom (optional, you can substitute nutmeg if you prefer)

1 teaspoon ground cinnamon, plus more for garnish

1/4 cup dried blueberries or cherries, plus more for garnish

In a medium saucepan, stir together all ingredients and bring the mixture to a simmer. Cook for 5 minutes stirring frequently until the pudding is thick and creamy. Serve warm or at room temperature. Garnish, as desired, with additional blueberries, cherries or a sprinkle of cinnamon.