

Flowing Milk and Honey Pudding

Deuteronomy 6:3

Ingredients:

- 4 cups of oat milk
- 1/2 cup of honey
- 1/2 cup of rice
- 1 teaspoon vanilla extract
- Ground cinnamon

Instructions:

1. In a medium saucepan, mix together milk, honey, and rice until well combined. Set the saucepan over medium heat and allow it to come to a gentle boil, stirring occasionally. Then lower the heat and simmer.
2. Stirring frequently, continue to simmer for 25-30 minutes, or until the rice is fully cooked, and the pudding thickens.

Flowing Milk and Honey Pudding Continued

Instructions Continued:

4. Remove the saucepan from the heat and stir in the vanilla extract, and transfer the pudding to a serving dish and allow it to cool to room temperature.
5. Next, refrigerate the pudding for a minimum of 2 hours to allow it to set, and garnish with ground cinnamon, before serving.