

Banana- Fig Rice Pudding with Candied Pecans

This vegan rice pudding is so rich, creamy, and delicious, you'll forget it's actually pretty good for you! This makes an ideal breakfast or dessert. It's great if you have leftover cooked rice from dinner the night before.

Makes 4 servings

Ingredients

- 2 cups cooked brown rice
- 1 banana, diced small
- 1 cup diced fresh figs (about 6)
- 2 tbsp. + 1 tsp. agave nectar
- 1 tsp. vanilla extract
- 1 and ½ cups vanilla almond or soy milk
- 1 cinnamon stick
- 1/3 cup roughly chopped pecans
- ½ tsp. ground cinnamon



Directions

- 1) Preheat the oven to 350 degrees. Line a small baking sheet with parchment paper.
- 2) Combine brown rice, banana, figs, 2 tbsp. agave, vanilla, almond or soy milk, and cinnamon stick in a medium sauce pan.
- 3) Bring to a boil. Cook on medium heat, uncovered, stirring occasionally, until most of the liquid is absorbed but it is still creamy (About 15 minutes).
- 4) Meanwhile, toss together the pecans, remaining 1 tsp. agave, and ground cinnamon together on prepared baking sheet. Bake for about 10 minutes, or until hot and golden.
- 5) Serve up the pudding and top with candied pecans.