

## QUINOA PUDDING

Yields 4-6 Servings

### INGREDIENTS:

- 2 cups quinoa, cooked
- ½ cup raisins
- 3 cups milk substitute
- ⅓ cup honey
- ½ cup almonds, or walnuts, ground
- ½ teaspoon cinnamon
- ½ teaspoon lemon, or orange rind, grated
- 1 teaspoon lemon juice
- ½ cup shredded coconut
- 1 teaspoon vanilla
- 3 eggs, beaten
- ⅛ teaspoon salt
- 1 tablespoon melted coconut oil

### PREPARATION:

Combine all ingredients. Pour into greased baking dish or greased individual custard cups. Bake in 350-degree oven until set, about 45 minutes. Serve hot or cold, topped with coconut yogurt or apple juice.

[www.quinoa.net](http://www.quinoa.net)

### NOTES FROM THE COOK:

Breakfast