

JASMINE RICE PUDDING WITH COCONUT MILK

Ingredients

3/4 cup jasmine rice

One 14-ounce can unsweetened coconut milk

1 quart half-and-half

1/2 cup sugar

2 teaspoons vanilla extract

1 teaspoon coconut extract

1 to 2 ripe mangoes or peaches (optional), peeled, pitted, and chopped (1 to 2 cups)

Whipped cream or heavy cream (optional), for serving

Directions

1. Coat the slow cooker with butter-flavor nonstick cooking spray. Combine the rice and coconut milk in the cooker.
2. In a large heavy saucepan over medium-high heat, combine the half-and-half and sugar. Heat until bubbles appear around the edges to dissolve the sugar. Pour the hot cream into the cooker and stir with a whisk. Cover and cook on LOW until thick, about 3 hours. While cooking, the milk will be gently bubbling.
3. Gently stir in the extracts. Turn off the cooker and let the pudding cool, partially covered, for at least 30 minutes. Fold in the mangoes or peaches, if using. Serve warm, at room temperature, or cold, with the cream, if desired.

Cooker: Medium round

Serves 8