

Creamy Millet Pudding

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Serves: 3-4

This simple and wholesome millet pudding is an equally delicious spin on rice pudding, perfectly acceptable for breakfast or dessert!

Ingredients

- for the millet pudding:
- 4 cups non-dairy milk
- 2/3 cup uncooked [millet](#)
- 1/4 cup agave (or sweetener of choice)
- 1 teaspoon vanilla bean paste (or vanilla extract)
- 1/2 teaspoon almond extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon sea salt

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Optional Toppings

- chopped almonds
- fresh berries

Instructions

1. Add the millet to a medium pot with a lid, and toast it over medium heat, stirring frequently, until the millet starts popping. The goal is a light toast, so be careful not to burn it.
2. Once the millet is toasted, add the remaining ingredients to the pot and stir to combine. Cover the pot and bring the mixture to a boil. Reduce the heat to low and simmer for 20-25 minutes, stirring occasionally, until the millet is cooked through.
3. Serve warm with a sprinkle of chopped almonds and fresh berries, if you like.

<https://picklesnhoney.com/millet-rice-pudding/>