# Rice Pudding with a Cherry Heart

NIBBLEDISH CONTRIBUTOR

## Ingredients

3 cups light soy milk (skim or whole)
1/3 cup white sugar or sugar substitute
1 tbsp rose water
1/2 cup cold water
1/2 cup white rice flour
cherry marmalade

## Instructions

In a deep saucepan combine the flour with the milk and the water, stir well to combine. Add the rose water and the sugar. Pour over a low heat. Stir occasionally until the mixture ir reduced in half. Do not let it boil. Remove from the heat. Grease a small pudding cups. Fill 1/2 with the mixture, place 1 tsp cherry marmalade and fill the rest with more mixture. Place in refrigerator. Refrigerate about 2-3 hours. Turn onto a serving dishes and serve.
You can add raisins, chopped walnuts or flacked coconut into the mixture before filling the cups.
This recipe is gluten-free too.