

# Banana and Berry Rice Pudding

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*This is a tasty rice pudding that really packs a punch in flavour due to the dried fruit. If you don't like dried raspberries, use dried cranberries or dried strawberries.*

## Ingredients:

50g dried raspberries  
50g dried bananas  
50g brown sugar  
150g risotto rice  
1 litre of whole milk  
1 tsp. vanilla extract

## Directions:

1. Place the milk, sugar, rice, vanilla extract, raspberries and bananas into a large saucepan. Bring to a gentle boil and then turn the rice down to a simmer.
2. Cook the mixture for around 20 minutes or until the rice is soft and tender. Make sure the pudding has a creamy texture.
3. Serve the pudding warm from the saucepan or cool it down and eat it as a breakfast pudding.

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