

## **Chia Pudding with Raisins & Cinnamon**

**Serves 4 to 6**

A Greek kitchen is not complete without a recipe for rice pudding. Even though my chia pudding is a little different- it's a satisfying replacement for the traditional Greek version. I believe this creamy recipe is just as luscious but achieved using plant based superfoods instead of heavy eggs and dairy.

### **Ingredients**

- 1 1/2 cups almond cream store bought or homemade
- 1/3 cup chia seeds
- 3 tablespoons raisins
- 1 teaspoon pure vanilla extract
- Pinch of unrefined sea salt
- Ground cinnamon

### **Directions**

Stir all ingredients, except for the cinnamon, together in a bowl. Refrigerate for 3 hours or overnight. Serve chilled dusted with a little cinnamon.

### **Homemade Almond Cream**

- 1 cup almonds
- 1 1/2 cups water
- 1 tablespoon agave
- 1 teaspoon vanilla
- Pinch of unrefined sea salt

### **Directions**

Blitz all ingredients together in a blender until smooth and creamy. Squeeze through a nut milk bag. Save the almond pulp for other recipes.