



# CHOCOLATE ORANGE RICE PUDDING

## INGREDIENTS

- 1 teaspoon margarine
- 100g pudding rice
- 850ml (1½ pts) semi skimmed milk
- 40g cocoa powder
- 50g caster sugar
- zest and juice of orange  
(or 1 teaspoon orange extract)

## EQUIPMENT

- 3 litre slow cooker, teaspoon,  
weighing scales, measuring jug, teaspoon,  
grater, dessertspoon

**SERVES:** 4-6

**PREP TIME:** 10 minutes

**ALLERGENS:** milk

**COOK TIME:** 3.5 hours HIGH

## METHOD

- 1 With a piece of kitchen (or greaseproof) paper, spread the margarine around the base and sides of the slow cooker bowl.
- 2 Place all of the rice pudding ingredients in the slow cooker, then mix together and cover.
- 3 Switch on the slow cooker to HIGH and cook for 3.5 hours, stirring the pudding once half way through.
- 4 Once the rice pudding has cooked, leave to cool for 10-15 minutes then serve with orange segments.

## HANDY HINTS!

- \* Any leftover pudding can stored in the fridge for up to 2 days or frozen.



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