

Campfire Coconut Rice Pudding

These store cupboard staples will bring a warming glow on a chilly day. This has reformed coconut & rice pudding haters alike!!!



Ingredients

- 1 can of rice pudding (remember the can opener if it doesn't have a ring pull)
- One third to half a bag of pudding rice
- A 'slug' of sugar (probably 2/3 tablespoons) - granulated or caster
- 2 to 3 drops of vanilla essence
- Water

Method

- Boil a kettle on the fire
- Smear washing up liquid over the outside of the non-stick pan (this protects it from the fire and makes it easier to wash up)
- Pour the coconut milk, pudding rice, sugar & vanilla essence into the pan
- Pour some boiling water from the kettle into the mixture and stir all the ingredients to combine
- Place on a grate over the fire with a lid and stir regularly
- You will need to top up the rice pudding with water as it thickens
- Cook until the pudding rice is nice and soft

SERVING TIP: Give children a clean spoon each to try a mouthful (NB blow on it first it will be hot). If they like it, they can have a bowl, if they don't then at least they've tried. We tend to find it's a bit of a Marmite meal! They either love it and come back for seconds or it just isn't their cup of tea.

TOPPINGS: Whilst it tastes totally scrumptious plain & simple here are some topping ideas that you might like to try...Cinammon, pineapple chunks, a dollop of jam, coconut flakes, raisins