

Baked Quinoa Breakfast Pudding

1 cups quinoa, cooked (basic recipe)
1 ½ cups whole milk/coconut milk/almond milk
1/4 cup shredded coconut
½ cup almonds or walnuts, ground
2 eggs, beaten
1/4 cup honey/brown sugar/maple syrup
1/8 tsp salt
½ tsp cinnamon
1/4 cups raisins
1 tsp vanilla
1 Tbs butter
1/2 tsp lemon juice
½ tsp lemon or orange rind, grated

Combine all ingredients. Pour into greased baking dish or greased individual custard cups. Bake in 350-degree oven until set, about 45 minutes. Serve hot or cold, topped with nuts. Serves 2-3.