

## Peanut Butter and Chocolate Pudding Pots

### Ingredients:

#### For the Chocolate rice pudding:

- 1 cup Spekko Long Grain white rice
- 3 tbsp unsweetened cocoa powder
- 1 tsp salt
- 3-4 cups water
- 1 large egg
- 1 ½ cups milk
- 1 cup cream
- ¾ cup white sugar
- 1 tbsp vanilla extract
- 2 cups dark chocolate, chopped

#### For the Peanut Butter drizzle:

- 3 tbsp smooth peanut butter

### Assembly:

- 1 cup whipped cream
- Dark chocolate shavings

Yield: 8 Pudding Cups

### Method:

#### For the Chocolate rice pudding:

1. Combine rice, cocoa powder, salt, and water in a large pot.
2. Bring to a boil, then lower the heat and let simmer for 10 minutes.
3. In a separate bowl, whisk together the egg, milk, cream, and sugar.
4. Pour the whisked mixture into the rice, and stir until combined.
5. Let the rice simmer on medium to low heat for roughly 20 minutes, stirring occasionally until it starts to thicken.
6. Remove the rice pudding from heat, stir through the chocolate and allow the pudding to cool slightly.

#### For the Peanut Butter Drizzle:

1. Microwave the peanut butter in a microwave safe bowl on high for 30 seconds. Remove the bowl and stir, checking the consistency.
2. If it is not yet smooth and melted, microwave for another 30 seconds.

### Assembly:

1. Spoon 2 tablespoons of the chocolate pudding into the bottom of each serving glass, followed by a layer of whipped cream and a drizzle of peanut butter sauce. Repeat the layers until each of the serving jars is full.
2. Add extra whipped cream to the top of each pudding cup followed by a drizzle of peanut butter and chocolate savings to serve. ENJOY!