Rice pudding popsicle with rasberries

1 Mash raspberries with a fork and sweeten to taste with sugar, if at all necessary. Set aside. (Feel free to experiment, the kitchn used chopped mango , and I'm sure bananas or other soft fruits will work great, too.) Set aside.

2 Combine coconut milk, milk and the pinch of salt in a huge pot, then bring to a boil. Add the rice and let simmer over low to medium heat - stir regularly to make sure the rice doesn't stick to the bottom - until the rice is very tender, 22 to 25 minutes. The mixture will be pretty viscous in the end (you can add a little more milk, if the mixture is too firm). Remove from heat and add the sweetened condensed milk.

3 Either mix together the rice pudding and the fruits or fill into the popsicle molds using a layering technic. Insert sticks and freeze for at least 4 hours or overnight.

4 To release the popsicles from their molds, either briefly dip into warm water or warm the molds with your hands. Enjoy!

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Recipe source: inspired by the kitchn

Required time: ~ 30 min, plus 4 hours in the freezer

Ingredients (yields 6-8 popsicles, depending on size):

- ~200 g raspberries (or other fruit)
- sugar, to taste
- 400 ml coconut milk
- 200 ml milk (3,5 %), add more, if necessary
- a pinch of salt
- 100 g short grain white rice
- 200 g sweetened condensed milk

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