

Vegan White Chocolate Pudding Recipe

Ingredients

- 2 cups almond milk (or other plant-based milk)
- 1/3 cup granulated sugar
- ¼ cup cornstarch
- Pinch of salt
- 1.75 oz. (about ¼ cup) cocoa butter, grated or finely chopped
- 1 ½ tsp. vanilla extract

Steps

1. Add the almond milk, granulated sugar, cornstarch and pinch of salt in a medium-sized saucepan on the stove. Use an immersion blender to make sure there are no clumps of cornstarch. Put the heat on high, and whisk often as the milk comes up to a boil. Once the milk is bubbling, wait for about a minute, whisking constantly. The pudding should become very thick at this time.
2. Remove from the heat, and add the cocoa butter and vanilla. You may want to use your immersion blender to stir again, or just whisk until all the cocoa butter is melted and incorporated.
3. Transfer the pudding into your serving vessels, and let cool for a few minutes at room temperature. Cover with plastic wrap to avoid letting a skin form, and move the puddings to the fridge. Let cool for a couple hours, so that it is completely chilled and set. Serve as desired (excellent with fruit!).

