

Jill's Joyful Kitchen



Macadamia Nut Chocolate Pudding

Makes 2 servings

- 1 cup macadamia nut milk*
- 3 tablespoons organic cane sugar
- 1 tablespoon plus 1 teaspoon cocoa powder
- 1 tablespoon cornstarch
- ½ teaspoon vanilla extract
- pinch of sea salt
- 1 teaspoon chopped macadamia nuts for garnish

In a small saucepan whisk together the sugar, cocoa, cornstarch, and sea salt. Slowly stir in the macadamia nut milk until smooth and no lump remain. Bring to a boil on medium heat, stirring constantly. When pudding turns thick, turn heat down to low and stir for about 10-15 more seconds. Remove from heat and add in vanilla extract and stir until combined. Pour into individual glass ramekins. Sprinkle each with ½ teaspoon macadamia nuts. Serve warm or let cool and store in fridge.

* I make my own macadamia nut milk. Here is the recipe:

In a blender, place ¼ cup raw macadamia nuts with 1 cup water. Blend until smooth. Pour nut milk through a cheesecloth or nutmilk bag to strain the pulp. Discard the pulp or reserve for another recipe. Your nut milk is ready to be used!

