



CHOCOLATE PUDDING— VEGAN

A classic dessert perfect to enjoy with fresh fruit or on it's own.



PREP TIME
10 minutes



COOK TIME
10 minutes



CHILL TIME
1 hour



SERVES
24

DIRECTIONS

1. In a large saucepan, whisk together sugar, cocoa, cornstarch and salt. Slowly add Silk, whisking constantly to prevent lumps. Bring to boil over medium heat, whisking constantly.
2. Reduce heat; cover and simmer gently for 8 to 10 minutes or until pudding begins to thicken. Remove from heat and whisk in butter and vanilla until melted and smooth.
3. Pour into 24 small bowls or ramekins. Refrigerate for at least 1 hour or until chilled. Sprinkle with almonds if desired to serve.

TIP: Can be covered and refrigerated for up to 3 days.

INGREDIENTS

2 ¼ cups (625 mL) granulated sugar
1 cup (250 mL) unsweetened cocoa powder
¾ cup (175 mL) cornstarch
½ tsp (2 mL) salt
9 cups (2.25 L) Silk Oat Yeah, original, vanilla or dark chocolate
½ cup (125 mL) plant base butter
1 tbsp (15 mL) vanilla
Sliced almonds (optional)

Per serving

(1/24th recipe/about 125 g)

160	calories
5 g	fat
1.0 g	saturated fat
0 g	trans fat
29 g	carbohydrates
2 g	fibre
20 g	sugars
2 g	protein
0 mg	cholesterol
140 mg	sodium
125 mg	potassium
125 mg	calcium
0.75 mg	iron



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