

## **Vanilla Pudding**

### **Ingredients**

500ml of dairy free coconut milk\*

½ cup of white sugar

3 tablespoons of corn flour

1 teaspoon of vanilla essence

1 tablespoon of butter

\*check protein content on label

### **Method**

1. In a saucepan combine sugar and corn flour.
2. Pour milk over and whisk vigorously to remove any lumps.
3. Turn hob to medium heat and stir continuously until the mixture thickens enough to coat the back of a spoon, making sure not to boil.
4. Remove from heat and stir in butter and vanilla.
5. Pour into bowls and chill before serving.