

## Coconut Chia Seed Pudding

Raw, vegan, and gluten, soy, and dairy free

### Ingredients:

2 cups coconut milk (light or full fat)  
1 cup almond or hemp milk (at room temperature)  
2 1/2 tbs maple syrup (add more if prefer a sweeter taste)  
1/2 cup chia seeds  
3/4 shredded coconut unsweetened  
1 cup water  
1 1/2 tsp cinnamon  
1/2 tsp vanilla bean  
1 tsp fresh nutmeg  
pinch of salt

### Directions:

1. Combine coconut milk, water and shredded coconut in blender. Mix on high speed until creamy. Empty in bowl and set aside.
2. In same blender add almond milk (at room temperature), cinnamon, vanilla, maple syrup, and pinch of salt and mix together on high until creamy. Pour into large mixing bowl
3. Add chia seeds to the almond milk mixture and whisk briskly until combination thickens.
4. When mixture resembles a pudding texture add the coconut milk and flake mixture and whisk a bit more.
5. Cover the mixing bowl with plastic wrap and refrigerate 30 -40 minutes before serving. YUM!!!