



### **BLUEBERRY PEACH ALMOND CRUNCH 'N CREAM PUDDING**

3/4 cup original almondmilk

2 peaches, pitted, chopped

1/3 cup granulated sugar

1 Tablespoon cornstarch

1/8 teaspoon salt

1/2 cup original almondmilk

1 egg yolk, lightly beaten

1 Tablespoon butter

1 teaspoon almond extract

2 gingersnap cookies, crushed

1 cup fresh blueberries

Garnish: 2 to 3 Tablespoons coarse crushed sliced almonds;

6 small chunks fresh peaches, fresh blueberries as desired

Place almond milk and chopped peaches in a medium sized saucepan; bring to a boil; cook on medium heat until peaches soften. With a potato masher, crush the peaches to mix in the milk. Strain smooth peach liquid into bowl; discard peach peels. Set liquid aside.

In a medium sized saucepan, whisk granulated sugar, cornstarch, and salt with 1/2 cup almondmilk to combine. Stir in reserved peach milk. Add lightly beaten egg yolk.

Cook over medium heat; stir until mixture is smooth and thickens. Stir in butter to melt. Remove from heat; stir in almond extract. Set pudding aside.

Place 1 Tablespoon cookie crumbs into bottom of two dessert glasses. Alternately layer 2 Tablespoons peach pudding and about 2 to 3 Tablespoons blueberries over the pudding. Repeat with remaining pudding and blueberries; top with a layer of peach pudding. Sprinkle the top of dessert with crushed almonds, place about 3 peach chunks in center; top with about 5 to 6 fresh blueberries. Place in refrigerator for 1 hour to chill. Serves: 2 large desserts

About the recipe: It's coming, fresh juicy blueberries and sweet peaches! One look at this dessert tells you it's delicious. Crunchy almond cover the top, garnished with some fresh peach chunks and blueberries. As your spoon sinks into the lush creamy almond scented peach pudding, tiny blueberries swirl like tiny bubbles teasing you to catch them. The final ginger punch of a crunch to satisfy any sweet tooth. Best news – it's good for you too.