



Sweet-Salty Coconut Caramel Pudding

Magic Ingredient's Maple Flavored Soy Sauce and Aquafaba

2-1/4 cup coconut or almond milk
1 cup coconut cream
3 Tablespoons unsalted butter
3/4 cup light brown sugar
3 Tablespoons aquafaba (chickpea liquid)
1/4 teaspoon soy sauce
1/4 cup cornstarch
2 teaspoons pure vanilla extract

Sweet Salty Pecan Coconut Topping:

1 Tablespoons maple syrup
1/2 Tablespoon soy sauce
1-1/2 Tablespoon chopped pecans
1-1/2 Tablespoons flaked coconut

In large saucepan, combine milk and coconut cream; bring to a simmer over medium heat. Remove from heat; set aside.

In a small skillet, melt the butter over medium high heat; stir in the brown sugar; raise heat to medium high; cook about 5 minutes stirring to caramelize the mixture and has a light caramel smell.

Whisk the brown sugar mixture into the coconut milk mixture blending until smooth.

In a small bowl, stir liquid aquafaba and soy sauce; stir in cornstarch until dissolved. Whisk the cornstarch mixture into the coconut milk.

Whisking constantly, cook over medium high heat until thick and just boiling. Continue to cook until large bubbles form and pudding becomes very thick. Remove from heat; stir in vanilla. Spoon into 4 custard cups or ramekins.

Prepare Sweet Salty Pecan Coconut Topping: In a small bowl, stir all the topping ingredients together. Drizzle about 1/2 to 1 Tablespoon topping over top of each pudding; lightly swirl into pudding.

Place pudding cups uncovered in refrigerator to chill about 2 hours or overnight before serving. Serve plain or garnish with mint leaves and/or small strawberry half. Serves: 4

Cook's Note: Guess what? You don't have to worry about any eggs curdling in this pudding because you use aquafaba in their place. This saves lots of extra steps and results in a creamy smooth pudding. Also, the soy sauce provides a salty snap to the sweet ingredients. It's So Cool!

About the Recipe: This is a creamy light caramel-flavored pudding swirled with flaked coconut and chopped pecans, that are coated with sweet maple and salty soy syrup. Make them ahead and serve them chilled for a delightful dinner dessert.