



## Chocolate Cashew Milk Pudding

### INGREDIENTS

1 cup unsweetened cashew milk (you can use coconut or almond milk too)  
2 TBSP unsweetened cocoa powder                      2 TBSP maple syrup  
A few drops of vanilla extract                              1 envelope Knox gelatin

### DIRECTIONS

Heat the cashew milk in a small saucepan over low-medium heat. In a tiny bowl, using a small whisk or fork, make a paste with the cocoa powder and some cashew milk. When the milk is hot, add the cocoa powder paste and whisk into the pot immediately to avoid any clumps. Add the maple syrup and whisk. Mix the gelatin in a small bowl, whisk to avoid clumping, and add to the pot, immediately whisking thoroughly. Remove the pot from the heat, mix in a few drops of vanilla, and pour into 3 ramekins. Allow to cool, then refrigerate until pudding sets. Makes 1 serving; 164 calories without toppings.