
Coconut Condensed Caramel Milk

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 2 cans full-fat coconut milk (about 2 1/2 cups)
- 1/4 cup coconut sugar
- 2 tbsp honey

Instructions:

1. Place all ingredients in a heavy saucepan. Bring to a simmer over medium heat.
2. Once the mixture starts to boil, lower the heat to very low. Let the milk simmer very gently and stir from time to time.
3. After about 2 to 2 1/2 hours the mixture will get thick and darker and you'll be left with almost half of what you started out with.
4. Let it cool, then transfer to a jar and store in the fridge.