
Cashew Chocolate Pudding

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 1/2 cup raw cashews
- 1/4 cup coconut oil
- 1/2 cup full-fat coconut milk
- 2 tablespoon honey
- 2-3 tbspcocoa powder
- 1 teaspoon vanilla essence (or 1/4 teaspoon vanilla powder)

Instructions:

1. Soak cashews in filtered water for 3 hours or overnight.
2. Drain cashews and rinse before placing in the blender with the coconut oil. Blend for 30secs. Add 1/2 cup of the coconut milk, honey, 2 tablespoons cocoa powder and vanilla and blend until smooth. If the mix is thicker than you like, add more coconut milk. Also if you like it more chocolatey add another tablespoon of cocoa powder. If you prefer it sweeter, add more honey.
3. Use straight away or divide the mix into ice cube trays and store in the freezer.