

## Coconut Pudding

Serves 6

### Ingredients

- 1/2 cup cornstarch
- 1/2 cup sugar
- 1/4 teaspoon salt
- 4 cups full-fat coconut milk, from about 2 (14-ounce) cans
- Coconut flakes, toasted, for garnish
- Ground cinnamon, for garnish

### Directions

In a saucepan, mix together the cornstarch, sugar, and salt.

Whisk in the coconut milk and simmer over medium-low heat, stirring constantly until the mixture thickens and is thoroughly cooked through, about 6 to 7 minutes.

Remove the saucepan from the heat and pour the pudding into individual dessert cups or ramekins.

Allow the pudding to cool off a bit before placing it in the refrigerator for at least 1 hour.

Garnish with ground cinnamon and/or toasted coconut flakes before serving.