

Coconut Tapioca Pudding

Ingredients

1 Egg
13 1/2 oz Coconut Milk (1 can)
1 1/2 c Milk
1/3 c Sugar
3 T Tapioca (quick cooking)
1 t Vanilla Extract
1 c Blueberries

Instructions

1. In a medium saucepan, lightly beat egg. Add coconut milk, milk, sugar, and tapioca; whisk to combine. Set aside, at least 5 minutes, until tapioca is slightly softened.

2. Stirring constantly, bring mixture to a boil over medium heat; stir in vanilla. Transfer mixture to a bowl; cover with plastic wrap. Let cool until no longer hot, about 30 minutes. Refrigerate until cold, 2 to 3 hours (or up to 3 days).

3. Just before serving, whisk pudding to loosen. Divide among four serving glasses or dishes; top with blueberries.