

Coconut Milk Pudding

Ingredients

- 1 Gelatin Powder (envelope)
- 1/2 c Water
- 1/2 c Half and Half
- 1/3 c Sugar
- 3/4 c Coconut Milk

Instructions

1. In a small bowl, add water then sprinkle the gelatin on top.
2. In a small pot over low heat, stir together the coconut milk, half & half, and sugar until the mixture comes just under a boil and the sugar dissolves completely.
3. Turn off the heat, then add in the gelatin, mixing to make sure the gelatin dissolves completely. Pour the coconut mixture into a medium container.
4. Chill the pudding in the fridge for at least 4 hours before serving.