# Coconut Milk Vanilla Pudding

Most puddings call for whole milk. I don't know about you, but that's not something I have on hand in the fridge. I do however always seem to have evaporated milk and unsweetened coconut milk in the pantry. I used these pantry staples to make this yummy vanilla pudding. Try it with our adorable and easy to make Bears at the



Beach Dessert or top with sliced bananas for a yummy dessert. Find more yummy recipes as well as craft projects and activities at: www.Kidfunideas.com

## Ingredients:

- 1 13.66 oz. can unsweetened coconut milk
- 1 − 12 oz. can evaporated milk
- 2 eggs
- 1 egg yolk
- ¾ cup granulated sugar (you can also substitute coconut sugar)
- 3 Tablespoons corn starch
- ¼ teaspoon Kosher salt
- 1 teaspoon real vanilla extract
- 3 Tablespoons unsalted cold butter cut into small pieces

#### How to make it:

- ${f 1.}\,$  In a 3 quart saucepan whisk the sugar, cornstarch and salt.
- 2. Add in the eggs and egg yolk and whisk to combine.
- 3. Add in the evaporated milk and the unsweetened coconut milk and whisk to combine. Coconut milk often will separate in the can. Whisk until your mixture is smooth.
- 4. Place your sauce pan over medium high heat and stir constantly until your mixture thickens to pudding consistency. You will notice your mixture start to thicken in about 5 minutes.
- 5. Take you pudding off the heat and whisk in your chilled butter.
- 6. Place your pudding in a container and cover with plastic wrap, gently placing the plastic directly on top of the pudding. This will keep your pudding from forming a skin.

Homemade pudding tastes sooo yummy! Makes 8 - 1/2 cup servings



# Teddy Bears at the Beach pudding cups

These adorable pudding cups are so darn cute and the perfect treat for a summertime kid party, or to make at a sleepover. They take just a few minutes to make. Have the kids make them or make them all ahead of time. You can use store bought pudding cups or make our delicious homemade coconut milk pudding

# Ingredients:

- Vanilla Pudding
- 1 Package of gummy saver candy
- Teddy graham cookies
- Blue sugar sprinkles (found in the baking aisle)
- Vanilla wafers- crushed
- Fruit by the foot
- Decorative drink umbrella

### How to make it:

- Spoon ½ cup of pudding into serving bowls. If you are doing this for a bunch of kids, you
  can place the pudding in small bowls and cover with plastic wrap until you are ready to
  assemble.
- 2. In a small plastic sandwich bag place a few vanilla wafers and crush with a rolling pin. This will be the sand at your beach.
- 3. Take your teddy grahams and insert them into your gummy saver candy. These will be your bears in the water.
- 4. Unroll your fruit by the foot and use kitchen scissors to cut a small rectangle to be the towel for the bear on the beach.
- 5. To assemble:
  - Sprinkle ½ of the surface with the blue sugar and the other half with the crushed vanilla wafer. Place the bears in their gummy savers in the blue "water". Place your other bear on his fruit roll up beach towel on the "sand". Open your umbrella and place it in the cup done! This is so easy to make and kids have a ball making this fun dessert.

