Creamy Coconut Chia Pudding

TIME TO PREPARE

5 minutes

CHILL TIME

>60 minutes

SERVING

~3 Serves

PREPARED BY

https://www.swsas.org.au/

Ingredients

- *3 Tbsp. chia seeds*
- *1 can coconut milk*
- *1–2 Tbsp. honey*
- *1/2 tsp. vanilla extract*
- *Dash of cinnamon*
- *Fresh berries of choice*
- *Handful of almonds or other nuts of choice*

Method

01. Combine chia seeds, coconut milk, honey, vanilla, and cinnamon in a glass container and stir to combine ingredients.
02. Cover the container and place in the refrigerator overnight.
03. In the morning give the mixture another stir and add a splash of additional dairy-free milk to your desired thickness.
04. Divide the chia mixture into 2 to 4 servings (best to use mason jar) and top with fresh berries, almonds and a sprinkle of shredded coconut.
05. Be creative with this you can top this with your flavours of choice! ENJOY!

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