

Vegan Baileys Chocolate Pudding

Ingredients

- 2 (two) 14 oz cans of full-fat coconut milk/cream REFRIGERATE OVERNIGHT
- 14 oz vegan chocolate
- 400 ml Baileys* (or coffee creamer for non-alcoholic version)
- 25 ml coconut milk coffee creamer (or additional Baileys)



1. Refrigerate the coconut milk/cream overnight so that the solids will harden and rise to the top. Place your mixing bowl on your scale and tare it out. Scoop out the coconut milk solids and weigh them. You want 15 oz of solid coconut cream.
2. Use the whisk attachment to whip the cream until it is smooth and a little fluffy, at least 3 minutes. Weigh out your chocolate and melt it in a double boiler or the microwave while the cream whips.
3. Once the cream is whipped, slow down your mixer and slowly pour in the Baileys and creamer. Stop the mixer and scrape down the sides, then mix one more minute.
4. With the mixer on slow, slowly pour in the melted chocolate. Stop the mixer and scrape down the sides, then mix on medium-high speed for 3 minutes to incorporate lots of air.
5. Pour into the serving containers of your choice. Refrigerate until they are set. Or eat immediately.

*You can change the texture of this dessert based on the amount of liquid you use. The original recipe called for 400 ml total, and it was very thick, like a fudge you eat with a spoon! I used 450 ml for the party, and it was definitely a pudding texture. My favorite has been 425 ml. It's like a mousse. All of these textures are delicious and very presentable. Just pick which one you like!

(adapted from [happy veggie kitchen](#))