

As summer temperatures wind up, so do our cravings for colder desserts and sweets. This Cacao-Horchata Vegan Pudding gives you the richness of your favorite horchata and pudding, and combines it with superfood raw honey and cacao beans, rich in antioxidants and minerals for a treat infused with zero guilt. Serve it up as a sweet summer snack, dessert, or even breakfast.

Cacao-Horchata Vegan Pudding

Prep: 5 minutes

Total: 1 hour

Serves: 2

Ingredients:

¼ cup Ava Jane's Kitchen Caramelized Cacao Beans

¼ cup chia seeds

2 tablespoons Ava Jane's Kitchen Raw Yucatan Honey

½ teaspoon ground cinnamon plus more for dusting

1 cup light coconut milk from a can

2 teaspoons cacao powder

1 cup vanilla coconut yogurt or other vanilla yogurt of choice

1 tablespoon cacao nibs

Instructions:

Add chia seeds, honey, cinnamon and coconut milk to a container and stir well to combine. Cover and refrigerate for at least one hour up to (preferably) overnight.

In a separate container, mix together cacao powder and yogurt.

Scoop the yogurt and chia pudding into jars in layers. Top with cinnamon, cacao nibs, and Caramelized Cacao Beans.

Serve!