

HAUPIA

HAWAIIAN COCONUT PUDDING

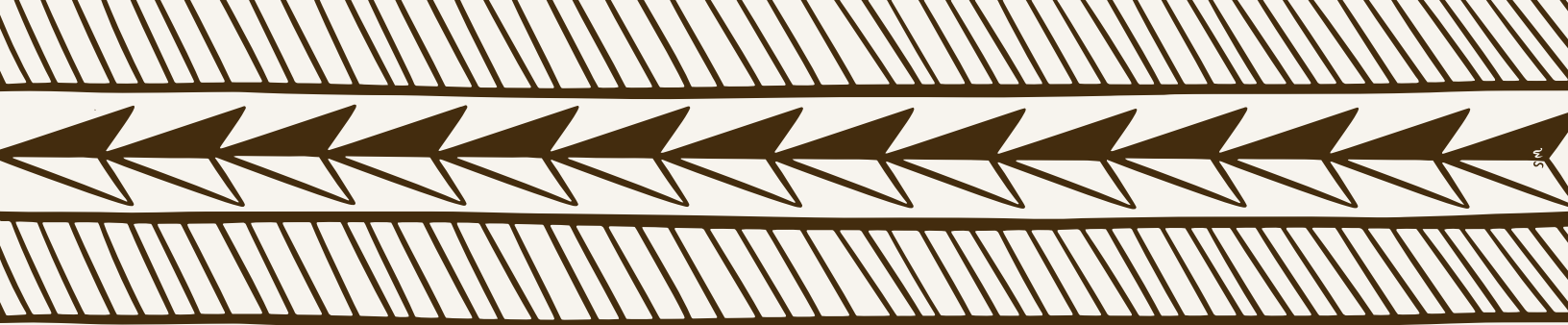
Haupia is a classic Hawaiian dessert made from coconut milk, sugar, cornstarch, and water. It's like a cross between coconut jelly and pudding. Cut into square and eat chilled. Simple and refreshing!



Ingredients:

- 1 can coconut milk
- 5 tablespoons cornstarch
- 4 tablespoons sugar
- ½ cup water





- 1 Mix cornstarch and water in a small bowl. Mix till the cornstarch is completely dissolved. Set aside.
- 2 In a small saucepan over medium heat, combine the whole can of coconut milk and sugar. Whisk together, and keep whisking until it's just about to boil.
- 3 Slowly pour in the cornstarch/water mixture while whisking.
- 4 Turn the heat to low, and keep cooking for 10–15 minutes. You'll want to stay at the stove at this whole time, and whisk pretty frequently. You'll know the haupia is ready when it gets much thicker (almost "gluey") and starts to pull away from the side of the saucepan when you whisk.
- 5 Pour into a greased (or parchment paper lined) 8x8 pan. Let cool at room temperature for 15 minutes. Then cool in the fridge for 1–2 hours until set. Cut into squares and enjoy chilled.

