

THIS MONTH OUR TASTY TREAT IS JUST FOR YOU – NOT FOR YOUR DOG

POTS OF DIRT



INGREDIENTS:

- 2 CUPS OF COCONUT MILK (OR YOUR PLANT-BASED FAVORITE – ALMOND, SOY, OAT ETC.)
- 3 ½ TABLESPOONS OF CORNSTARCH
- ¼ CUP OF SUGAR
- 4 TABLESPOONS OF UNSWEETENED PURE COCOA POWDER
- 1 TEASPOON OF VANILLA EXTRACT
- VEGAN CHOCOLATE COOKIES
- VEGAN GUMMY WORMS

UTENSILS:

- MEASURING CUP
- MEASURING SPOON
- SAUCEPAN
- WOODEN SPOON
- HEAT SAFE MIXING BOWL
- TRANSPARENT PLASTIC CUPS

DIRECTIONS:

- 1 POUR MILK, CORNSTARCH, AND SUGAR INTO THE SAUCEPAN AND MIX WELL UNTIL THERE ARE NO LUMPS.
- 2 HEAT UP THE MIXTURE ON THE STOVE WITH ADULT SUPERVISION, BRING TO A BOIL WHISKING ALL THE TIME.
- 3 ONCE BOILING LOWER THE HEAT AND KEEP MIXING FOR ANOTHER MINUTE.
- 4 TAKE SAUCEPAN OFF THE STOVETOP AND ADD COCOA POWDER AND VANILLA – WHISK UNTIL LUMPS DISSOLVE – YOU CAN ALSO ADD A LITTLE NUT BUTTER TO MAKE IT EXTRA CREAMY IF YOU WISH.
- 5 POUR INTO A HEAT SAFE BOWL AND PUT IN THE FRIDGE TO COOL.
- 6 WHILE THE PUDDING COOLS, MAKE THE TOPPING BY PLACING THE CHOCOLATE COOKIES IN A ZIPLOCK BAG AND CRUNCHING THEM WITH A SPOON OR ROLLING PIN.
- 7 ONCE COOLED SPOON THE PUDDING INTO THE CUPS AND ADD SOME GUMMY WORMS AND A LAYER OF CRUNCHED CHOCOLATE COOKIES.

