

Strawberry Gelatin Pudding

Yield: 4 servings

- 1 can 13.5 ounces full fat [additive free coconut milk](#) or [organic coconut milk](#) (1 2/3 cups)
- ¼ cup filtered water
- 1 Tb plus 1 tsp [grassfed gelatin](#)
- 2 Tb [coconut butter](#)
- 1 cup whole strawberries (I used thawed frozen, organic ones)
- 1 Tb raw honey or to taste
- 4 drops [liquid stevia](#) or to taste

- In a saucepan, whisk together ¼ cup water and ¼ cup coconut milk and gelatin. Let sit for 3 minutes to begin to dissolve.
- Add the coconut butter, turn on the burner to low and whisk over medium heat until gelatin and coconut butter are dissolved. Let cool for a few minutes.
- Puree the strawberries and honey in a food processor. Add the remaining coconut milk and blend until smooth.
- While the processor is running, pour in the slightly cooled coconut milk mixture, process to combine. Add stevia, to taste.
- Pour into a bowl and refrigerate until set, at least 4 hours.
- Before serving, transfer the chilled mixture to a food processor. Puree until creamy and serve. You can store leftover whipped pudding in the fridge. You may want to re-whip it in in a food processor after letting it sit in the fridge.