



# COCO- WHIPPED DREAM VEGAN

## INGREDIENTS

- One 13.5 oz. can full fat coconut milk refrigerated for 24 hours
- 3 tablespoons powdered sugar
- 1 teaspoon vanilla extract

## DIRECTIONS

1. *Refrigerate your can of coconut milk for 24 hours*
2. *After refrigerating, the firm cream will be at the top of the can and the milky part will be at the bottom. Spoon out the firm cream portion into a mixing bowl.*
3. *Add the powdered sugar and vanilla*
4. *Mix with a hand or stand mixer for 1-2 minutes until slightly fluffy and smooth.*
5. *Eat and enjoy!*

**PREP TIME: 24 HOURS**

**COOK TIME: 10 MINS**

**TOTAL TIME: 24 HRS, 10 MIN**

**RECIPE BY: CAROLYN J. BRADEN**

[www.carolynsbloomingcreations.com](http://www.carolynsbloomingcreations.com)