

# CREAMY & FRUITY AMBROSIA SALAD

(DF, GF, V)



## INGREDIENTS

- One 13.5 oz. can full fat coconut milk (I used the Whole Foods brand 365 Everyday Organic Coconut Milk), refrigerated for 24 hours
- 3 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- One 10.7 oz. can mandarin oranges in their own juices, drained (I used Native Forest Organic Mandarins)
- 1 cup vegan mini marshmallows (I used the Dandee's brand)
- 1/2 cup chopped walnuts
- approximately 20 maraschino cherries, rinsed and halved (I used Tillen Farms)
- Optional: Flaked coconut

## DIRECTIONS

### How-to:

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 large mixing bowl.*
3. *Add the powdered sugar and vanilla*
4. *Mix with a hand or stand mixer for 1-2 minutes or until slightly fluffy and smooth*
5. *Using a spatula, gently fold\* in the rinsed oranges, rinsed and halved cherries, chopped walnuts and marshmallows*
6. *Serve topped with the optional flaked coconut*
7. *Eat and enjoy!*

### Tips and Tricks:

- *I found my ingredients at Whole Foods but the ingredients could be found at most grocery stores and online*
- *\*"Folding" in cooking terms means to combine the ingredients gently (without stirring roughly or beating)*

**PREP TIME: 25 MIN**

**COOK TIME: 0 MIN**

**TOTAL TIME: 15 MIN**

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