

Coconut Gelatin - Haupia

Adapted from traditional recipes by Dawn Mayeda

Flavor Profile: Asian

8 Servings, 2 squares per serving

Ingredients:

1 13.5-ounce can reduced-fat coconut milk

3/4 cup sugar equivalent = 4T Truvia

3 envelopes unflavored gelatin

1-1/2 cup nonfat milk

seasonal fruit

mint garnish

Directions:

Combine coconut milk and sugar in a pan and stir over low heat until sugar dissolves.

Sprinkle gelatin over 1/2 c. milk and let stand 1 minute.

Add gelatin mixture and all milk to the coconut milk. Cook, stirring, until gelatin dissolves. Pour into an ungreased 8-inch square pan. Refrigerate until firm, about 2 hours.

Take previously refrigerated batch out of cooler, cut into 1" square pieces with sharp knife and serve with spatula on tiny tasting plates with a bit of fruit and mint leaf garnish.

