

Overnight Chocolate Chia Seed Pudding

Keith

Ingredients

- 1/4 cup cacao powder or unsweetened cocoa powder
- 3-5 Tbsp maple syrup
- 1/2 tsp ground cinnamon (optional)
- 1 pinch sea salt
- 1/2 tsp vanilla extract
- 2 cups Almond Breeze Almond milk Original Unsweetened (or light coconut milk for creamier texture!)
- 1/2 cup chia seeds

Instructions

To a small mixing bowl add cacao powder (sift first to reduce clumps), maple syrup, ground cinnamon, salt, and vanilla and whisk to combine. Then add a little dairy-free milk at a time and whisk until a paste forms. Then add remaining dairy-free milk and whisk until smooth.

Add chia seeds and whisk once more to combine. Then cover and refrigerate overnight, or at least 3-5 hours (until it's achieved a pudding-like consistency). It may also be helpful to give the mixture an extra whisk/stir once it has been in the refrigerator for 30-45 minutes.

Leftovers keep covered in the fridge for 4-5 days, though best when fresh. Serve chilled with desired toppings, such as fruit, granola, or coconut whipped cream.