

Chocolate Almond Pudding

Swick

Makes 4 cups | Active Time: | Total Time: 1 hour 20 minutes

Step 1: Prepare the Pudding

- 3 sweet potatoes scrubbed ($\approx$ 2 lbs) Preheat the oven to 450°F.

- 14 fl oz unflavored plant milk ($\approx$ 1 3/4 cups)

- 1 teaspoon pure vanilla extract

- 1 dash almond extract

- 2/3 cup cocoa powder

- 1/3 cup date paste (you can make your own; see tip)

- 1 tablespoon toasted sliced or slivered almonds

- 1 tablespoon unsweetened toasted coconut flakes

BAKE SWEET POTATOES

Use a fork to poke holes in sweet potatoes in several places. Bake on a baking sheet until tender when pierced with a fork, 45 minutes. Let cool.

MAKE PUDDING

Split sweet potatoes and scoop out all the sweet potato pulp (you should have about 3 cups). Transfer to a high-powered blender (or food processor) along with plant milk, vanilla, and almond extract. Purée until very creamy, stopping and scraping down sides as necessary. Add cocoa powder and date paste. Blend until thoroughly incorporated.

CHILL & SERVE

Pour pudding into serving dishes. Sprinkle with toasted almonds and toasted coconut. Chill in the refrigerator for at least 30 minutes before serving.