

Coconut Cream | Dairy-Free

Swick

Makes 1 1501199875790165/4503599627370496 cups | Active Time: 15 minutes | Total Time: 1 hour 15 minutes

Chef's Notes

Try this coconut cream with coconut sugar and lacuma for a lightly caramel tasting cream.

9 tablespoons coconut sugar plus 1 tablespoon vegan cane sugar

¼ teaspoon lacuma

Pinch sea salt

¼ teaspoon pure vanilla extract

Optional: 1 tablespoon Kaluha

The inspiration for this recipe is found in Elizabeth Falkners Demolition Desserts.

Step 1: Preparing the Coconut Cream

- 1 1/3 cup full fat coconut milk
- 2/3 cup vegan cane sugar
- 1/4 teaspoon pure vanilla extract or 1/8 tsp almond extract
- 1 to 2 tablespoons rum, or to taste (optional)
- 3/8 tsp guar gum

Place the coconut milk, sugar and vanilla in a high-speed blender. Add the rum, if using. Start on low, increasing the speed to high. Blend for 1 minute.

Stop the machine. Add the guar gum and blend — again, starting on low.

Immediately increase the speed to high and blend for another minute.

Pour the mixture into a bowl, cover and refrigerate for 1 hour or until ready to use. The cream will continue to thicken as it chills.

Store, tightly covered and refrigerated, for up to 2 days. The cream can also be stored, frozen, for up to 1 month. Defrost in the refrigerator; stir before using.

Serving Suggestions: Use this coconut cream the same way you would use any sweetened cream — with fruit desserts, puddings, dollop on cakes and pies — any time a light taste of coconut is welcome. For a special treat, spoon over roasted diced pineapple.