



# Haupia

*Hawaiian Coconut Pudding*



 16 squares  2 hours

**Prep time:** 5 min.

**Cook time:** 10 min.

**Rest time:** 2 hours.

## INGREDIENTS

*½ Cup Water*

*Coconut Milk- 13 oz*

*Pure Corn starch- 5 Tbsp*

*Granulated Sugar- ¼ cup*

## DIRECTIONS

1. lightly grease an 8x8 pan with nonstick cooking spray and set aside.
2. In a medium bowl mix water cornstarch, and sugar.
3. Whisk until combined, and set aside.
4. On the stove in a medium saucepan add coconut milk on medium-high heat, stirring frequently to not let the liquid burn it just starts to bubble.
5. Add the cornstarch mixture to the pan and continue to stir.
6. Heat until the mixture starts to thicken and resemble pudding.
7. Remove from heat, pour the haupia mix into the 8x8 pan, and allow to cool.
8. After cooling place the pan in the refrigerator to set for 2 hours or overnight.