

Coconut Milk Bread Pudding (Vegan)

This is worth making, just for the smells in your kitchen while it bakes.

- Cooking spray
- 2 cups cubed day old bread
(I used walnut bread from a local bakery)
- 1 / 2 cup brown sugar
(I used 1/ 4 cup raw, unbleached sugar plus 1 / 4 palm sugar)
- 1 13-ounce can coconut milk
- 1 tsp vanilla extract
- 1 / 2 tsp cinnamon
- 1 / 2 tsp crushed green cardamom

Preheat oven to 350 degrees. Grease 4 ramekins with cooking spray and sprinkle brown sugar. (I used a medium sized small baking dish.)

In a mixing bowl, combine coconut milk, vanilla, cinnamon and cardamom. Add the cubed bread, mix and let stand 15 minutes.

Pour the bread mixture into the ramekins or cooking pan, press gently.

Bake for at least 30 minutes. I left it in closer to 40.

Remove, cool and serve warm.