

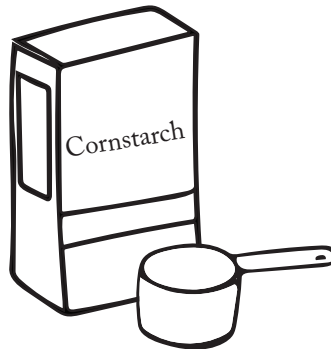
Maple Pudding

inspired by Maple by Lori Nichols
An Illustrated Recipe from Off the Shelf

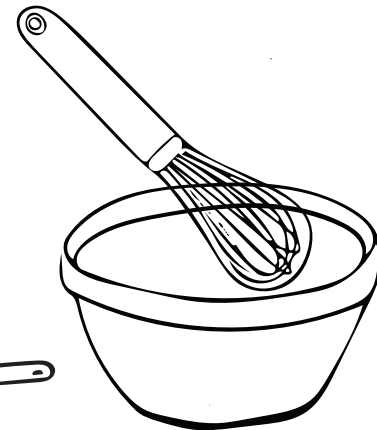
Step 1.



Add 1 cup almond milk to a bowl.



Add 1/3 cup cornstarch to the bowl.



Whisk together until smooth.

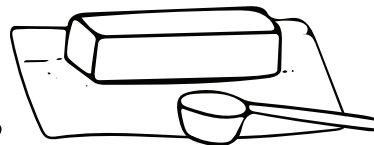
Step 2.



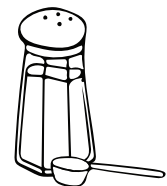
Put 1 1/2 cups almond milk,



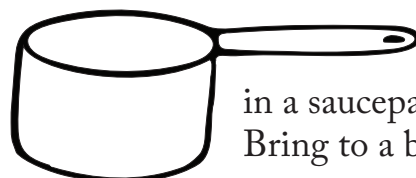
3/4 cup maple syrup,



1 tablespoon butter,

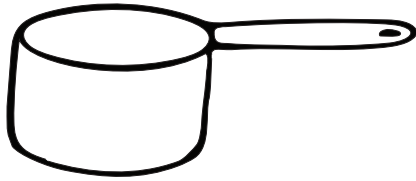


and 1/4 teaspoon salt

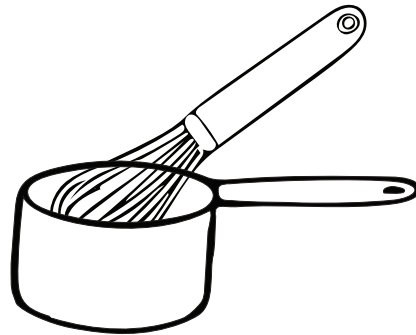


in a saucepan.
Bring to a boil over high heat.

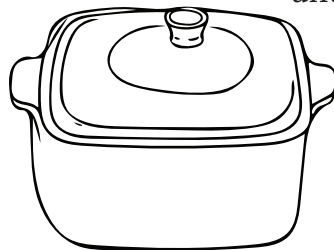
Step 3.



Reduce heat to bring milk mixture down to a simmer.



Whisk in the cornstarch mixture from the bowl. Cook for 2 minutes until mixture is thickened.



Transfer pudding to a covered dish and refrigerate until cold.

Maple Pudding

inspired by Maple by Lori Nichols
adapted from Good Housekeeping

Ingredients

- 2 1/2 cups unsweetened vanilla almond milk
- 1/3 cup cornstarch
- 3/4 cup maple syrup
- 1 tablespoon butter
- 1/4 teaspoon salt

1. Whisk together 1 cup almond milk and 1/3 cup cornstarch until completely smooth.
2. In a medium saucepan, stir together 1 1/2 cups almond milk, maple syrup, butter, and salt. Bring mixture to a boil over medium-high heat.
3. Reduce heat to bring milk mixture down to a simmer. Whisk in cornstarch mixture. Cook for 2 minutes, whisking constantly, until mixture is thickened. Transfer to a covered dish and refrigerate until cold.