

# Vanilla Coconut Cups

7 ingredients · 3 hours · 2 servings



## Directions

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1. In a medium bowl, add 1/4 of the coconut milk mixture and then sprinkle the gelatin on top. Let it sit for 2 to 3 minutes. Do not mix.
2. In a small pot over medium-low heat, add the remaining coconut milk and honey. Whisk to combine. Allow it to heat through for 2 to 3 minutes or until warm. Do not let it boil.
3. Add the warm coconut milk to the gelatin mix and use a whisk to mix as you pour. Add the vanilla and sea salt and stir to combine.
4. Place a sieve over the top of your jars and pour the mixture into the jars through the sieve. This will ensure there are no clumps of gelatin remaining. Store the jars in the fridge for two hours to set. Serve with berries and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to five days.

### No Honey

Use maple syrup or another sweetener of your choice.

### No Berries

Use another type of fruit instead.

## Ingredients

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- 1 1/4 cups Organic Coconut Milk (full fat, from the can, divided)
- 1/4 oz Gelatin
- 1/2 tsp Honey
- 1/2 tsp Vanilla Extract
- 1/8 tsp Sea Salt
- 1/2 cup Blueberries (for topping)
- 1/2 cup Raspberries (for topping)