

 **Prep:** 25 minutes
 **Cook:** 1 hour
 **Servings:** 6-8

Banana White Chocolate Pudding

INGREDIENTS

1 can (15-16 oz.) cannellini beans, *drained*

2 ripe bananas, *sliced, divided*

1 tablespoon vanilla extract

13.5 oz. can coconut milk

5 oz. dairy-free white chocolate chips
or melting wafers

2 teaspoons coconut oil

Whipped cream and cookie wafers
for serving, as desired

DIRECTIONS

1. Place beans, slices from 1 banana (reserving the other banana for serving), vanilla extract and coconut milk in a food processor. Blend until smooth and creamy.
2. Place the white chocolate chips and coconut oil in a microwave safe bowl.
3. Heat in microwave, stirring every 20 seconds with whisk, until just melted.
4. Add the melted chocolate to the food processor, and pulse until well-combined.
5. Transfer to a tight-lidded container and store in refrigerator.
6. To serve, layer the remaining banana slices in between pudding layers in a pretty glass dish and top with whipped cream and your favorite wafer-style cookies.

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Grand Prize Winner, 2022 Washington State & Oregon Academy Recipe Contest