



Banana Pudding

(Paleo, Dairy Free, Gluten Free, Soy Free)

3 eggs, beaten

½ cup organic honey

¼ teaspoon salt

1 well-mashed banana with 1
teaspoon lemon juice (prevents
banana from browning)

2 tablespoons + 2 teaspoon
tapioca flour

1 cup full-fat organic coconut milk

1 cup almond milk

1 teaspoon vanilla extract

1 large banana, sliced (for garnish)

In a double boiler, over medium heat, whisk the honey and eggs together. Add in remaining ingredients except vanilla. Stirring constantly, continue over medium heat until thickened, about 15-20 minutes. Remove from heat and stir in vanilla.

Place mixture in individual serving glasses. Let cool for 30 minutes before transferring to the refrigerator until completely chilled (about 2 hours). Before serving, add fresh sliced bananas for garnish. **Serves 4.**