



**Ingredients**

- ✓ 13oz – 14oz can coconut milk (reg. or light)
- ✓ 1¾ cups water
- ✓ 1 ripe banana
- ✓ ¾ coconut sugar (or unrefined sugar)
- ✓ 6 Tbsp. non-gmo cornstarch
- ✓ 2 tsp. vanilla extract
- ✓ ½ tsp. salt
- ✓ Coconut flakes for topping (optional)

**Preparation**

In a blender combine all ingredients. Blend until completely smooth. Pour mixture into a medium size pot. Cook over medium heat, stirring constantly until mixture comes to a boil. Cook and stir until custard thickens. Remove from heat. Pour into individual dessert dishes or ramekins. Serve warm or refrigerate at least 2 hours to chill. Garnish with coconut flakes, if desired.