

Chocolate Chia Seed Pudding

#cooking/recipe

#cooking/snack

#cooking/dessert

#cooking/vegan

#cooking/vegetarian

Overnight Chocolate Chia Seed Pudding | Minimalist Baker Recipes

Ingredients

1/4 cup cacao powder or unsweetened cocoa powder

3-5 Tbsp maple syrup

1/2 tsp ground cinnamon(*optional*)

1 pinch sea salt

1/2 tsp vanilla extract

1 1/2 cups almond milk

1/2cup chia seeds

Process

To a small mixing bowl add cacao powder (sift first to reduce clumps), maple syrup, ground cinnamon, salt, and vanilla and whisk to combine. Then add a little dairy-free milk at a time and whisk until a paste forms. Then add remaining dairy-free milk and whisk until smooth.

Add chia seeds and whisk once more to combine. Then cover and refrigerate overnight, or at least 3-5 hours (until it's achieved a pudding-like consistency).

Leftovers keep covered in the fridge for 4-5 days, though best when fresh. Serve chilled with desired toppings, such as fruit, granola, or coconut whipped cream.