

# VEGAN CREME CARMEL

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## INGREDIENTS

### Caramel

- 1/4 cup sugar
- 1 tbsp water
- 1/8 tsp salt

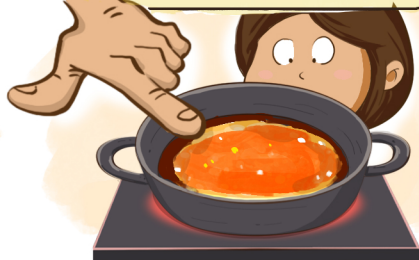
### Vanilla Custard

- 1 and 1/2 cup unsweetened plant-based milk
- 3/4 cup coconut cream
- 3 tbsp maple syrup or sugar
- 2 tbsp cornstarch
- 3/4 tsp agar powder
- 2 tsp vanilla extract

1 ADD THE SUGAR, WATER, AND SALT TO A SAUCEPAN AND HEAT OVER MEDIUM HEAT.



2 COOK WITHOUT STIRRING UNTIL THE SUGAR TURNS INTO A GOLDEN BROWN CARAMEL.



3 IMMEDIATELY DIVIDE THE CARAMEL BETWEEN 4 SMALL RAMEKINS AND TILT TO SPREAD THE CARAMEL EVENLY. SET ASIDE.



4 ADD THE CUSTARD INGREDIENTS TO A SAUCEPAN AND WHISK TO COMBINE.



5 BRING TO A BOIL, WHISKING CONSTANTLY UNTIL IT SLIGHTLY THICKENS.



6 TRANSFER THE CUSTARD TO THE RAMEKINS, OVER THE CARAMEL.



7 REFRIGERATE OVERNIGHT BEFORE FLIPPING OVER A PLATE! THE CARAMEL WILL MELT OVER THE CUSTARD!

