

# Chocolate, cinnamon and macadamia pudding (vegan)

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## Chocolate, cinnamon and macadamia pudding (vegan)

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Enjoy these guilt-free chocolate puddings from Adele at Vegie Head.

MAKES: Individual puddings or 1 large pudding (depending on size of ramekins)

### **Ingredients** (serves 4-6)

- 1 cup brown rice flour
- ½ cup coconut flour (or 1½ cups plain flour)
- ¼ cup raw cacao powder
- ½ cup raw coconut sugar
- 1 tsp ground Dutch cinnamon
- ½ cup coconut oil, melted
- 1 cup almond milk
- ¼ cup finely chopped macadamia nuts

### Sauce

- ¼ cup raw coconut sugar
- ½ cup raw cacao powder

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- 1½ cup boiling water

### METHOD

Preheat oven to 180°C.

In a large bowl, sift in flour/s, cacao and cinnamon, and stir in coconut sugar.

Add melted oil and almond milk and stir to combine - do not over-mix.

Fold through macadamia nuts gently; the mixture will seem quite 'doughy', and spoon into ramekins or a large ovenproof dish.

In a heatproof jug, whisk together the sauce ingredients and pour gently (over the back of a spoon) onto puddings.

Bake for 20 minutes (ramekins) or 35 minutes (large dish).

Serve immediately with vegan chocolate ice cream and grate some chocolate on the top.

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Recipe from Adele at [Veggiehead.com](#)

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