

Chocolate, cinnamon and macadamia pudding (vegan)

Search:

- [Desserts](#)
- [Recipes](#)

Chocolate, cinnamon and macadamia pudding (vegan)

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

1 person is cooking this [Count me in](#)

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

Chocolate, cinnamon and macadamia pudding (vegan)

- 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.

NEXT: [Hazelnut chocolate tart \(vegan\)>>](#)

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

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```