

# Tapioca Pudding

4-6 servings

*This is very a delicious and inexpensive dessert.*

## **Ingredients:**

3 cups milk or coconut milk  
½ cup small pearl tapioca  
1/3 – ½ cup sugar  
¼ teaspoon salt  
2 eggs, beaten  
½ teaspoon vanilla



## **Directions:**

Put milk, tapioca, sugar and salt into a pot. Bring to a boil.

Reduce heat to simmer and stir frequently. Cook for 5 to 15 minutes until tapioca pearls have plumped up and cooked through.

Remove 1 cup of hot tapioca mixture from the pot and gradually add 2 tablespoons at a time to the beaten eggs. (This is called “tempering” the eggs and helps to avoid curdling.)

Add the egg mixture to the rest of the tapioca mixture in the pot. Cook for 2 more minutes.

Remove from the heat and stir in vanilla.

Enjoy warm or cold. Serve with fruit if desired.

