

The Joys of Melted Chocolate in Cool Tapioca Pudding

Alisa Fleming, www.GoDairyFree.org ~ As a kid I remember the frozen candy bars sold at my local swim park throughout the summer. Unless it was straight out of the deep freeze, chocolate just wasn't going to take the heat when grabbed by our little fingers. But really, what is wrong with melted chocolate? Especially when it is confined in a quick and easy pudding. The following recipe "addictive," yet food allergy-friendly recipe was created by Rebecca Reilly, author of the cookbook *Gluten-Free Baking ...*

Addictive Chocolate Tapioca Pudding

Contains NO: wheat, dairy, peanuts, tree nuts, egg, soy, fish or shellfish.

Ingredients:

3 Tablespoons Instant Tapioca
1 Tablespoon Cornstarch or Arrowroot
Pinch Salt
1/4 - 1/3 Cup Sugar
2 Cups Rice Milk
1/3 Cup Enjoy Life ® semi-sweet chocolate chips (milk allergy-friendly)
1 Teaspoon Vanilla

Directions:

Whisk the tapioca, cornstarch, salt, sugar and milk together in a saucepan. Let sit for 10 minutes. Toss in the chocolate. Over medium heat, whisking gently bring to a boil. Remove from heat and pour into a bowl. Cool slightly before stirring in the vanilla. Great eaten warm or chilled.