

Addictive Chocolate Tapioca Pudding (Vegan, Gluten-Free, Nut-Free, Soy-Free)

The following "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.