



Coconut Dulce de Leche

Prepare vegan *dulce de leche* for Argentine desserts!

Ingredients



1 (14 oz) can unsweetened coconut milk



¼ tsp salt



¾ cup brown sugar



2 tsp cornstarch

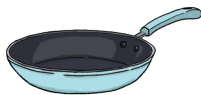
Tools



measuring spoons



dry measuring cups



large skillet



rubber spatula

Steps:

- 1 Add coconut milk, brown sugar, salt, and cornstarch to large skillet. Stir to combine.
- 2 Heat skillet over medium heat until sugar dissolves, stirring occasionally.
- 3 Increase heat to medium-high and bring mixture to boil.
- 4 Cook mixture, stirring occasionally, until it has reduced in volume to 1 ¼ cups, about 20-25 minutes. Store in fridge until ready to use. TASTE & SHARE!