

# Ube Hot Coco (Vegan, GF, Soy-Free)

**Source:** Shade Montague ([www.madebyshade.com](http://www.madebyshade.com))

**Servings:** 3 to 4 **Prep Time:** 30 minutes

## EQUIPMENT:

- Saucepan
- Immersion blender
- Hand-mixer

## INGREDIENTS:

Ube Hot Coco:

- 2 tbsp powdered purple yam
- 2 ½ cups coconut milk, divided
- ½ cup sugar
- 1 ½ tsp ube extract
- ¼ tsp vanilla
- 120 g cacao butter
- 1 tbsp cashew butter
- 1 tbsp coconut oil

Coconut Whipped Cream:

- 3 tbsp vegan heavy whipping cream (Country Crock plant cream)
- 2 tbsp coconut milk
- 2 tsp powdered sugar
- ½ tsp coconut syrup (Torani)

Assembly:

- Vegan mini marshmallows (Dandie's)

## INSTRUCTIONS:

### Ube Hot Coco (20 minutes)

In a small saucepan, whisk together the ube powder, ½ cup coconut milk, sugar, ube extract and vanilla over medium heat until fully combined.

Add the cacao butter and cashew butter and whisk to combine.

In a heat-safe bowl, microwave the remaining coconut milk until it just starts to bubble and gradually pour into the ube mixture, whisking to combine.

Blend with an immersion blender until smooth and slightly frothy.

Cover and keep hot over medium-low heat until ready to serve.

### Coconut Whipped Cream (5 minutes)

In a chilled bowl, with a hand-mixer, whip the heavy whipping cream, coconut milk, powdered sugar, and coconut syrup together until soft peaks form. Set aside.

### Assembly (5 minutes)

Pour the ube hot coco into a few mugs, ladle on the whipped cream, and top with the vegan mini marshmallows.

Serve immediately. Enjoy!