

Coconut Jelly

4 ingredients · 4 hours · 2 servings



Directions

1. Add half the water to a bowl and sprinkle the gelatin over top. Let sit for five minutes.
2. Meanwhile, bring the remaining water to a boil. Add to the gelatin and whisk until dissolved. Set aside.
3. In the same pot over medium-low heat, add the coconut milk and stevia. Whisk and heat until warm, about two to three minutes. Do not let it boil.
4. Whisk in the gelatin mixture. Pour into a mini muffin silicone pan (or any jars) and place in the fridge for four hours to set. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving equals approximately two one-ounce jellies.

More Flavor

Add vanilla extract and a pinch of sea salt.

Additional Toppings

Top with shredded coconut or fresh fruit.

Ingredients

- 2 tbsps Water (divided)
- 1/8 oz Gelatin
- 1/3 cup Canned Coconut Milk
- 1/8 tsp Stevia Powder (to taste)

Nutrition

Amount per serving

Calories	87	Cholesterol	0mg
Fat	8g	Sodium	12mg
Carbs	1g	Vitamin A	0IU
Fiber	0g	Vitamin C	0mg
Sugar	1g	Calcium	3mg
Protein	2g	Iron	0mg