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# VEGAN COCONUT SALTED CARAMEL

 GF, VGN, RSF  10 mins  12

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## Ingredients

- *¾ cup coconut sugar*
- *¼ cup coconut oil*
- *1 cup coconut yoghurt  
(or coconut cream)*
- *1 tsp sea salt*



## Method

1. *Add the coconut sugar, coconut oil and coconut yoghurt into a small saucepan.*
2. *Stir over medium heat until the ingredients are combined and smooth.*
3. *Simmer for about 5 minutes or until the caramel becomes thick and coats the back of the spoon.*
4. *Take the caramel off the heat and stir through the salt.*
5. *I like to serve this with spiced poached pears.*

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