



# VEGAN COCONUT SALTED CARAMEL



GF, VGN, RSF



10 mins



12



## Ingredients

- $\frac{3}{4}$  cup coconut sugar
- $\frac{1}{4}$  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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