

## VANILLA BEAN COCONUT WHIPPED CREAM

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**Approx. 2 1/4 cup**

**INGREDIENTS:**

1/2 cup water  
1 whole vanilla bean  
1 rounded teaspoon agar powder  
1 (14 oz.) can coconut milk  
2 Tbsp. cane juice crystals  
1/2 tsp lemon juice  
pinch salt

**DIRECTIONS:**

In a small saucepan soak agar powder in water for about 10-15 minutes. Meanwhile, cut vanilla bean in half lengthwise and scrape out seeds. Add seeds and vanilla bean skin to water and agar. Place remaining ingredients in blender and blend briefly. Simmer agar mixture for about three minutes, stirring constantly with a whisk. Allow to cool just slightly. Remove vanilla bean skins from agar mixture and discard. Add agar to blender and blend again. Pour into a dish and chill, covered until set. Before serving, spoon set mixture into blender and blend just until whipped and smooth.

(adapted from a recipe found in Kay Hanses's cookbook "Vegan Homestyle")