

## **Tapioca Coconut Dessert**

Ingredients:

Tapioca pearls

Sago palm sugar

Full fat coconut milk

one can of liche fruit

Soak Tapioca pearls for 20 minutes in cold water, enough to make 2 cups

Dissolve 2 balls of sago palm in 2 cups of hot water. (sago palm sugar available at Amy's)

Add 2 cups of sago palm sugar water to tapioca and heat for a few more minutes to thicken.

Add one can of full fat coconut milk stirring completely.

Add one can of liche fruit including syrup.

Serve warm or cold.

Stores in fridge for a few days.