

Tembleque (Coconut Pudding from Puerto Rico)

Yield: 7 min
Total Time: 134 min

Recipe from: <https://www.recipeschoose.com/recipes/puerto-rican-coconut-candy-recipe>

Ingredients:

- 4 cups coconut milk fresh, or canned, separated
- 2 orange peels 3-inch, from 1 medium navel orange
- 1 cinnamon stick large, or 2 3-inch long cinnamon sticks
- 2 1/4 inches ginger thick, slices
- 1 star anise
- 1/2 teaspoon whole cloves
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon kosher salt optional
- 1 cup granulated sugar
- 1/2 cup cornstarch
- 1 tablespoon vanilla extract
- ground cinnamon
- coconut flakes or slivers
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1 pinch anise powder star
- 1 pinch ground nutmeg

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 47 grams
3. Fat: 33 grams
4. Fiber: 4 grams
5. Protein: 3 grams
6. SaturatedFat: 29 grams
7. Sodium: 65 milligrams

8. Sugar: 33 grams

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