

Chè B?p (Vietnamese Sweet Corn Pudding)

Yield: 10 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-sweet-corn-pudding-recipe>

Ingredients:

- 3 ears corn shucked
- 4 cups water
- 2 pandan leaves tied together and knotted, optional
- 1/4 cup tapioca pearls small
- 28 ounces coconut milk
- 1/2 cup granulated sugar
- 1 pinch salt
- 2 tablespoons toasted sesame seeds

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 19 grams
3. Fat: 20 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. SaturatedFat: 17 grams
7. Sodium: 45 milligrams
8. Sugar: 13 grams

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