

Sweet Bean Pie

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-tofu-dessert-recipe>

Ingredients:

- 2 cups navy beans cooked, or cannelloni beans
- 1 pie shell vegan
- 120 milliliters tofu blended sliken
- 1 cup coconut water this will come from the bottom of the separated coconut milk that you use for the whipped cream
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1/2 teaspoon clove
- 1 cup coconut cream
- 1 can coconut milk
- 3 tablespoons powdered sugar
- 1/2 teaspoon cinnamon

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 49 grams
3. Fat: 33 grams
4. Fiber: 3 grams
5. Protein: 10 grams
6. SaturatedFat: 22 grams
7. Sodium: 330 milligrams
8. Sugar: 24 grams

Thank you for visiting our website. Hope you enjoy Sweet Bean Pie above. You can see more 16 vietnamese tofu dessert recipe Ignite your passion for cooking! to get more great cooking ideas.