



Vegan Milk Duds

Ingredients

- 🥥 1 cup coconut cream (thick part from a chilled can)
- 🍯 1 cup coconut sugar or brown sugar
- 🍁 2 Tbsp maple syrup
- 🌿 1 tsp vanilla extract
- 🧂 Pinch sea salt
- 🍫 1 ½ cups vegan dark chocolate chips
- 🥥 1 tsp coconut oil

Instructions

1. 🥄 In a saucepan, combine coconut cream, sugar, maple syrup, and salt. Cook on medium, stirring, until thickened and caramel-like (about 12–15 min). Stir in vanilla.
2. 🍷 Pour caramel onto a parchment-lined tray, spread thin, and let cool until firm but pliable. Cut into small squares or roll into little balls.
3. 🍫 Melt chocolate with coconut oil. Dip caramel pieces, coating fully, then place on parchment to set.
4. Chill until hardened, then enjoy your chewy, chocolatey vegan treats!

Enjoy!