

# Vegan “Neverland Rainbow Cream Dessert”

By Ms. Cowdrey

## Pie Version (Inspired by Hook)

### Ingredients:

- 1 vegan pie crust (store-bought or homemade)
- **Filling:**
  - 8 oz vegan cream cheese (room temperature)
  - 1 box vegan white chocolate pudding mix (or make your own with vegan milk, cornstarch, sugar, vanilla)
  - 1 cup full-fat coconut milk
  - 1 cup oat milk (or your preference)
  - 2 tbsp lime juice
  - 1 tsp vanilla extract
  - Red food coloring (vegan gel) for the “rainbow” color
- **Rainbow Topping:**
  - 2 cups coconut cream (chilled)
  - ¼ cup powdered sugar (optional)
  - Blue and green vegan food gel

### Instructions:

1. **Bake the Crust:** Preheat oven to 425°F (220°C). Press the pie crust into a pie pan, crimp edges, prick the bottom with a fork, and optionally blind-bake until lightly golden. [The Starving Chef](#)
2. **Prepare the Filling:** In a bowl, beat together the vegan cream cheese, pudding mix, coconut milk, oat milk, lime juice, and vanilla until smooth. Add red food gel to reach a bright, vibrant color. [The Starving Chef](#)
3. **Fill & Chill:** Pour the filling into the cooled crust and refrigerate until set (~6–8 hours). [The Starving Chef](#)
4. **Create the Rainbow Topping:** Whip coconut cream with powdered sugar until fluffy, then gently tint with blue and green food gel. Pipe or dollop creatively across the top, adding a central green dot for whimsy. [The Starving Chef](#)
5. **Serve with Imagination!** Enjoy slices “with the spirit of the Lost Boys”—no utensils required!

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## Fun Variations & Mini Dessert Version

If a full pie isn't your vibe, here's a quick and playful **mini layered dessert**:

### Ingredients:

- Vegan whipped cream (coconut or oat base)
- Plant-based vanilla pudding
- Vegan gummy rainbows or rainbow sprinkles

### Method:

1. In small clear cups, layer pudding, whipped cream, pudding again.
  2. Top with two contrasting colors of whipped cream and a sprinkle or gummy rainbow.
  3. Chill briefly, then serve to delight imaginations.
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## Summary of Recipe Options

Version	Description
<b>Pie</b>	Bold red filling and rainbow-hued whipped topping in a sliceable, showstopper format.
<b>Mini Cups</b>	Quick, no-bake layered treat ideal for parties or whimsy, with gummy rainbows.