

## Coconut Cream Topping

1 Can 365 organic Coconut Milk from Whole Foods  
½ Cup Powdered Sugar.

Refrigerate Coconut Milk for at least 24 hours. (Just put in fridge when your buy it) Open can from the bottom and drain off coconut water. It is great to drink don't throw it away. Then scoop out cream it will be solid. Mix until fluffy then add powder sugar and mix some more.

I could not get the coconut milk I bought at HyVee to work. It has to be full fat coconut milk and even though the one I bought wasn't lite it didn't work! It sort of separated but the cream was not solid.

<http://www.lincolntent.com/GFCF-Desserts.html>