



Sweet Coconut Cream

By Erin Fletter

Prep Time 5 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Small mixing bowl
- Liquid measuring cup
- Measuring spoons
- Whisk

Ingredients

Sweet Coconut Cream

- 1/2 cup coconut cream (the cream is at the top of a can of coconut milk)
- 2 T brown sugar/honey/maple syrup (or 2 stevia packets)
- 1 pinch salt

Food Allergen Substitutions

Sweet Coconut Cream

Instructions

Sweet Coconut Cream

measure + whisk

Have kids add **1/2 cup coconut cream** (skimmed from the top of a can of coconut milk) to a small mixing bowl. They can also measure and add **2 tablespoons of brown sugar or other sweetener** and **1 pinch of salt** to the bowl. Have kids whisk until the sugar is combined with the coconut cream. Pour on top of pancakes, like **Zany Last Minute Upside-Down Pineapple Pancakes**. Yum!