



### **Salted Caramel Panna Cotta, Dairy-Free/Paleo**

- 1 can Coconut milk (14 ounce)
- 1 can Coconut cream (5 ounce)
- ¼ cup Pumpkin puree
- ¼ cup Maple syrup
- 1 teaspoon Cinnamon (and additional for garnish)
- ½ teaspoon Ginger
- 1 teaspoon Unflavored gelatin
- 1 teaspoon Pink sea salt

Heat the coconut milk, cream, pumpkin, maple syrup and spices in a saucepan until hot but not boiling.

Slowly sprinkle the gelatin over the hot mixture and use a whisk to combine thoroughly. Remove from heat. Carefully pour the mixture into 4-6 ramekins (or martini glasses). Sprinkle with sea salt and cinnamon if desired. Set in refrigerator for about 4 hours or until firm.

Serves 4-6.