

# UBE COCONUT TAPIOCA PUDDING



Discover a multicultural delight in our Ube Tapioca Pudding. This unique dessert presents the vibrant purple hue and sweet notes of Filipino ube, beautifully paired with a rich, Brazilian-style tapioca pudding base. The addition of coconut and cheesecake delight creates an unforgettable dessert experience.



## Ingredients:

- 5 lbs. Sandridge Tapioca Pudding #676535
- 4.5 lb. Cheesecake Delight #118922
- 1 lb. Coconut
- 2 oz. Liquid Ube

## Instructions:

1. Preheat your oven to 350°F.
2. Evenly spread the shredded coconut onto a half-sheet pan, ensuring it's in a single layer for even toasting.
3. Place the pan in the oven and bake for approximately 6 minutes, or until the coconut turns a golden-brown color. Stir the coconut halfway through to prevent uneven browning.
4. Once toasted, remove from the oven and set aside to cool.
5. In a large mixing bowl, combine the prepared tapioca pudding and Ube (purple yam).
6. Stir well until the Ube is evenly incorporated, creating a smooth and uniform mixture.
7. Pipe into a jar or serving dish and top with the cheesecake delight and toasted coconut

Product	Description	Code #	Pack Size
 <b>Gordon Choice®</b> Tapioca Pudding	The perfect combination of creamy pudding and delicate tapioca pearls.  	676535	2/5 lb. Containers
 <b>Sandridge®</b> Cheesecake Delight	This creamy cheesecake comes ready to transform into your own masterpiece. The velvety blend of cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert. 	118922	2/4.5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

