

Treasure Barrel

# Coconut Orange Glow – Creamy Citrus Delight

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| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Custard Base

- [ ] 2 cups full-fat coconut milk
- [ ] 1/3 cup granulated sugar
- [ ] 1/2 cup freshly squeezed orange juice
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lime zest

### Optional Topping

- [ ] 1/2 cup whipped cream
- [ ] A pinch of toasted coconut flakes

## Instructions

1. In a saucepan, combine coconut milk and sugar over medium-low heat; stir until the sugar dissolves.
2. Add orange juice slowly, whisking continuously; bring the mixture to a gentle simmer, not a boil.
3. Remove from heat, stir in vanilla and lime zest; let cool slightly.
4. Pour into serving dishes, cover, and refrigerate for at least one hour until set.
5. Top with a dollop of whipped cream and toasted coconut flakes just before serving.

### Nutrition per serving

| 270 kcal | 2 g | 18 g | 22 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- For extra aroma, toast the lime zest briefly before adding.
- If the custard seems too thin, chill a bit longer; it will firm up.
- A splash of orange cream can be swirled in for a decorative finish.