

Love My Lemon Meringue Pudding

Dissolve in 6 T. water:

6"X1"X1" piece of agar agar (may need to heat in a pan)

Blend in blender until smooth and creamy with:

1 c. + 2 T. lemon juice (I use Santa Cruz brand when I don't have fresh lemons!)

1/2-3/4 c. liquid glycerin

With blender still running, slowly drizzle in:

6 T. melted coconut oil

Pour into dessert cups and chill until set.

Coconut Meringue:

Dissolve in 1/4 c. water (may need to heat in a pan)

Then blend in blender with:

2/3 c. coconut milk

Add to blender mixture and blend until smooth and creamy:

1 c. coconut milk

1/4 c. coconut meat (shredded, soaked and drained or fresh)

1/2 c. soaked cashews (measure after soaking)

5 T. liquid glycerin

1/2 t. vanilla

1 t. lemon juice

1/8 t. salt

Add and blend well in blender:

1/2 c. + 2 T. melted coconut oil

Store in refrigerator until well set, then top puddings with a dollop!

For a **Lemon Meringue Pie**, pudding into a cashew & macadamia nut crust + shredded coconut.

For more "Julified" recipes, check out [The Lazy Housewife Cookbook](#).

