

Condensed Sweetened Milk | Non-Dairy

Swick

Makes 1 cups | Active Time: 15 minutes | Total Time: 45 minutes

Step 1: Making the Condensed Milk

- 2 1/2 cups full fat coconut milk
- 3/4 cup cane sugar
- pinch sea salt

Combine the coconut milk, sugar and salt in a medium heavy bottomed saucepan over medium heat. The mixture will reduce fastest in a wide, shallow saucepan.

Whisking constantly, bring to a low boil over medium heat. Immediately reduce heat to low, continually adjusting the heat to maintain an active simmer. Whisk frequently.

Simmer for 45 minutes or until the mixture is reduced to 1 cup. It will have darkened in color and taste caramelized.

Remove from the heat and allow to cool. Transfer to a clean glass container and store, covered and refrigerated, for up to 1 week. If the sweetened condensed milk is too thick after refrigeration, whisk in just enough water in to thin to desired consistency