



# Chia Pudding with Coconut Milk



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## Introduction

**Chia pudding is not only a delightful treat but also a powerhouse of nutrition. Packed with fiber, protein, and healthy fats, chia seeds have become a popular ingredient in many health-conscious recipes. This article presents a compilation of 10 delicious and nutritious chia pudding recipes that cater to various tastes and dietary preferences. Whether you prefer fruity, chocolatey, or exotic flavors, there's something for everyone!**

## Detailed Ingredients with measures

### Basic Chia Pudding

- 1/4 cup chia seeds
- 1 cup almond milk
- 1 tablespoon maple syrup (optional)

### Berry Chia Pudding

- 1/4 cup chia seeds
- 1 cup coconut milk
- 1 cup mixed berries
- 1 tablespoon honey (optional)

### Chocolate Chia Pudding

- 1/4 cup chia seeds
- 1 cup oat milk
- 2 tablespoons cocoa powder
- 2 tablespoons agave syrup (optional)

### Mango Coconut Chia Pudding

- 1/4 cup chia seeds

- 1 cup coconut milk
- 1 ripe mango, pureed
- 1 tablespoon honey (optional)

### **Matcha Chia Pudding**

- 1/4 cup chia seeds
- 1 cup almond milk
- 1 teaspoon matcha powder
- 1 tablespoon maple syrup (optional)

### **Cinnamon Apple Chia Pudding**

- 1/4 cup chia seeds
- 1 cup almond milk
- 1 apple, grated
- 1 teaspoon cinnamon
- 1 tablespoon honey (optional)

### **Peanut Butter Banana Chia Pudding**

- 1/4 cup chia seeds
- 1 cup almond milk
- 2 tablespoons peanut butter
- 1 ripe banana, mashed

### **Vanilla Almond Chia Pudding**

- 1/4 cup chia seeds
- 1 cup almond milk
- 1 teaspoon vanilla extract
- 1 tablespoon agave syrup (optional)

### **Pineapple Coconut Chia Pudding**

- 1/4 cup chia seeds
- 1 cup coconut milk
- 1 cup crushed pineapple
- 1 tablespoon honey (optional)

### **Chocolate Mint Chia Pudding**

- 1/4 cup chia seeds
- 1 cup coconut milk
- 2 tablespoons cocoa powder
- 2-3 drops peppermint extract
- 1 tablespoon agave syrup (optional)

## **Prep Time**

**Preparation time for chia pudding varies, but on average, it takes about 5-10 minutes to mix the ingredients. The magic happens as the chia seeds absorb the liquid and expand, creating a pudding-like texture. It's best to prepare it a few hours in advance or overnight for optimal results.**

## **Cook Time, Total Time, Yield**

**Most chia pudding recipes do not require cooking. Instead, the pudding is left to set in the refrigerator. The total time, including preparation and chilling, can range from 2 hours to overnight. Typically, each recipe yields about 2 servings, making it perfect for sharing or meal prepping for the week.**



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# Detailed Directions and Instructions

## Classic Chia Pudding

1. In a bowl, combine 1/4 cup of chia seeds with 1 cup of your choice of milk (dairy or non-dairy).
2. Add 1 tablespoon of sweetener such as honey or maple syrup.
3. Mix thoroughly to prevent clumping.
4. Cover and refrigerate for at least 2 hours or overnight.
5. Stir before serving and top with fruits and nuts.

See also Crock Pot Chicken

## Chocolate Chia Pudding

1. Mix 1/4 cup of chia seeds, 1 cup of chocolate milk, and 1 tablespoon of cocoa powder in a bowl.
2. Sweeten with 1 tablespoon of honey or maple syrup.
3. Whisk well and let sit in the fridge for at least 2 hours.
4. Serve with whipped cream or chocolate shavings.

## Vanilla Almond Chia Pudding

1. In a bowl, mix 1/4 cup chia seeds with 1 cup almond milk and 1 teaspoon vanilla extract.
2. Add sweetener to taste.
3. Stir well and refrigerate for a minimum of 2 hours.
4. Top with crushed almonds and berries before serving.

## Berry Chia Pudding

1. Combine 1/4 cup chia seeds with 1 cup of berry juice or blended berries.

2. Sweeten as desired with honey or maple syrup.
3. Mix thoroughly and let it set in the fridge for at least 2 hours.
4. Top with fresh berries before serving.

### **Matcha Chia Pudding**

1. In a bowl, whisk together 1/4 cup chia seeds, 1 cup of milk, and 2 teaspoons of matcha powder.
2. Sweeten with agave or honey as needed.
3. Stir well and let it rest in the fridge for at least 2 hours.
4. Serve topped with sliced bananas or coconut flakes.

### **Coconut Chia Pudding**

1. Combine 1/4 cup of chia seeds with 1 cup of coconut milk.
2. Add sweetener and stir to combine.
3. Let sit in the refrigerator for at least 2 hours.
4. Garnish with tropical fruits like mango or pineapple.

### **Peanut Butter Chia Pudding**

1. Mix 1/4 cup chia seeds with 1 cup of milk and 2 tablespoons of peanut butter.
2. Sweeten with maple syrup as desired.
3. Stir well and refrigerate for 2 hours or more.
4. Top with banana slices and peanuts before serving.

See also Pizookie

### **Overnight Cinnamon Chia Pudding**

1. In a bowl, combine 1/4 cup chia seeds with 1 cup of milk and 1/2 teaspoon cinnamon.
2. Sweeten with honey or maple syrup.

3. Mix thoroughly and let it sit in the fridge overnight.
4. Serve with nuts or apples on top.

### **Turmeric Chia Pudding**

1. Combine 1/4 cup chia seeds with 1 cup of milk and 1 teaspoon of turmeric powder.
2. Sweeten to taste with honey or agave.
3. Stir well and refrigerate for at least 2 hours.
4. Serve topped with a sprinkle of cinnamon.

### **Apple Pie Chia Pudding**

1. In a bowl, mix 1/4 cup chia seeds with 1 cup almond or dairy milk and 1 teaspoon of apple pie spice.
2. Sweeten with maple syrup if desired.
3. Let it set in the fridge for at least 2 hours.
4. Top with diced apples and a sprinkle of cinnamon before serving.

## **Notes**

### **Texture Recommendation**

Chia pudding works best when left to sit for several hours, allowing the seeds to absorb the liquid and expand.

### **Flavor Variations**

Feel free to experiment with different types of milks and sweeteners to personalize the flavors to your liking.

### **Storage Instructions**

Store chia pudding in an airtight container in the refrigerator for up to 5



days.

### **Serving Suggestions**

Chia pudding can be enjoyed on its own or layered with yogurt and granola for a delicious breakfast or snack.



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# Cook techniques

## Chia Seed Preparation

Chia seeds must be soaked in liquid to activate their gelatinous properties. Combine the seeds with your choice of milk or syrup and let them sit for at least 30 minutes or overnight for best results.

## Layering for Presentation

When serving chia pudding, consider layering it with fruits, granola, or nut butter in a glass for an appealing presentation. This not only enhances the visuals but also adds texture and flavor.

## Flavor Infusion

Enhance the flavor of your chia pudding by adding natural sweeteners like honey, maple syrup, or vanilla extract during the mixing process. You can also include spices like cinnamon or cocoa powder for an extra kick.

See also Bacon Cream Cheese Avocado Dip

## Serving Techniques

Chia pudding can be served chilled or at room temperature. If you prefer a cold dessert, store it in the refrigerator for a few hours before serving.

## Storage Tips

Store leftover chia pudding in an airtight container in the refrigerator. It can last for up to 5 days, making it a convenient make-ahead snack.

## FAQ

**Can I use any type of milk for chia pudding?**

Yes, you can use any type of milk, including almond milk, coconut milk, soy milk, or dairy milk, depending on your dietary preferences.

**How long should I let chia seeds soak?**

Chia seeds should be soaked for at least 30 minutes, but soaking them overnight will yield a creamier texture.

**Can I add sweeteners to my chia pudding?**

Absolutely! Sweeteners like honey, agave syrup, or maple syrup can be added to taste before or after soaking the chia seeds.

**Is chia pudding vegan?**

Yes, chia pudding can easily be made vegan by using plant-based milk and avoiding animal-derived sweeteners.

**What toppings are suitable for chia pudding?**

Common toppings include fresh fruits, nuts, seeds, granola, coconut flakes, and nut butters for added flavor and texture.



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## Conclusion

Chia pudding is a versatile and nutritious treat that can easily be adapted to suit various tastes and dietary needs. With endless flavor combinations and health benefits, these 10 chia pudding recipes provide delicious options for breakfast, snack, or dessert. Enjoying chia pudding made with wholesome ingredients not only satisfies your cravings but also supports your overall well-being.

## More recipes suggestions and combination

### **Chocolate Banana Chia Pudding**

Combine rich cocoa powder with ripe bananas for a delightful treat that satisfies both chocolate and fruit cravings.

### **Berry Bliss Chia Pudding**

Mix a variety of berries such as strawberries, blueberries, and raspberries for a refreshing and antioxidant-rich pudding.

### **Coconut Mango Chia Pudding**

Pair creamy coconut milk with sweet mango puree for a tropical twist that transports you to a sunny beach.

### **Maple Cinnamon Chia Pudding**

Infuse your pudding with warm spices and sweet maple syrup for a comforting breakfast option.

### **Nut Butter and Jelly Chia Pudding**

Blend your favorite nut butter with fruit jam for a nostalgic twist on a classic childhood snack.



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