



Makes 10 puddings
Preparation Time: 20 minutes
Cook Time: 4 hours

INGREDIENTS:

4 cups unsweetened plant milk,
such as almond, soy, or rice

1½ tsp. agar powder or 1
tablespoon agar flakes

⅓ cup brown rice flour

1 cup [Date Paste](#)

3 tablespoons peanut butter

6 teaspoons pure vanilla extract,
divided

1 tsp. ground cinnamon

3 tablespoons unsweetened
cocoa powder

3 tablespoons pure maple syrup

10 raspberries or strawberries
(optional)

Peanut Butter- Chocolate Marble Pudding

A rich swirl of dark chocolate adds intensity to this cool vegan peanut butter pudding. Fiber-rich date paste and a dollop of pure maple syrup add just the right level of sweetness. New to date paste? Use our simple and delicious [Date Paste](#) recipe (note that it requires overnight soaking). Homemade date paste lasts for about a month in the refrigerator and can be used in desserts, [sauces](#), and even [Sloppy Joes](#).

By Darshana Thacker Wendel

- 1 In a large saucepan combine milk and agar powder. Bring to boiling; reduce heat. Simmer 10 minutes, whisking frequently.
- 2 Gradually whisk in rice flour. Whisk in date paste, peanut butter, 4 teaspoons of the vanilla, and the cinnamon. Cook 5 to 7 minutes or until mixture is thickened, stirring frequently. Using an immersion blender, blend until creamy. (Or transfer mixture to a blender; cover and blend until creamy.)
- 3 Place ten 8-oz. ramekins on a rimmed tray. Pour ⅓ cup of the peanut butter mixture into each ramekin. Stir cocoa powder, maple syrup, and the remaining 2 teaspoons vanilla into the remaining peanut butter mixture. Pour 2 tablespoons of the chocolate mixture into each ramekin; swirl slightly with a toothpick or chopstick to marble.
- 4 Chill at least 4 hours before serving. If desired, top servings with berries.