

# Island Ambrosia

(original recipe by creativeeatingblog.com)

## Ingredients:

1 13.5-ounce can of coconut milk  
½ to 1 cup of desiccated coconut  
1 3.4-ounce box of banana cream pudding  
1 20-ounce can of crushed pineapple, with most of the liquid drained  
1 24.5-ounce jar of mandarin oranges, drained  
1 8-ounce container of Extra Creamy Cool Whip  
~ Optional Ingredients ~  
Finely chopped macadamia nuts or pecans  
Miniature marshmallows

## Instructions:

1. Pour about ½ can of coconut milk into a medium-sized mixing bowl.
2. Add the desiccated coconut and mix well with a rubber spatula or wooden spoon.
3. Add the dry pudding and again, mix well.
4. Add the crushed pineapple and mix well. Note: If you're going to add the optional ingredients, now would be the time to do it.
5. Add mandarin oranges and gently mix.
6. Fold-in the Extra Creamy Cool Whip, and chill for at least two hours.

Enjoy!

Note: If you deviate from the ingredients (i.e., use pineapple tidbits instead of crushed or regular instead of extra creamy Cool Whip), I can't guarantee the finished product – it may not set as well or taste as good.