

# Simple Vegan Tapioca

I followed instructions for tapioca from several sources before discovering the proportions and cooking times that produced the best result. I've used sweetened and unsweetened soy and almond milks. You can cook the tapioca with other ingredients, but I prefer adding other flavorings, if needed, to individual servings.

1. Place in an Instant Pot (electric pressure cooker) and stir well:
  - 4 cups plant milk (any kind, sweetened or unsweetened)
  - ½ cup (scant) small-pearl tapioca
2. (This step is optional, but if you have time, the tapioca turns out better if it's preheated a bit and presoaked. ) Turn on Keep Warm and set a timer for 5-10 minutes. Then press Cancel, stir, cover, and let sit for an hour or so. Uncover and stir with a whisk to separate clumps and to make sure tapioca is not sticking to the bottom of the pot.
3. Lock lid in place. Press Keep Warm (light on), then Manual, and set High Pressure to 4 minutes. (Important: The tapioca needs the 20 minutes of warmth after the 4 minutes at pressure to finish cooking.)
4. Let the pressure release manually. After about 20 minutes, you can nudge the valve to release the rest of the pressure.
5. Open the pot and stir well with a whisk. Ladle into container(s). Let cool for a while, then refrigerate. (Note: You can use one big container if the tapioca will all be eaten within a couple days. But I like to store it in single-serving containers so that we can eat it over several days.)