

CRUNCH TIME

Going Coconuts



Serve information: 1 Plate Of Approx. 20 Coconut Ice

INGREDIENTS:

Cooking oil spray
220g Icing sugar
395g Can sweetened condensed milk
350g Desiccated coconut
1 Tbsp cocoa
Red food colouring
1 x "Prepared earlier"
coconut ice in cake tin

EQUIPMENT:

2 x 20cm square cake tins (one used for
"prepared earlier" Coconut Ice)
Non-stick baking paper
Food processors
2 mixing bowls
Spoons
Chopping board
Sharp knife
Serving plate

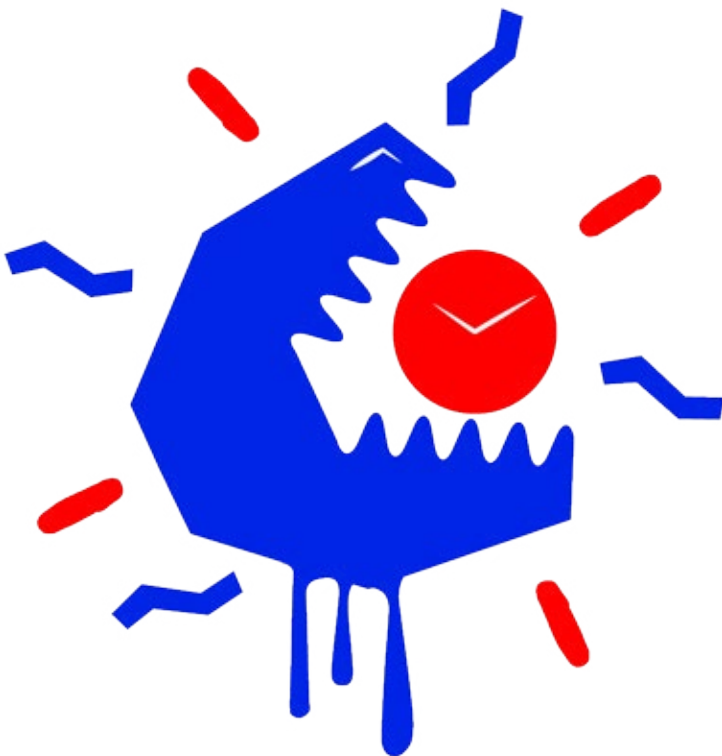


METHOD:

1. Spray the cake tin with cooking oil and line with non-stick baking paper
2. Place icing sugar, condensed milk and coconut in food processor and process until well combined
3. Divide the mixture evenly between three bowls
4. Add two drops of red food colouring to one mixture and stir through until evenly coloured
5. Stir cocoa through another mixture until evenly coloured
6. Press the chocolate mixture over the base of the pan and smooth the surface with your hand
7. Place the white mixture on next, smoothing the surface again
8. Place the remaining pink mixture on top, press down and smooth the surface
9. Place in the fridge until firm
10. Remove "prepared earlier" Coconut Ice from fridge. Remove from cake tin.
Slice into squares and place on plate

ADDITIONAL NOTES:

Make 1 x "prepared earlier" Coconut Ice and leave in cake tin



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