

Coconut Ice Recipe



This recipe has been modified based on the recipe from *Cakes and Cookies* by *Imagine That*

Ingredients

7 ½ cups castor sugar
150ml milk
25 grams butter
1 ¾ cups desiccated coconut
Pink food colouring

18 cm square baking tin

Method

1. Line the tin with grease proof paper. Make sure there are no folds or crinkles.
2. Place the sugar, butter and milk into a pan over medium heat and bring the mixture to a boil. Let the mixture simmer for four minutes, stirring all the time.
3. Remove the pan from heat and stir in coconut.
4. Pour half the mixture into the tin and leave it to cool a little.
5. Add a few drops of food colouring to the other half of the mixture. Pour it on top of the mixture in the tin and leave it to set.
6. Cut the Coconut Ice into squares.



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