



Christmas Special Recipe

Coconut Ice

Have fun rediscovering the great flavours of much loved Coconut Ice, a no-bake sweet treat, so simple and delicious to make.

Coconut Ice is prepared using “IYYA Foods Desiccated Coconut Powder”, condensed milk and sugar, which is formed to create a solid, soft candy. It typically has a chewy, soft and mildly grainy texture.

Course: Dessert

Preparation Time: 30 Mins

Cooking Time: 20 Mins

Total Time: 50 Mins

Ingredients:

- 1 can Sweetened Condensed Milk
- 1 pack (500g) Icing Sugar
- 390g (5 cups) “IYYA Foods Desiccated Coconut Powder”
- Food colouring



Instructions:

- Using a wooden spoon, mix together the condensed milk and icing sugar in a large bowl. It will get very stiff.
- Pour the “IYYA Foods” Desiccated Coconut Powder and mix until it’s well combined.
- Split the mix into two and knead a very small amount of food colouring into one half.
- Dust a board with icing sugar and then shape each half into a smooth rectangle and place one on top of the other.
- Roll with a rolling pin, re-shaping with your hands every couple of rolls, until you have a rectangle of two-tone coconut ice about 3cm thick.
- Transfer to a plate or board and leave uncovered for at least 3 hrs or ideally overnight to set.
- Cut into squares with a sharp knife and pack into bags or boxes. These will keep for up to a month at least, if stored in an airtight container.

“IYYA Foods Desiccated Coconut Powder” contributes to the sweetness, making this a fairly healthy dessert.

This Coconut Ice is prepared in an elegant, easy & an impressive way, just what you want during this Christmas season.

Merry Christmas!

Happy Festive Celebrations!

**BROUGHT TO YOU
BY**



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