

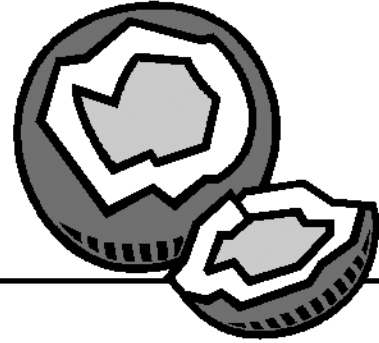
# Christianity — Christmas



## Uncooked Coconut Ice Recipe

### Ingredients:

- 1 small tin (397g) sweetened condensed milk**
- 250g icing sugar**
- 250g desiccated coconut**
- Cochineal/red food colouring**



### Equipment:

- Sieve**
- Mixing bowl**
- Tablespoon**

### Method:

- 1. Sieve the icing sugar into a mixing bowl.**
- 2. Add the milk and use a spoon to mix them together.**
- 3. Add the coconut and stir it in.**
- 4. Divide the mixture in half. Keep one half in the bowl and put the other on a clean flat surface.**
- 5. Put a few drops of cochineal or red food colouring into the half left in the bowl. Knead in the colouring until the coconut ice is pink.**
- 6. Shape the white and pink mixture into two bars of the same size and shape. They should be ½ to 1cm thick.**
- 7. Press the two bars together gently.**
- 8. Put them on a board dusted with icing sugar and leave them overnight to go firm.**
- 9. Cut the coconut ice into pieces.**

**Put the sweets into little paper cases.**

