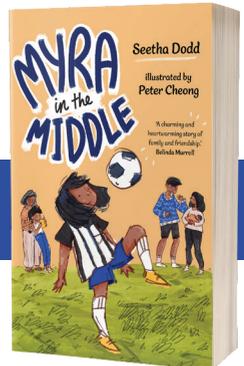


Muthashi's Coconut Candy Recipe



From Myra in the Middle



Muthashi's Coconut Candy

Ingredients:

- 5 cups dried shredded coconut
- 1 cup milk
- 3 tablespoons butter
- 1 cup sweetened condensed milk
- 1 cup sugar
- 10 drops of food colouring (red and yellow)
- 1 pandan leaf, tied into a knot



Instructions:

1. Line a rectangular tray with baking paper.
2. Put the coconut into a large bowl and add the milk.
3. Melt the butter in a large pan on low heat.
4. Add the condensed milk and sugar. Stir until the sugar has dissolved.
5. Add the coconut, food colouring and the pandan leaf.
6. Stir for about 15 minutes until the mixture thickens.
7. Remove from heat and discard the pandan leaf.
8. Spoon the coconut mixture into the lined tray and spread until level.
9. Allow the mixture to cool for about 20 minutes then cut into squares.
10. Transfer the pieces into an air-tight container and store in the fridge for up to 2 weeks.

