



# Red and White Coconut Candy

Malaque Mahdaly's Vegetarian Recipe

@malaquemahdaly



 Serving: 4 Pax  Prep Time: 10 mins  Cook Time: 20 mins

## Ingredients

75g granulated sugar  
110g condensed milk  
7.5g butter (*salted*)  
1 tsp vanilla extract  
1 tbsp red food colouring  
200g fresh grated coconut  
(*store-bought shredded coconut may be used as an alternative*)  
2 tbsp fresh grated coconut for garnishing

## Instructions

1. Line and grease a square or rectangle tin.
2. In a pot, combine condensed milk and sugar, and simmer on medium-low heat.
3. Mix continuously until the sugar starts to dissolve. Scrape the bottom of the pan to prevent the mixture from curdling.
4. Add butter and vanilla extract. Stir until the butter is melted.
5. Mix in the red food colouring. If the condensed milk becomes too thick, turn off the heat temporarily.
6. Add the grated coconut and stir until it is well combined. Turn on the heat again and retain it on low. Leave 2 tbsp of grated coconut for garnishing.
7. Stir the candy mixture continuously until it turns dry. The sugar traces on the sides of the pan should be turning white.
8. While the candy mixture is still hot, transfer it into the prepared tray.
9. Press the candy mixture down with a flat spatula.
10. Leave the candy mixture aside to cool completely for at least one hour. The candy mixture should be firm to the touch.
11. Turn out the hardened candy onto a cutting board and cut into stars and a crescent shape using a sharp knife or cookie cutter.
12. Generously garnish with more grated coconut on it and it is ready to serve.