

COCONUT ICE

Line a 20 cm x 30 cm x 5 cm square container with baking paper.

Sift icing sugar into a mixing bowl and add condensed milk and coconut; mix until incorporated. Divide the mixture equally into two bowls and add food colouring to one.

Press the white mixture firmly into the base of the container, then follow with the pink mixture on top. Place in the fridge for 2 hours to set. Remove from the container and cut into roughly 4 cm squares.

Makes 35 squares

200 g icing sugar
200 g sweetened condensed milk
250 g desiccated coconut
2-4 drops red colouring

CHOCOLATE BROWNIES

Sift cocoa powder and cornflour into a mixing bowl and set aside. Melt butter over low heat, remove from the heat and stir in chocolate. Allow to cool.

Beat eggs and sugar together until light in colour. Slowly add the chocolate mixture into the egg mixture and stir until combined. Fold in the cornflour mixture until fully incorporated.

Preheat the oven. Line a 20 x 20 cm cake pan with baking paper and grease well. Pour the batter into the prepared pan and bake for 30 to 40 minutes. Refrigerate and cut once cold.

Makes 25-30 brownies

90 g cocoa powder
120 g cornflour
500 g butter
500 g dark chocolate,
roughly chopped
8 eggs
660 g castor sugar

