



Recipe for a Delicious Coconut Dessert

Description

List of ingredients: 2 cups of coconut milk, 1 cup of whole milk (or add extra coconut milk for a stronger taste), 1/2 cup of milk with sugar, 1/4 cup of sugar (add more or less according to your preference), 1/4 cup of cornstarch to make the mixture thicker, 1/2 cup of grated coconut (and more for decoration), 1/4 teaspoon of vanilla extract, you can add it if you want.

Directions: Mix the ingredients together. In a pot, combine coconut milk, regular milk, sweetened condensed milk, sugar, and cornstarch until the mixture is smooth. Prepare the mixture by cooking it. Put the pot on medium heat and keep stirring to prevent clumps from forming. Cook until the mixture becomes thick like pudding.

Include Coconut: Add the grated coconut and vanilla extract, if desired.

Awesome and put together: Put the mix into little dessert cups or bowls. Allow it to cool down to the same temperature as the room, then put it in the refrigerator for 2 to 3 hours until it becomes firm.

Add decoration and present: Sprinkle shredded coconut on top before serving.

Category

1. Grandma Recipes

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