
Coconut Ice Recipe wanted

Posted by jeffmenzies - 2009/06/04 16:16

Hi there, I am searching for a coconut ice recipe. I had some commercially bought Coconut ice with ginger in it recently.. it was great.

Jeff

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Re:Coconut Ice Recipe wanted

Posted by Kameel - 2010/03/01 07:06

Hi Coconut Ice is a pretty name for pink n white sugar cake, would u still like to have the recipe?

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Re:Coconut Ice Recipe wanted

Posted by jeffmenzies - 2010/03/01 07:47

Yeah that would be wonderful thanks so much!

Jeff

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Re:Coconut Ice Recipe wanted

Posted by Kameel - 2010/03/08 10:54

Coconut Ice (Sugar Cake)

1lb. White sugar

¼ pint water

1c peeled & grated coconut

(Only the white of the coconut)

½ tsp essence

Pink/red colouring

Few drops of ginger power (optional)

Boil sugar, essence, (ginger power) and water together until it form light syrup.

When bubbles the size of a small pearl appear,

Add grated coconut and stir until mixture thickens.

When the coconut mixture comes away from the side of the

Pan easily, remove from the heat and beat with spoon for 3-5 mins.

Pour half into a greased tray

Add colour to remaining in pan evenly spread colour then

Pour over the first half.

When cool, but not hard, cut into blocks.

Store in an air-tight container.

Enjoy.

Sorry about the delay hope u enjoy.B)

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Re:Coconut Ice Recipe wanted

Posted by hendlycruse - 2010/10/27 03:12

Yes, another ice cream recipe! Funny that I am posting this today, because I started a juice fast this morning! I feel like I really need it because (believe it or not) I have been eating a lot of heavy vegan food lately...Good thing that ice cream

does not go bad, coz these little guys will have to wait for me a while in my freezer :) Anyway, back to the ice cream! I got these cool molds to make ice cream bars at home and I wanted to make a raw vegan version of the classic ice cream I used to eat as a child. My favorite was the white chocolate covered chocolate ice cream! I also wanted to make them a bit lighter than regular raw ice creams that use a lot of nuts... So this is what I ended up with a raw, nut free decadent ice cream bar that tastes heavenly!

For the chocolate ice cream I used my basic chocolate avocado pudding as a base. I just added some water to make it thinner and I froze it in the molds.

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