

## Chocolate Coconut Mould

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Chocolate Coconut Mould recipe

### Ingredients & Quantities

- 1200ml of Water
- 90g of Sugar
- 90g of Cornflour
- 30g of Coconut
- 130g of Dried Milk
- 20g of Cocoa

### Method

1. Whisk the dried milk with most of the water, bring to the boil in a double boiler.
2. Blend the cornflour, cocoa, coconut and sugar with a little of the water and pour in to the boiling milk, stirring all the time.
3. Cook well and pour in to wetted tins to set.