



Cocadas Blancas

Description

There are so many types of Cocadas, but this is one of my favorite desserts. In Colombia we always find them in small markets or town fairs. Very easy to make and you can serve them as a biscuit as well.

Cocadas Blancas or White Coconut Cakes (English version below)

Ingredientes

- 1/2 tarro de leche condensada
- 1/4 taza de leche de coco o leche
- 2 tazas de coco rallado fresco o disecado
- 200 gramos de azúcar en polvo
- 1 cucharada de mantequilla

Preparación

1. Engrasar con mantequilla ligeramente una bandeja cubierta con papel aluminio.
2. Coloque en un sartén bien limpio la mantequilla, leche de coco, la leche condensada y el coco a fuego bajo.
3. Revuelva continuamente y no deje que se oscurezca.
4. Cuando haya espesado un poco agregar el azúcar en polvo.
5. Poner la mezcla en la bandeja vertiendo unas cucharadas haciendo pequeños círculos.
6. Espolvorear mas azúcar en polvo por encima.
7. Dejar enfriar y secar por algunas horas al aire libre antes de servir.

Coconut Cakes (English version)

Ingredients

- 1/2 can condensed milk.
- 1/4 cup coconut milk or milk
- 2 cup fresh coconut or dried coconut
- 200 grams icing sugar
- 1 tablespoon butter

Preparation

1. Lightly grease a baking tray cover with kitchen foil.
2. Place the butter, condensed milk, coconut milk and coconut in a very clean saucepan and leave over low heat
3. Mix constantly and don't let it get brown .
4. When the mix is a little bit thick, mix with the icing sugar.
5. Pour it in the baking tray, using a spoon and making small circles.
6. Sprinkle icing sugar over the top.
7. Leave to cool and dry for few hours before serving them.