

PROSERPINE A. P. & I. ASSOCIATION INC
SPECIAL COOKING SECTION
CELEBRATING THE SUGAR MILL 125 YEARS ANNIVERSARY
Entries Close 16TH JUNE 2022 by 11.00am

OPEN & JUNIORS CLASSES

Only one entry per class

Please use the recipe provided to make the sweets

1. Russian Toffee (plate of 4)

RUSSIAN TOFFEE RECIPE

1 Tin Sweet & Condensed Milk
250g sugar
125g butter

METHOD:

Place butter in a saucepan and let it melt slowly. Add the sugar, stirring all the time. Pour in the condensed milk and on low heat gradually bring the mix to the boil. Stirring all the time. Keep boiling over low heat for 20 minutes. Pour into a buttered dish. Let it cool and cut into squares.

2. Marshmallows (plate of 4)

MARSMALLOWS RECIPE

1 cup of sugar
1 tablespoon gelatine
1¼ cups of boiling water
Vanilla
Toasted coconut

METHOD:

Place sugar in a mixing bowl, place gelatine in a small bowl slowly add some boiling water, stir until dissolved. Pour over sugar and stir until dissolved.

Allow to cool then whisk until white and fluffy. Add vanilla. Pour into a buttered tray and allow to set. Cut into squares and toss into toasted coconut

3. Easy Coconut Ice (plate of 4)

COCONUT ICE RECIPE

3 cups of sugar
1 cup of milk
2 cups of coconuts
1 cup icing sugar
30g butter
Food colouring of your choice

METHOD:

Combine sugar, icing sugar, milk, and butter in a saucepan. Stir over low heat until sugar dissolved. Bring to boil, and boil for four minutes, add coconut, and boil for a further two minutes. Remove from heat and divide in half. Colour one half, beat with an electric beater for two minutes or until thick. Press into line bar tin. Greased with butter. Beat remaining half until thick and press over the coloured layer. Cut into squares when set



