Coconut Ice

By
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You need:
Icing sugar, coconut, vanilla essence, egg whites, Copha, food colouring.

What to do:
1. Melt 125g copha in small saucepan.
2. Place 500g icing sugar and 250g coconut in mixing bowl.
3. Slightly beat egg whites and add vanilla essence, add to the bowl.
4. Add melted copha and combine all ingredients thoroughly
5. Press half the mix into slice tin. Colour remaining half and press on top of white mixture.
6. Refrigerate and cut when firm.