Coconut Candy

Prep Time: 8 minutes/Total Time: 15 minutes

MAterials

Item 1: Coconuts

Item 2: Machete

Item 3: Coconut Grinder

Item 4: Frying Pan

Item 5: Mixing Spoon

Item 6: Brown Sugar

Item 7: Bowl/Basin

# Ingredients

1. 2 large coconuts
2. 1 cup of Brown Sugar

# Directions

Step 1: Use the machete to cut both coconuts in half.

Step 2: Grind the coconuts into a bowl or basin

Step 3: Squeeze and drain out the juice from the grinded coconut

Step 4: Heat up the frying pan at a medium high level

Step 5: Add the grinded coconuts and sugar slowly while mixing it

Step 6: Mix it all until all is golden brown.

Step 7: Shape it however you want or put it in a small bowl or cup for you to it on.