

## BUKAYU (COCONUT CANDY)

### Ingredients:

- 1 medium coconut, grated
- 1 cup sugar
- 3 drops red food coloring (optional)
- 1/4 cup water
- 1 to 2 drops lemon extract

### Directions:

1. Squeeze the milk from the coconut and add the liquid to the sugar, water, coloring and flavoring in a saucepan.
2. Cook over medium heat until the mixture thickens.
3. Add grated coconut slowly until all the liquid is absorbed and the mixture is dry.
4. Cook over low heat for about a half hour, then removed from saucepan and press into a buttered pan.
5. Cool and cut into bite-sized pieces.