Cocada

Description:

Cocada is a traditional Brazilian sweet made from grated coconut, sugar, and condensed milk. With its chewy, rich texture and tropical flavour, it's a beloved street dessert across Brazil — often served during festivals and celebrations. This delightful treat perfectly balances sweetness and coconut aroma, offering a true taste of Brazilian comfort.

⏱ Time to Make:

Prep Time: 10 mins
Cook Time: 25 mins
Total Time: 35 mins
Difficulty Level: Easy

Ingredients:

• 2 cups grated coconut (fresh or desiccated)
• 1 can (395g) sweetened condensed milk
• 1 cup granulated sugar
• ½ cup coconut milk
• 1 tbsp butter
• 1 tsp vanilla extract (optional)
• A pinch of salt

Method:

1. **Prepare the Base**
   In a non-stick pan, add butter and let it melt on medium heat.
   Add grated coconut and sugar. Stir until the sugar begins to dissolve and caramelize slightly.

2. **Cook the Mixture**
   Pour in the condensed milk and coconut milk.
   Mix continuously to avoid burning and cook for about 10–15 minutes until it thickens and starts to pull away from the pan.

3. **Add Flavour**
   Stir in the vanilla extract and a pinch of salt. Mix well for another 1–2 minutes.
   The texture should be sticky but mouldable.

4. **Shape the Cocada**
   Grease a tray or baking paper with butter.
   Pour the mixture and flatten evenly with a spatula (about ½ inch thick).
   Let it cool for 10 minutes, then cut into small squares or rectangles.

5. **Serve and Store**
   Serve warm for a soft texture or let it cool completely for a firm bite.
   Store in an airtight container for up to 5 days.

Nutrition (per serving):
Calories: ~290 kcal | Carbohydrates: 42g | Protein: 3g | Fat: 12g | Fiber: 3g | Sodium: 60mg | Sugar: 35g