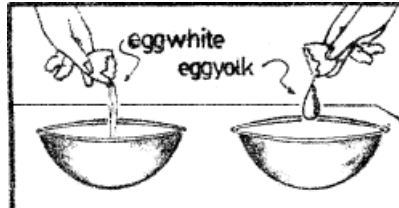


VICARP R & D INFORMATION SHEETS

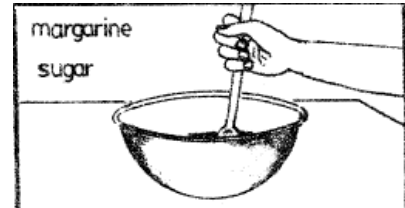
COCO KISSES



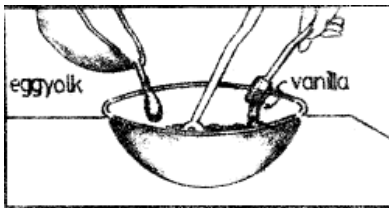
1. Measure all the needed ingredients.



2. Separate the eggwhite from the egg yolk.



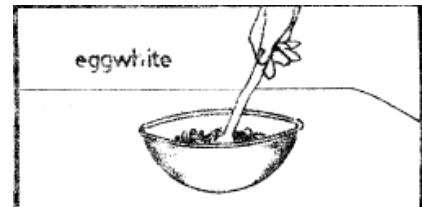
3. Cream margarine and sugar.



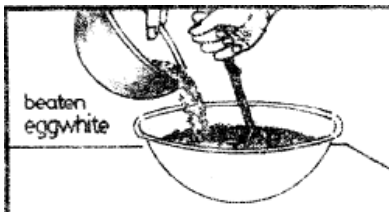
4. Add vanilla and egg yolk one at a time. Mix well.



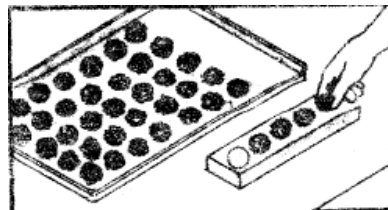
5. Add sapal into the margarine mixture and mix thoroughly.



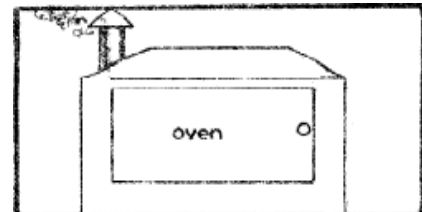
6. Beat the egg white separately until stiff.



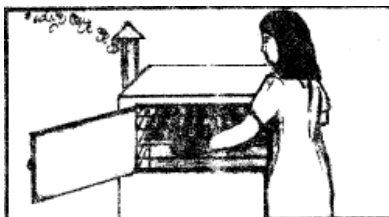
7. Incorporate beaten egg white into the sapal-margarine mixture.



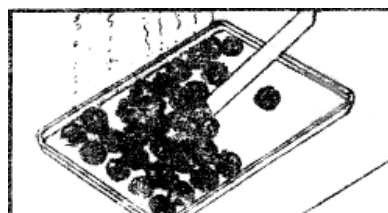
8. Form into small balls using a molder and place in greased pan.



9. Bake at moderate heat until done.



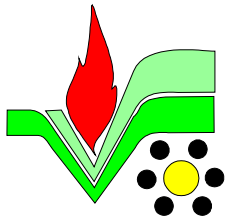
10. Remove the pan from the oven.



11. While it is still hot, remove the kisses from the baking pan with the use of a spatula to avoid scorching.



12. When the kisses are cool, pack in plastic bag, seal and keep till use or consume.



VICARP R & D INFORMATION SHEETS

Utensils

eggwhip/eggbeater
mixing bowl
spatula
measuring spoons
measuring cups
baking pan
wooden laddle
oven

Ingredients

3 cups dehydrated sapal
1/2 cup sugar
1/3 tsp vanilla
2 pcs. eggs
1/3 cup margarine

Yield: 70-75 pcs.

Source:

ViSCA Appropriate Technology
Series No. 17
DAC-FS