Dragons Love



DAIRY LESSON

Recipes to try at home



Cultural Adventure

Strawberry Milk

Ingredients

- 2 cups milk
- 1 cup frozen strawberries
- Sugar 1-2 TBSP (to taste)

Instructions:

- 1. Put all ingredients in a blender
- 2. Blend well
- 3. Serve immediately.



Serves: 20 bite size

Serves: 4

Milk Pudding

Ingredients:



- 1/3 cup cornstartch
- 1/3 cup sugar
- 1 cup shredded coconut (if you blend it into a powder in a blender, it works even better)



- 1.Add 1 cup of the milk to a non-stick pot and add in sugar. Mix until combined.
- 2. In a bowl, add in the other 1 cup milk and the cornstarch. Mix until fully combined
- 3. Heat the pot with sugar and milk on low heat for 3-4 minutes until hot, but not boiling.
- 4. Pour the cornstarch mixture slowly into the pot while stirring. Keep stirring until it becomes a thick consistency, around 6-8 minutes.
- 5. Line a cake pan with parchment paper or tinfoil and pour in the mixture. Place in the refridgerator 1-2 hours until fully cooled.
- 6. Cut into bite sized squares and roll in shredded coconut. Enjoy!

Extension
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