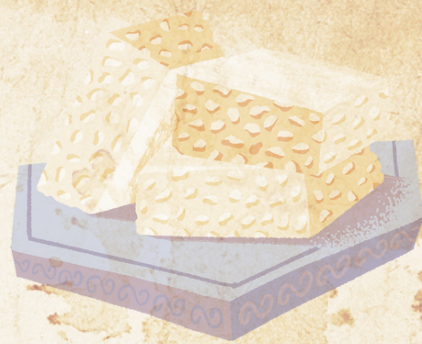


White Christmas

Recipe by Professor Alastair Blanshard
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Ingredients

- 3 cups Rice Bubbles
- 1 cup desiccated coconut
- 3/4 cup icing sugar, sifted
- 1 cup powdered milk
- 1 cup dried mixed fruit
- A handful of red and green glacé cherries
- 250g coha

Method

1. Combine all ingredients in a large bowl.
2. Melt coha, cool slightly, and then pour coha into bowl with ingredients.
3. Mix well.
4. Spread into a non-stick 30cm x 20cm baking tin.
5. Place in freezer to set (10-15 minutes), then store covered in refrigerator.
6. Cut into slices to serve.