

## Rainbow Marshmallow Pudding Recipe

### Ingredients:

2 tablespoons (20 g) gelatin powder  
250 ml (1 cup) water  
4 egg whites  
150-180 g castor sugar  
1 teaspoon vanilla essence (extract)  
A little red, green, yellow coloring  
1 cup desiccated coconut, for coating

### Method:

Put gelatin powder and water into a small pot and boil until dissolved. Whisk egg whites and castor sugar until stiff. Mix in vanilla essence and gelatin. Dissolve into 4 portions. Color one portion with red, one portion with green, one portion with yellow and leave one portion uncolored. Pour red portion into a square pudding mould (18cm x 18cm) and leave to set in the fridge before adding green, yellow and white portion respectively. Chill in the fridge until firm. Cut into pieces, coat with desiccated coconut before serving.

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