

Snowy Coconut Dessert

written by The Recipe Exchange | December 9, 2014

Ingredients

2 envelopes unflavored gelatin
1/2 cup cold water
1 1/2 cups boiling water
2 (16-ounce) containers cottage cheese
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 1/3 cups flaked coconut
Lettuce leaves
Fresh or canned fruit

Directions

In large bowl, sprinkle gelatin over cold water; let stand 1 minute. Add boiling water and stir until gelatin is dissolved.

Add cottage cheese, EAGLE BRAND® and coconut; mix well.

Turn into 2-quart mold or 10-cup fluted tube pan. Chill 4 hours or until set. Unmold onto lettuce. Serve with fruit. Store leftovers covered in refrigerator.