

Episode 6: **Hot Apple Apricot Cider, Coconut Macaroon,
and Strawberry & Mango Cobbler**
*(Sidra de Manzana y Apricot Caliente, Coco Macaroon,
y Cobble de Fresa & Mango) - Chef Irma Recipe*

HOT APRICOT APPLE CIDER

Ingredients:

- 1 bottle of 64 1 can of ginger ale
- 1/2 oz Apple Juice Cup dried apricot
- 1/2 cup of dried cranberry
- 2 cinnamon sticks
- 1 tablespoon all spice
- 1 tbsp whole cloves

Instructions:

1. Throw everything into a pot and boil for at least 15 minutes.
 2. Turn it off and cover let stand 10 minutes.
 3. Serve lukewarm. Decorate with a branch of cinnamon and a bit of apricot.
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COCONUT MACAROON *(for people allergic to gluten and egg)*

Ingredients:

- 1 pack of 14 oz grated coconut
- 1/4 cup condensed milk
- 1 tablespoon of sour cream
- 1/2 teaspoon of vanilla

Instructions:

1. With an ice cream scoop, combine everything into balls and cook until golden brown
 2. Store in Fridge
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STRAWBERRY & MANGO COBBLER

Ingredients:

- 1 package of Strawberry
- 1 ripe mango
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1/2 teaspoon of vanilla
- your favourite ice cream
- Caramel

Crust Ingredients:

- 1/2 cup brown sugar
- 1/2 cup flour
- 1 package of cream cheese

Instructions:

1. Chop Strawberries and Mango
2. Combine chopped fruit with the sugar, vanilla and cinnamon in a bowl and set aside.
3. Make the crust:
Mix flour and brown sugar in a bowl.
Add cream cheese slowly until that they are the size of small balls or the size of peas.
4. Now add the chopped strawberries and mango on top of the thin layer of crust.
5. Bake for 20 minutes at 350 degree until crust is brown.
6. Decorate with ice cream and caramel thread