

Coconut Egg Jam - Kaya

Ingredients:

- 300ml coconut milk
- 10 eggs
- 400grams brown sugar
- 6 pieces of pandan (screw pine) leaves, knotted

Steps:

- Combine brown sugar, coconut milk and eggs in a saucepan. Whisk until smooth.
- Add in pandan leaves and cook it over medium heat, stirring constantly.
- When the mixture is simmering, lower the heat and keep stirring until the consistency become spreadable jam.
- Remove from heat, let cool, you can bottle it in jars. It can last for 3 days in room temperature, and if refrigerate, it can be kept around one week.
- Serve the Kaya by spreading it on toasted bread and butter as well.