



Halo Halo Iced Candy

by Greggory Soriano

Preparation Time: 30 minutes

Freezing Time: 6-8 hours

Total Preparation and Cooking Time: 8 hours (for freezing)

Yield: 12 iced candies

Ingredients:

- Island Pacific Nata de Coco (Red and Green)
- Island Pacific Macapuno Strings
- Island Pacific Red Mung Beans
- Island Pacific Ube Halaya
- Island Pacific Langka
- Island Pacific Kaong
- 1- 12.51oz. can Island Pacific evaporated milk
- Leche flan, blended to a cream

Other Things You'll Need:

- food grade iced candy/popsicle zipper baggies (you can find it online)
- long tweezers
- A small teaspoon
- funnel

Directions:

1. With a pair of long tweezers or a spoon, fill plastic tubes with Halo Halo ingredients.
2. Pour evaporated milk and fill a half inch away from the top. You can sweeten the milk with the juice or simple syrup from the Halo Halo ingredients, but this is optional as the ingredients are already sweet. Zip to seal.
3. Freeze overnight and enjoy!

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

TikTok: [@greggy.soriano](#)

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Remember to Be Kind and Bake (or cook) for Someone!

Greggy