Layer Up

Put a fruity spin on the classic *lapis* pudding for Hari Raya.

Fruit jelly cake

MAKES 9 PIECES

Follow these steps

1. In a small pot, whisk together water, fruit juice, maple syrup and agar agar powder. Let agar agar dissolve before bringing to a boil, then lower heat to a simmer.

2. Pour mixture into a glass container. Add fruits and stir to distribute. Chill in the fridge uncovered for 30 minutes until it sets.

3. In a small pot, whisk together coconut milk, water, agar agar powder and maple syrup. Let agar agar dissolve before bringing to a boil.
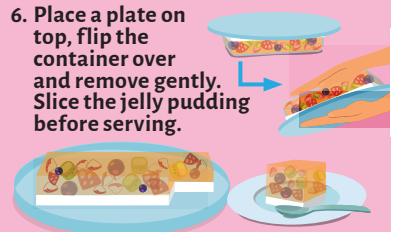
4. Pour coconut mixture over the firm fruit layer. Cover and refrigerate for 3 to 4 hours or overnight.

5. Run a knife around the edges of the jelly to loosen it.

6. Place a plate on top, flip the container over and remove gently. Slice the jelly pudding before serving.

Photo courtesy of **Christie Kung**

Worth The Wait

As they prep each layer, children can observe how liquid changes into a solid as the jelly hardens. This is a fun way to introduce them to **different states of matter**. It takes a while for each layer to set, but turn it into an opportunity to teach children to be **patient** and to **persevere** so that they can enjoy the delicious reward afterwards!

→ WHAT YOU'LL NEED

Fruit layer:
- 1⅓ cups water
- ⅔ cup fruit juice of your choice
- ¼ cup maple syrup
- 1¾ tsp agar agar powder
- ⅓ cup mango, diced
- ⅓ cup strawberries, diced
- ⅓ cup blueberries

Coconut layer:
- ¾ cup reduced-fat coconut milk
- ¼ cup water
- ⅞ tsp agar agar powder
- 3 tbsp maple syrup

Fruit juice

Agar agar powder

Fruits

Coconut milk

Water

Maple syrup

This recipe is adapted from **christieathome.com**.

Tutti Fruity!

❯ **Fruits are packed** with nutrients like fibre and naturally low in fat, calories and sodium. They help lower the risk of heart disease, stroke and certain types of cancer.

Find out more at *www.healthhub.sg/live-healthy/1291/fun-fruity-facts*.