

Toolum

Toolum is a Caribbean treat made with molasses. This black, chewy, and sticky dessert is a favorite among children and adults alike.



Prep Time 20 mins	Cook Time 15 mins	Total Time 35 mins
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Course: Desserts Cuisine: creole Servings: 4 Calories: 118kcal
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Ingredients

- 1 cup finely grated coconut
- 3 tbsp molasses
- 1 tsp. fresh ground ginger
- 1/2 tsp. dried orange peel broken into small pieces
- 2/3 cup brown sugar

Instructions

1. Grate the coconut, preferably by hand. Grate the ginger. Break the dried orange peel into tiny pieces.
2. Place sugar in pot to liquify. Add grated coconut and molasses and mix thoroughly. Then add the ginger and orange peel and stir. Stir until the mixture leaves the side. Note: To maintain the colour without burning stir over a low fire.
3. Drop spoonfuls of the mixture onto a greased dish or pan. Form into balls. Note: Let the toolum cool a little. Then use the spoon first to roll the toolum before rolling it in your hands.
4. Allow to cool and harden.