

MIKE WAZOWSKI EYE BALL



6
SERVING
SIZE

20
MINUTES

INGREDIENTS

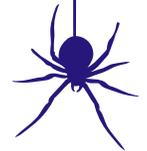
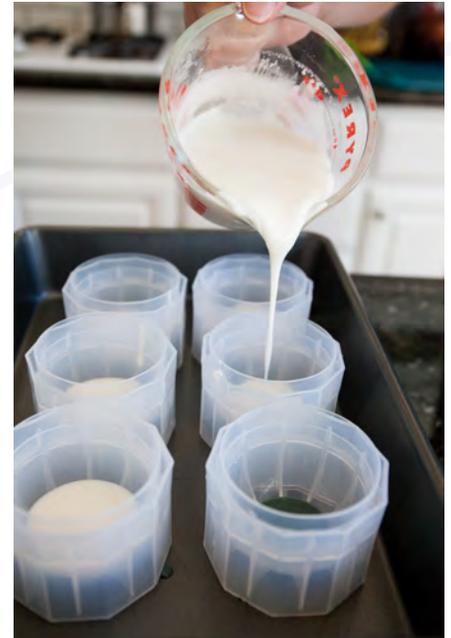
- 2 cans unsweetened coconut milk
- 1 cup coconut water
- $\frac{2}{3}$ cup sugar
- 3 tsp. Agar powder
- Red, blue, green food coloring
- 6 Ice Ball Molds or Small Round Bowls

INSTRUCTIONS

STEP 1 In a medium pan heat up coconut milk on low. When coconut milk starts bubbling whisk in coconut water and sugar until it dissolves. Bring heat down to a simmer and whisk in Agar powder until it's completely dissolved.



STEP 2 Pour about $\frac{1}{4}$ cup of the heated coconut mixture into a cup and mix in two-three drops of each food coloring to make a dark grey black color. Then immediately pour about a tbsp. Into the bottom of each mold. Cool in the refrigerator for 15 minutes. If you don't have molds you can also use a small round bowl, but you will only be the half of the eyeball instead of fully circular.



ABOUT THE CREATOR

KRISTYN MERKLEY • LIL' LUNA

I'm My Nguyen creator of [My Healthy Dish](#). When I'm not creating healthy recipes for my blog, [filming videos](#) and [dancing on Tiktok](#) I'm typically hanging out with my twin 11 year old daughters at Disney. My husband is somewhere there with us too and take his role of instagram husband very seriously. We can't wait until our next trip to Disney for some food, fun and R&R.



Note: As a reminder while creating this craft, please supervise children who are helping or nearby.

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INSTRUCTIONS *(cont.)*

STEP 3 Warm and whisk the remaining coconut mix again if it starts to gel. Take out the molds from the refrigerator and pour about $\frac{1}{4}$ cup of the coconut mix into the molds. This should fill up the molds to $\frac{1}{3}$. Then place in the refrigerator for another 15 minutes or until slightly firm to the touch.



STEP 4 Reheat the remaining coconut mix and whisk in 4-5 drops of green food coloring or until you reach your desired color. Take the molds out from the refrigerator and pour in your green coconut mix. It's ok to fill all the way to the brim because the lid will squeeze out any extra. Refrigerating at least 3 hours or overnight is best for a more solid jello eyeball.

STEP 5 To remove from molds take a butter knife and gently skim around the edges. Then gently push on edges for your jello eye to slide right out.

