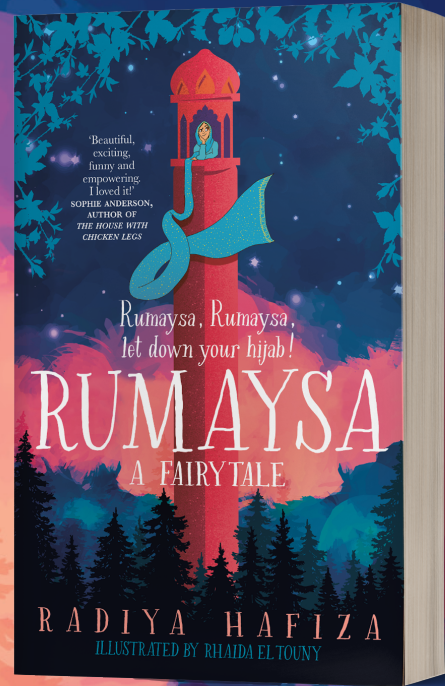


Rumaysa, Rumaysa, let down your hijab!

For as long as she can remember Rumaysa has been locked away in her tall, tall tower, forced to spin straw into gold for the evil Witch, unable to leave. Until one day, after dropping a hijab out of her small tower-window, Rumaysa realizes how she might be able to escape . . .

Join Rumaysa as she adventures through enchanted forests and into dragon's lairs, discovers her own incredible magical powers and teams up with Cinderayla and Sleeping Sara!

Radiya Hafiza's enchanting and funny debut weaves together three stories, spinning the classic fairytale to show that anyone can be a hero.



STEP INTO A
ONCE UPON A TIME
WHERE ANYTHING
IS POSSIBLE...

Coconut Barfi

An easy dessert to celebrate any special occasion!

INGREDIENTS

3 cups desiccated coconut

400g condensed milk

¼ tsp ground cardamom

2-3 tsp melted butter

Red food colouring

[you can use a different colour if you prefer]



INSTRUCTIONS

1. Place a large heavy bottomed pan over low heat. Add coconut and condensed milk. Cook, stirring continuously for 2-3 minutes or until the mixture becomes a semi-solid consistency.
2. Add cardamom and butter. Cook again, stirring continuously, for 2-3 minutes or until the mixture starts to leave the sides of the pan, then remove it from the heat.
3. Divide the mixture into two equal parts.
4. Add a few drops of red food colouring to one half of the mixture. Mix well to get a dark pink hue. Set aside.
5. Grease and line a square cake tin, or a small plastic container with baking paper, making sure the paper is overhanging at the sides.
6. Add the pink coconut mixture into the container. Use a spatula to spread the mixture in a flat layer.
7. Add the white mixture on top of the pink layer. Use a spatula to spread the white mixture in a flat layer and smooth the top.
8. Place the container in the fridge for an hour to set.
9. Once set, cut your barfi into desired shapes – squares, rectangles, triangles, whichever you choose! And sprinkle the top with more coconut if you like.
10. Enjoy!

