

SPOTLIGHT

**VALENTINES
CHOCOLATE
COCONUT
ICE**

@SWEETBAKES_

PROJECT SHEET

Sweet Bakes

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VALENTINES CHOCOLATE COCONUT ICE

e EASY

WHAT YOU'LL NEED

- 2 & 1/4 cup icing sugar
- 1/4 teaspoon cream of tartar
- 1 x tin of sweetened condensed milk
- 3 1/2 cups desiccated coconut
- Tablespoon vanilla essence
- Wilton pink gel food colouring
- Dried fruit or freeze-dried berries of your choice (I used freeze-dried blackberry and maraschino cherries)
- Wilton heart and "XO" cookie cutters
- Wilton pink & white heart sprinkles
- Wilton heart cellophane bags
- Wilton honeycomb heart toppers

INSTRUCTIONS

Step 1 - In a large bowl combine icing sugar, cream of tartar, coconut, condensed milk & vanilla. Mix to combine.

Step 2 - Place half the mixture into a second bowl, add in Wilton pink food gel, then add in your dried fruit of choice

Step 3 - Now roll out your white coconut mixture on a sheet of baking paper with a rolling pin to approx 1cm thick. Use your Wilton cookie cutters in various heart shapes to cut out and make the base layer of the slice.

Step 4 - Repeat this process with the pink layer making matching shapes for the top layer. Match up the same shapes and gently press them together to create one white and one pink layer for the dessert.

Step 5 - Melt some dark chocolate in a microwave safe bowl in 30 second bursts. Dip the top of your coconut ice in the

chocolate and place on a baking sheet.

Step 6 - Whilst chocolate is still soft, decorate with Wilton heart sprinkles. Move to fridge and allow to set for 3hrs.

Step 7 - Once chocolate has completely set, gift wrap each bon bon in Wilton heart gift bags, finished off with a honeycomb heart cupcake topper!

Store in an airtight container for up to 1 month.