



PREP: 10 min +
chilling
COOK:
SERVES: 24

Vanilla Rose Coconut Ice

We've given this retro favourite a grown-up makeover with indulgent vanilla and fragrant rosewater. Deliciously sweet and chewy, it's the perfect way to add a little pink to your next morning tea, school fete or baby shower!

Ingredients

4 cups (600g) icing sugar mixture
3 ½ cups (315g) desiccated coconut
395g sweetened condensed milk
1 tsp Queen Rosewater Essence
1 tsp Queen Vanilla Bean Paste
5-6 drops Queen Rose Pink Food Colour
½ cup (60g) pistachios, coarsely chopped

Method

STEP 1

Grease and line a 26cm x 16cm slice tin with baking paper.

STEP 2

Combine sugar, desiccated coconut and condensed milk in a large bowl. Mix well and divide mixture in half.

STEP 3

Add Rose Pink Food Colouring and Rosewater Essence to one half and press firmly into the base of prepared pan and smooth top. We found it helpful to smooth the top of each layer with a piece of baking paper.

STEP 4

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Method

Add the Vanilla Bean Paste to the remaining mixture and press firmly and evenly over the pink layer. Sprinkle pistachios on top and gently press into the slice. Cover and refrigerate for 3 hours. Cut into pieces to serve.

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