

PREP: 15 min + chilling
COOK:
SERVES: 10

No bake creamy coconut log

Something magical happens when this coconut log is left to set in the fridge, the cookies inside soften and the whole thing turns into a creamy, simple layer cake. Delish!

Ingredients

300ml thickened cream

1 bottle Queen Natural Coconut Essence

1 tbsp icing sugar

15 x plain sweet biscuits

1 cup (250ml) milk

Toasted desiccated or shredded coconut to finish

Method

STEP 1

In the bowl of an electric mixer, beat the cream, half the bottle of coconut essence and the icing sugar until soft peaks form.

STEP 2

Pour the milk and the remaining essence into a bowl.

STEP 3

Make a line of cream down the centre of a long plate.

STEP 4

Working one at a time, dip the biscuits in the milk then spread one side with cream and stand them up in the line of cream. Repeat, sandwiching the biscuits together in a log as you go.

STEP 5

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Method

Use the remaining cream to cover the log then cover and refrigerate for at least 3 hours. Sprinkle with toasted coconut to serve.

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