



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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