



PREP: 15mins  
COOK:  
SERVES:6

## Pandan Coconut and Vanilla Popsicles

These Pandan Coconut and Vanilla Popsicles are a tropical delight with a creamy, refreshing flavor. Made with a blend of aromatic pandan, rich coconut milk, and smooth vanilla, they're the perfect cool treat for warm days. Enjoy the perfect balance of sweetness and fragrance with every bite! Good fortune this Lunar New Year!

### Ingredients

400ml can coconut cream  
2 tsp Queen Organic Vanilla Extract  
1/4 cup Queen Pure Maple Syrup  
1/2 tsp pandan extract  
Shredded coconut, to serve

### Method

#### STEP 1

In a large measuring jug combine all ingredients except the shredded coconut and whisk until combined.

#### STEP 2

Divide evenly between 6 popsicle molds and transfer to your freezer to freeze overnight.

#### STEP 3

When ready to serve remove from molds and press the tops of the popsicles in the shredded coconut.

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