



Chocolate and coconut treats with no mixer

20'
Hands on

6
Portion(s)

1
Difficulty



Ingredients

For mixture 1

- 20 sandwich cookies, chocolate
- 70 g butter, melted

For mixture 2

- 200 g cream cheese
- 150 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 400 g coconut cream, canned
- 300 g ground coconut, grated + extra for sprinkling

For mixture 3

- 150 g milk
- 300 g chocolate couverture, melted

To serve

- ground coconut, grated

Method

For 1st mixture

- In a food processor, beat the cookies until finely ground. Add the melted butter and beat to incorporate.
- Line the bottom and sides of a [baking pan](#) (20x20 cm) with parchment paper (or a plastic wrap) so that it is easy to turn out of the baking pan.
- Spread the mixture evenly and press by hand or a glass to make more compact and the surface smooth.
- Refrigerate while preparing the 2nd mixture

For 2nd mixture

- In a [bowl](#), add the cream cheese, icing sugar, vanilla and coconut cream. Whisk until incorporated.
- Add grated coconut and whisk.

For 3rd mixture

- In a bowl, add all the ingredients and cover with a plastic wrap. Microwave for 1 minute at 700W. Stir with a silicone spatula until incorporated.
- Or you can heat up the milk and pour it over the finely chopped couverture and stir until incorporated.

To assemble

- Add the 2nd mixture over the 1st and refrigerate for 1-2 hours at most. It has to be properly chilled before adding the 3rd mixture.
- When ready, add the 3rd mixture and refrigerate for 2-3 hours until it thickens.
- When ready, cut into pieces, sprinkle with coconut and enjoy.
- Store in the fridge.

Διατροφικός πίνακας

Nutrition information per 100 gr.

450 Calories (kcal)	33.0 Total Fat (g)	24.0 Saturated Fat (g)	30.0 Total Carbs (g)
23%	47%	120%	12%
24.0 Sugars (g)	5.3 Protein (g)	4.5 Fibre (g)	0.29 Sodium (g)
27%	11%	18%	5%