

COCONUT ICE MARSHMALLOW BARS

Makes 36

INGREDIENTS

For the biscuit layer:

1 packet (200g) coconut biscuits
60g butter, melted

For the coconut ice layer:

1 pack (200g) IMBO Medium Desiccated Coconut
1 cup sweetened condensed milk
2 cups icing sugar

For the marshmallow layer:

500g double cream plain yoghurt
180g pink and white marshmallows

METHOD

1. Line a 23x23cm baking tin with baking paper, overlapping on the sides.

For the biscuit layer:

2. Place the biscuits into a large resealable bag and crush using a rolling pin until they form fine crumbs
3. Pour the crumbs into a medium sized bowl and add in the melted butter, stirring to combine. Press the biscuit mix into the baking tin. Place in the fridge until needed.

For the coconut ice layer:

4. In a large bowl, combine the IMBO Medium Desiccated Coconut, condensed milk and icing sugar and mix well with a wooden spoon until the mixture comes together.
5. Gently press the mixture over the biscuit layer, being careful not to break the biscuit layer.
6. Once you have a smooth coconut ice layer, set the baking tray in the fridge while you make the marshmallow layer.

For the marshmallow layer:

7. Place the yoghurt and marshmallows in a large heatproof bowl and microwave until melted, about 5 minutes, stopping to stir every minute. The marshmallows should be completely melted, and the mixture should be smooth.
8. Pour the mixture over the coconut ice layer and refrigerate overnight.
9. Using the baking paper to assist, lift the marshmallow coconut ice out of the baking dish and place it on a cutting board.
10. Using a sharp knife that has been dipped in hot water, slice the marshmallow coconut ice into small squares. **Chef's Tip: A hot knife will help to slice the bars easily!*
11. Serve and ENJOY!

