

# COCONUT ICE DESSERT CUPS 3 WAYS

Makes 36 of each  
Hands-on time: 30 minutes  
Hands-off time: 1 hour

## INGREDIENTS

### For the coconut ice cups:

$\frac{3}{4}$  cup mashed banana  
1½ cups (106g) fine desiccated coconut, lightly toasted  
1 tsp vanilla essence

### For the chocolate cheesecake filling:

$\frac{1}{2}$  cup (100ml) NESTLÉ Ideal Evaporated Milk, chilled  
2 tsp icing sugar  
 $\frac{2}{3}$  cup (80g) cream cheese, softened  
3 tsp NESTLÉ Cocoa Powder

### For the milk tart filling:

3 tbsps NESTLÉ KLIM Full Cream Instant Milk Powder  
 $\frac{1}{4}$  tin (96,2g) NESTLÉ Full Cream Sweetened Condensed Milk  
1 large egg  
1 tbsp corn flour  
 $\frac{1}{2}$  tsp ground cinnamon

### For the lemon meringue filling:

2 large eggs, separated  
 $\frac{1}{2}$  tin (192g) NESTLÉ Full Cream Sweetened Condensed Milk  
 $\frac{1}{4}$  cup lemon juice  
2 tsp castor sugar

### Serving suggestion:

Fresh mint leaves

## METHOD

1. Preheat the oven to 180°C and grease 36 mini muffin holes (1½ 24-hole trays) with non-stick spray.

### For the coconut ice cups:

2. In a medium-sized bowl, combine the mashed banana, toasted coconut and vanilla essence together to form a soft dough. Divide the mixture between the muffin cups and press firmly, using your thumb to create a cup shape in each hole.
3. Bake the coconut ice cups for 12-15 minutes or until golden brown. Allow to cool in the tray for 5 minutes before gently placing them on a cooling rack to cool completely.

