COCONUT AND LIME BARS

🕐 15   🔥 easy

INGREDIENTS FOR 12 SERVINGS

FOR THE BASE

150 g	Graham crackers, crumbled
125 g	Butter, melted
2 tsp	Cocoa powder

FOR THE CREAM

250 g	QimiQ Classic, room temperature
175 g	Mascarpone
75 g	Coconut milk
160 g	Sugar
4	Lime(s), juice and finely grated zest

METHOD

1. For the base: mix the biscuit crumbs with the melted butter and cocoa powder.
2. Place an oblong cake frame onto a sheet of baking paper. Spread the biscuit mixture into the frame as a base.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Spread the cream onto the base and allow to chill for approx. 4 hours.
5. Cut the cake into equally sized slices. Sprinkle with coconut flakes as desired.