

 trade aid



# Coconut rough with a passionfruit twist

Makes 12-16 pieces of passionfruity-coconutty-chocolatey goodness. A retreat for your taste buds. Enjoy!

## Base ingredients:

1 cup	All Purpose Flour
½ cup	Trade Aid Golden Sugar*
¾ cup	Coconut
125g	Butter
1 tsp	Baking Powder
2 tsp	Trade Aid Cocoa Powder*

## Icing ingredients:

1 cup	Dessicated Coconut
2 Tbs	Trade Aid Cocoa Powder*
1 cup	Icing Sugar
25g	Butter (melted)
½ tin	Condensed Milk
1 Tbs	Boiling Water

## Drizzle ingredients:

80g	Trade Aid Dark Passionfruit Chocolate*
To taste	Passionfruit Curd

## Base method:

1. Preheat oven to 180°C
2. Cream butter and sugar in a large bowl, then add the dry ingredients (do not be alarmed if this mixture is crumbly).
3. Press mixture into a shallow slice tin (approximately 200mm x 200mm) and bake for 10 minutes.
4. Set aside to cool.

## Icing method:

1. In a medium bowl mix the coconut, cocoa and icing sugar.
2. Add melted butter, condensed milk and boiling water. Stir well.
3. Spread the icing mixture evenly over the cooled slice using a hot knife. Place in the refridgerator to set.

## Drizzle method:

1. Using a knife, drizzle the passionfruit curd in a zig zag pattern.
2. Melt the chocolate using a double boil method. Using a knife, drizzle the passionfruit chocolate in a zig zag pattern.
3. Place in the refridgerator to set. Slice with a sharp knife into squares and store in an air tight container.

**\*Find this ingredient at your local Trade Aid store or stockist.**

**See [www.tradeaid.org.nz/recipes](http://www.tradeaid.org.nz/recipes) for more recipes**