



Chocolate Coconut Sandwich Hearts

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Ingredients

Makes 12 'sandwich' hearts and 12 mini hearts:

- 225g soft butter
- 200g plain flour, sieved
- 100g dessicated coconut
- 100g dark chocolate
- 75g sugar

Instructions

1. Mix the butter with the sugar in a large mixing bowl.
2. Add the flour and coconut, then use your hands to knead into a dough, adding a little water if needed.
3. Wrap and chill for half an hour.
4. Roll out the dough onto a floured surface and stamp out 24 large hearts (4" cutter). Use a smaller cutter to stamp out hearts from the middle of half the larger hearts.
5. Transfer to a baking tray and bake at 140 degrees C for about 30 minutes. They should still be a little soft when you take them out.
6. As you allow them to cool, gently melt the chocolate in a pan over a low heat.
7. Spread the chocolate onto the 12 large hearts, then press the 12 large holed hearts on top to create a sandwich!

