



Light Chocolate Coconut Squares

NIBBLEDISH CONTRIBUTOR

Ingredients

Made in an 8" square tin:

- 125g dark chocolate
- 50g dessicated coconut
- 25g ground almonds
- 50g sugar
- 3 egg whites
- 3 egg yolks
- 1 tsp instant coffee

Instructions

1. Gently melt 100g of the chocolate and set aside.
2. Beat the egg yolks with the sugar, then stir in the almonds, coconut and coffee.
3. Whisk the egg whites to stiff peaks, then fold in gradually into the chocolate mixture.
4. Break up the remaining 25g chocolate into small pieces, then carefully mix in.
5. Pour in a lined tin, then bake at 180 degrees C for about 20 minutes until springy to the touch.