

# Dark chocolate coconut glaze - dairy free

Takes 10 minutes and covers a single cake up to 23cm diameter.

## INGREDIENTS

100g good quality 70% cocoa dark chocolate, broken into small pieces.

25g desiccated coconut

50g golden caster sugar (or normal caster sugar is OK)

75g coconut cream (the thick version of coconut milk, not solid, creamed coconut)

A few more pinches of desiccated coconut for sprinkling.

## DIRECTIONS

Create a bain-marie by placing a glass heatproof bowl on top of a saucepan of water, making sure the bottom of the bowl does not touch the top of the water. Heat until the water is simmering then turn down to a very low heat. Place the chocolate in the bowl and leave to melt, stirring occasionally.

In a jug, mix together the coconut cream and sugar. Once the chocolate has all melted, stir in the desiccated coconut. Remove the bowl from the heat and stir in the coconut cream mixture. Mix well then leave to cool before spreading over a cake with a palette knife or spatula, finally sprinkle with some more coconut.

