

Chocolate coconut mousse

Ingredients

1 ½ Tins of cold coconut cream

5 Tablespoons coco powder

5 Tablespoons icing sugar

10 plain chocolate biscuits

40g Butter

1 Packet of mini marshmallows

Method

1. Melt the butter in the microwave.
2. Crumb the biscuits.
3. Place the cupcake cases into the muffin tins
4. Mix the biscuits crumb and the butter together then place a spoonful of the crumb mixture into each cupcake case and press down with your thumb.
5. Spoon the firm coconut cream out of the tin into a mixing bowl leave the liquid in the tin. (this can be saved and used in a smoothie)
6. Add the coco powder and the icing sugar to the coconut cream and whisk until thick.
7. Place mixture into a piping bag and pipe onto the biscuit crumb.
8. Cut the marshmallows into 4 dropping them into some spare icing sugar to stop them sticking.
9. Place the marshmallow leaves on as decoration.