

More than 1 hour (plus chilling time)

Makes about 16 bars

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Ingredients:

- $\frac{3}{4}$ cup (180g) butter, softened
- $\frac{1}{3}$ cup (80g) castor sugar
- $\frac{1}{2}$ cup (50g) desiccated coconut
- $1\frac{2}{3}$ cups (250g) flour
- 2 Tbsp (30ml) warm water
- 2 tsp (10ml) powdered gelatine
- 1 tub (250g) plain cream cheese
- $\frac{1}{3}$ cup (80ml) honey
- 1 tsp (5ml) lemon juice
- 1 tsp (5ml) vanilla essence
- $\frac{1}{2}$ cup (125ml) cream
- 1 packet (about 12) meringue nests, broken
- $\frac{1}{3}$ cup (80ml) frozen raspberries
- $\frac{1}{3}$ cup (80ml) coconut flakes, toasted (optional)

Method

1. Preheat oven to 180°C.
2. Line the base of a deep 22.5cm square tin with baking paper.
3. Whisk butter and sugar together until smooth.
4. Stir in coconut, sift in flour and mix until a soft dough forms.
5. Press into prepared tin in an even layer.
6. Bake for 20-25 minutes until golden. Cool.
7. Combine warm water and gelatine in a bowl. Leave to dissolve.
8. Mix together cream cheese, honey, lemon juice and vanilla until smooth.
9. Add cream and whisk with an electric beater until thickened.

10. Melt gelatine on lowest setting in microwave.
11. With whisk running, add gelatine to creamy mixture.
12. Fold in meringue pieces.
13. Spread over cooled base and top with raspberries.
14. Swirl using a fork and refrigerate overnight.
15. Sprinkle with coconut, if using, and serve sliced.

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