

30 minutes (plus chilling time)

Serves 6-8

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Ingredients

- 1½ packets (300g) Tennis biscuits, crushed finely
- ½ cup (125g) butter, melted
- 1 can (385g) condensed milk
- Juice (60ml) and grated peel of 1 lemon
- ½ cup (125ml) crushed pineapple, drained
- ¼ cup (25g) desiccated coconut, toasted
- ⅔ packet (100g) white or coconut marshmallows, cut into smaller pieces
- 1 cup (250ml) cream, whisked to stiff peaks
- Pineapple pieces (dried or fresh) and coconut flakes, for serving (optional)

Method

1. Combine biscuits and butter and press into a 20cm tart tin, covering the base and sides.
2. Whisk condensed milk, lemon juice and peel until thickened, about 5-7 minutes.
3. Fold in crushed pineapple, desiccated coconut and marshmallows until evenly distributed.
4. Gently fold in cream and combine well.
5. Spoon mixture onto biscuit base.
6. Set in the fridge for 1-2 hours or until firm.
7. Serve topped with pineapple pieces (see *Good Idea*) and coconut flakes, if you like.

### **GOOD IDEA**

For pineapple topper, slice 2mm-thin pieces of fresh pineapple and place on a wire rack. Dry out in the oven at 180°C for 5-8 hours.

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