

Coco - Inspired Recipes





Our variety of Coco House products are ideal for creating delicious sweet treat recipes. From macaroons to gluten free pancakes, our coco inspired recipes are bound to enhance your festivities this Christmas.

Explore our easy-to-follow recipes or create your own using Coco House products and share the true taste of the tropics with your family and friends.

Fudgy Brownie



Watch video: https://youtu.be/MGMGej_Z-OA

Ingredients:

- 8 ounces good-quality chocolate
- $\frac{3}{4}$ cup butter, melted
- $1\frac{1}{4}$ cups **Coco House Organic Coconut Sugar**
- 2 eggs
- 2 teaspoons vanilla
- $\frac{3}{4}$ cup **Coco House Organic Coconut Flour**
- $\frac{1}{4}$ cup cocoa powder

Preparation:

- Preheat oven to 350°F/180°C.
- Chop the chocolate into chunks. Melt half, then save the other half for later.
- Mix the butter and the sugar, then beat in the eggs and vanilla for 1-2 minutes until the mixture has become fluffy and light in color. Whisk in the reserved melted chocolate (make sure the chocolate is not too hot or else the eggs will cook), then sift in the flour, cocoa powder, and salt.
- Fold the dry ingredients into the wet ingredients, being careful not to overmix as this will cause the brownies to be more cake-like in texture.
- Fold in the chocolate chunks, then transfer the batter into a parchment paper-lined square baking dish.
- Bake for 20-25 minutes, depending on how fudgy you like your brownies, then cool completely. Slice and serve hot!

Dark Chocolate Macaroons



Watch video: <https://youtu.be/3AKOkvqxrXw>

Ingredients:

- 3 cups unsweetened shredded coconut
- 1/4 teaspoon vanilla extract
- 2 tablespoon maple syrup
- 1/2 tablespoon **Coco House Organic Coconut Sugar**
- 1/2 tablespoon **Coco House Organic Extra Virgin Coconut Oil**
- 1/2 cup dairy-free dark chocolate (chopped)

Method:

- Preheat oven to 350 degrees F (176 C) and apply a light coating of butter on a baking sheet.
- Add the unsweetened shredded coconut to a high-speed blender until the mixture has a dough-like texture.
- Add maple syrup, vanilla and coconut sugar and blend once more.
- Scoop out a tablespoon each of the mixture and shape it firmly with your hands to get it into a half circle size. Gently lay it on a baking sheet.
- Brush the top of the macaroons lightly with coconut oil and sprinkle some shredded coconut on top. Bake for 8-10 minutes or until the bottom edges are golden brown. Then, set them aside for cooling.
- While the macaroons are cooling, melt the chocolate in a microwave for 30 seconds.
- Once cooled, pick up the macaroons and dip them into the chocolate gently as the macaroons can be fragile. Let them set.
- Once set, transfer them to a serving plate. Will stay fresh at room temperature for several days or in the freezer for several weeks.

Coconut Cake



Watch video: <https://youtu.be/ExzWeOxc2FI>

Cake Ingredients:

- 1/2 cup butter
- 2 cups **Coco House Organic Coconut Flour**
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 1/2 cups **Coco House Organic Coconut Sugar**
- 3 large eggs
- 1 cup milk
- 1 teaspoon vanilla

Preparation of the cake:

- Pre-heat the oven to 350° Fahrenheit (180° celsius), and grease the surface of two cake pans (8 or 9 inch/20 – 22 cm in size) with butter. Then add a very light layer of flour and continue to grease it around the surface of the pans.

For the cake:

- In a medium bowl, beat together the butter and the sugar at a moderate pace for 2 minutes until the paste is slightly thickened. Then, add the eggs and continue beating.
- In a medium bowl, whisk together the flour, baking powder and salt at a moderate rate. Then, add milk and vanilla and continue to beat until the paste is stabilized.
- Place the batter in the two pans. Bake for 30-35 minutes until the cake is golden brown (use a toothpick to test for stability). Take the cakes out of the oven and allow them to cool on a wire rack.

Coconut Cake Frosting (contd)



Watch video: <https://youtu.be/ExzWeOxc2FI>

Frosting Ingredients:

- 1/2 cup butter
- 5 ounces whole fat cream cheese
- 5 cups powdered sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1/4 cup whole or whipping cream
- 1-2 cups coconut flakes

Preparation of the Frosting:

- In a medium bowl, beat together the butter and the cream cheese at a moderate pace for 1 minute.
- Then add powdered sugar 1 cup at a time, whilst continuing to beat the mixture at a moderate pace.
- Add half a teaspoon of salt, add half a teaspoon of vanilla and beat the mixture for 3 minutes until a fluffy texture is obtained.
- To frost the cake, flip around one of the cakes and add a layer of the frosting mixture, and then place the other cake on top.
- Cover the cake with coconut flakes. (we did it with a handful and packed it gently on top of the cake). Enjoy!

Raffaello Coconut Balls



Watch video: <https://youtu.be/TzdNoiifHaE>

Ingredients:

- 1 1/2 cups oats
- 3 cups shredded coconut + 1/2 cups for coating
- 110g melted butter
- 3/4 cups **Coconut Sugar**
- 200g powdered milk
- 1/4 – 1/2 cup of water (the less the better)
- 1 teaspoon vanilla essence
- Some Almonds

Preparation:

- Grind oats or blend in a blender until you have flour
- In a bowl, mix grounded oats, shredded coconut, milk powder, coconut sugar, vanilla, melted butter and water
- Knead dough by hand and if it's too dry, add some water (Ensure not to add too much water. It will risk the dough becoming runny)
- When done shape dough into small bite-size balls with an almond in the middle and coat with shredded coconut.

Gluten Free Chocolate Chip Cookie



Watch video: <https://youtu.be/dQQKqKc0JiA>

Ingredients:

- $\frac{3}{4}$ cup Coco House Organic Coconut sugar
- $\frac{1}{2}$ cup butter melted
- 1 egg
- 1 teaspoon vanilla extract
- $1\frac{1}{4}$ cups **Coco House Organic Coconut Flour**
- $\frac{1}{2}$ teaspoon baking soda
- 4 ounces chocolate chunks

Preparation:

- Preheat oven to 350°F/180°C.
- In a large bowl, whisk together the Coco House Organic Coconut Sugar and butter until a paste has formed with no lumps.
- Whisk the egg and vanilla until light ribbons start to emerge. Add the Coco House Organic Coconut Flour and baking soda whilst continuing to mix, and then fold the mixture with a spatula. Do not over mix.
- Add in the chocolate chunks evenly, then chill the dough for at least 30 minutes. The longer the dough rests, the stronger its flavor will be.
- Scoop the dough with an ice-cream scoop onto a parchment paper-lined baking sheet, leaving at least 4 inches of space between cookies and 2 inches of space from the edges of the pan so that the cookies can spread evenly.
- Bake for 12-15 minutes, or until the edges have started to turn a caramelised brown.
- Let the cookies cool and then enjoy!

Gluten Free Pancake



Watch video: <https://youtu.be/O6Y3AS7OyWs>

Ingredients:

- 1/4 cup **Coco House Organic Coconut Flour**
- 1 teaspoon baking powder
- 2 eggs
- 1/4 cup almond milk + 1/2
- 1 Tablespoon more if needed
- 1 Tablespoon maple syrup*
- 1/2 teaspoon vanilla

Preparation:

- Mix together coconut flour and baking powder in a medium bowl.
- In a separate bowl, beat eggs until well blended. Add milk, maple syrup and vanilla.
- Add liquid ingredients to the dry ingredients and stir until lumps disappear. Let sit for 2-3 minutes so that the coconut flour absorbs some of the liquid. If the batter seems too thick you can add a bit more milk.
- Lightly spray a large skillet or griddle with non-stick cooking spray or lightly wipe with oil. Heat skillet or griddle over medium-high heat (350 degrees in an electric skillet). Pour about 1/4 cup of batter per pancake onto the hot skillet or griddle. Cook until bubbles come to the surface of the pancake and the edges start to look dry. Flip and cook until bottom is golden brown.
- Serve with toppings of choice.

Products Used



Coco House Organic Coconut Flour



Coco House Organic Coconut Sugar



*Coco House Organic Organic Extra Virgin
Coconut Oil*

Where to buy?

Shop Coco House ingredients for your Coco - Inspired recipes from the Bravo supermarket



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share the coco lovin!**

**Don't forget to tag us on
#CocoInspirations.**



<https://export-lanka.com/welcome-to-coco-house>



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