

Chocolate Coconut Roll

Makes: 12 **Preparation time:** 40-50 minutes **Chill time:** 30-45 minutes

Recipe source: Aarna Patel

Thank you, Aarna (2L), for sharing your delicious recipe and for creating such an impressive video to go with it. Great work!

Ingredients:

1 cup parle-G or Marie biscuits powder (see notes)

1 tablespoon powder sugar (icing sugar)

1 tablespoon cocoa powder

¼ cup milk

½ cup desiccated coconut

¼ cup condensed milk

Equipment Required:

Two medium bowls, sieve, measuring cups, measuring spoons, forks, rolling pin, cling wrap, chopping board, sharp knife.



What to do:

1. Preparation:
 - a. Take the biscuits and cut into small pieces.
 - b. Process further in a mixer or food processor and make a fine powder. Alternatively, crush biscuits in a sealed zip-lock bag and roll them with a rolling pin.
2. To make chocolate dough:
 - a. In a bowl take fine biscuits powder. Now add cocoa powder and powder sugar. Mix well.
 - b. Add the milk little by little and start making the dough.
 - c. Don't add so much milk at a time. Add it little by little. Once it has started making a soft dough then stop adding the milk.
 - d. Wrap the chocolate dough in cling wrap, then put it in the fridge for 15-20 minutes (or freezer for 10 minutes).
3. To make coconut dough:
 - a. Take another bowl add desiccated coconut.
 - b. Add two spoons condensed milk and start making the dough.
 - c. Don't add so much condensed milk at a time. Add it little by little. Once it has started making a soft dough then stop adding the condensed milk.
 - d. Wrap the coconut dough in cling wrap, then put it in the fridge for 15-20 minutes (or freezer for 10 minutes).
4. How to roll the chocolate coconut rolls:

- a. Take the portion of chocolate dough. Roll it into a thin sheet of chocolate.
- b. Take the portion of coconut dough between two sheets of plastic (cling wrap).
- c. Using a rolling pin, roll into a thin sheet of coconut.
- d. Place the rolled coconut sheet on top of the chocolate sheet.
- e. Fold the chocolate coconut sheet into a roll. Keep the rolled chocolate coconut in the fridge (in cling wrap) for at least 30 to 45 minutes to set. The chocolate coconut roll is ready. Slice the roll into 1/2 or 1 inch thick pieces.



Notes:

- * denotes Adult supervision required.
- I used Marie biscuits. A little less than half a packet (13 biscuits) yielded 1 cup of biscuit powder.
- I used a sieve to remove lumps from the icing sugar.
- I found a fork is good for mixing the dough. Use whatever works.
- For best results, try to roll the chocolate dough and coconut dough to the same size.

