



# Xmas Paradise Squares

## INGREDIENTS

200g bar of creamed coconut  
6 tbsp coconut oil  
4 tbsp mincemeat of choice  
1½ tsp vanilla extract  
1 tsp cinnamon  
Grating of nutmeg  
Handful chopped pecans or walnuts (optional)  
150g desiccated coconut

## METHOD

- 1** Line a 7/8" square tin with baking parchment. Place the unopened packet of creamed coconut in a bowl of warm water to soften it
- 2** When it's soft all the way through, pour into a bowl and mix in the coconut oil (it will melt if it's hard), vanilla, mincemeat, cinnamon, nutmeg, nuts (if using)
- 3** Stir in the desiccated coconut evenly to create a stiff consistency
- 4** Pour the mixture into the prepared tin. Press the mixture down with the back of a spoon to make it level and set in the fridge for 15 minutes until hard

This particular variation does need any additional sweetener due to the mincemeat

Adapted from Hemsley & Hemsley