



Dessert

Ingredients

250g of Purasana coconut flakes – fine or medium

250g of Purasana coconut blossom sugar

3 egg whites

Pinch of salt

Coconut rocks

Preparation

1. Preheat the oven to 160°C.
2. Add the salt to the egg whites and beat the mixture until stiff. Add the coconut sugar one spoonful at a time. Then carefully spoon the coconut flakes through the stiffly beaten egg white.
3. Pipe small tower shapes onto a baking sheet using a piping bag.
4. Bake the coconut rocks for 25-30 minutes and leave to cool.

Enjoy!

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