

Prep Time: 30 minutes

Chill Time: 2 hours 30 minutes

Total Time: 3 hours

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Ingredients

For the Base Layer:

- 1 ½ cups graham cracker crumbs (or digestive biscuit crumbs)
- 1 cup unsweetened shredded coconut

- ½ cup unsalted butter, melted
- ¼ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

For the Pink Coconut Filling:

- 2 ½ cups powdered sugar, sifted
- 2 cups unsweetened shredded coconut
- ½ cup sweetened condensed milk
- ¼ cup unsalted butter, softened to room temperature
- 1 ½ teaspoons vanilla extract
- ¼ teaspoon salt

- 3-5 drops pink gel food coloring (adjust to desired shade)

For the Chocolate Topping:

- 1 ½ cups semi-sweet chocolate chips
 - ½ cup heavy cream
 - 1 tablespoon unsalted butter
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Instructions

Step 1: Prepare the Pan and Base Layer (Time: 10 minutes | Intensity: Low)

1. Prepare the Pan: Line an 8×8-inch square baking pan with parchment paper, leaving an overhang on two sides to easily lift the squares out later. Lightly grease the parchment.
2. Make the Base: In a medium-sized mixing bowl, combine the graham cracker crumbs, 1 cup of shredded coconut, cocoa powder, granulated sugar, and salt. Stir until well mixed.
3. Add Wet Ingredients: Pour the melted butter and 1 teaspoon of vanilla extract over the

dry ingredients. Mix with a fork or your hands until the mixture resembles wet sand and holds together when pressed.

4. **Press the Base:** Transfer the mixture to the prepared baking pan. Using the bottom of a flat measuring cup or your fingers, press the mixture firmly and evenly into the bottom of the pan to create a compact, flat layer.
5. **Chill:** Place the pan in the freezer for 15 minutes while you prepare the next layer.

Step 2: Create the Pink Coconut Filling (Time: 10 minutes | Intensity: Medium)

1. **Combine Ingredients:** In a large bowl, combine the sifted powdered sugar, 2 cups of shredded coconut, sweetened condensed milk, softened butter, 1 ½ teaspoons of vanilla extract, and salt.
2. **Mix:** Using a hand mixer or a sturdy spatula, mix until all the ingredients are thoroughly combined. The mixture will be thick and sticky.
3. **Add Color:** Add the pink gel food coloring, one drop at a time, mixing well after each addition until you achieve your desired shade of pink. Gel coloring is more concentrated than liquid, so a little goes a long way.
4. **Assemble the Layer:** Remove the pan from the freezer. Carefully drop spoonfuls of the pink coconut mixture over the chilled base layer. Gently spread it into an even layer, being careful not to pull up the base. An offset spatula works well for this.

5. Chill Again: Return the pan to the freezer for at least 30 minutes, or until the pink layer is firm to the touch.

Step 3: Make the Chocolate Topping (Time: 10 minutes | Intensity: Low)

1. Heat the Cream: In a small saucepan over medium-low heat, or in a microwave-safe bowl in 30-second intervals, gently heat the heavy cream until it is just beginning to simmer. Do not let it boil.
2. Create the Ganache: Place the semi-sweet chocolate chips and 1 tablespoon of butter in a heatproof bowl. Pour the hot cream over the chocolate and let it sit for 1-2 minutes without stirring. This allows the chocolate to melt.
3. Whisk: After 1-2 minutes, whisk the mixture gently until it is completely smooth and glossy. If there are any unmelted chocolate pieces, you can place the bowl over a pot of simmering water (double boiler) and stir until melted.

Step 4: Assemble and Set (Time: 5 minutes + 2 hours chill | Intensity: Low)

1. Pour the Topping: Remove the pan from the freezer. Pour the warm chocolate ganache over the firm pink coconut layer. Tilt the pan gently to spread the chocolate into an even layer, or use a spatula to smooth it out.
2. Final Chill: Place the pan in the refrigerator and chill for at least 2 hours, or until the

chocolate topping is completely set and firm.

Step 5: Slice and Serve (Time: 10 minutes | Intensity: Low)

1. Lift and Slice: Once fully chilled, use the parchment paper overhang to lift the entire block out of the pan and place it on a cutting board.
2. Clean Cut: For clean squares, run a large, sharp knife under hot water, wipe it dry, and then make your cuts. Wipe the knife clean and re-warm it between each cut. Slice into 16 equal squares (a 4x4 grid).
3. Serve: Serve immediately, or store in an airtight container in the refrigerator until ready to eat. For the best texture, let them sit at room temperature for 5-10 minutes before serving.

Recipe Notes

- Graham Cracker Crumbs: You can make your own by pulsing whole graham crackers in a food processor until fine. Digestive biscuits are a great alternative.
- Coconut: For a finer texture in the filling, you can pulse the shredded coconut in a food processor a few times before mixing.
- Food Coloring: Gel food coloring is highly recommended for its vibrant color and

because it doesn't add extra liquid to the recipe.

- Storage: Store these squares in an airtight container in the refrigerator for up to one week. They can also be frozen for up to 2 months. Thaw in the refrigerator overnight.

Nutrition Information

Nutrition information is an estimate and will vary based on the exact ingredients used.

Serving Size: 1 square

Servings Per Recipe: 16

- Calories: 395
- Total Fat: 23g
- Saturated Fat: 16g
- Trans Fat: 0g
- Cholesterol: 25mg
- Sodium: 95mg

- Total Carbohydrates: 46g

- Dietary Fiber: 3g

- Total Sugars: 38g

- Protein: 4g