



PREP: 15mins
COOK:
SERVES:6

Pandan Coconut and Vanilla Popsicles

These Pandan Coconut and Vanilla Popsicles are a tropical delight with a creamy, refreshing flavor. Made with a blend of aromatic pandan, rich coconut milk, and smooth vanilla, they're the perfect cool treat for warm days. Enjoy the perfect balance of sweetness and fragrance with every bite! Good fortune this Lunar New Year!

Ingredients

400ml can coconut cream
2 tsp Queen Organic Vanilla Extract
1/4 cup Queen Pure Maple Syrup
1/2 tsp pandan extract
Shredded coconut, to serve

Method

STEP 1

In a large measuring jug combine all ingredients except the shredded coconut and whisk until combined.

STEP 2

Divide evenly between 6 popsicle molds and transfer to your freezer to freeze overnight.

STEP 3

When ready to serve remove from molds and press the tops of the popsicles in the shredded coconut.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.