

Lychee with coconut wafers

Search:

- [Desserts](#)
- [Recipes](#)

Lychee with coconut wafers

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```



Rate this recipe

0 people are cooking this [Count me in](#)

A simple and refreshing dessert that brings forth a taste of the tropics.

Serves 4

- 2 cups shredded coconut
- 2 egg whites
- $\frac{1}{3}$ cup plain flour
- $\frac{1}{3}$ cup caster sugar
- 300g sour cream
- 1 tsp vanilla essence
- 2 tsp icing sugar, sifted
- 450g lychees, peeled

Preheat oven to 190°C. Place the coconut, egg whites, flour and caster sugar in a large bowl and mix until fully combined.

Take spoonfuls of the mixture and place on baking trays lined with non-stick baking paper. Press flat to make 8 thin discs approximately 12cm in diameter.

Bake for 15-18 minutes or until golden and crisp. Remove and set aside. Allow to cool to room

temperature.

While the wafers are cooling, mix together the sour cream, vanilla and icing sugar in a small bowl.

To assemble, place a coconut wafer on each plate, top with some sour cream mix, then some lychees. Repeat the layers and serve dusted with extra icing sugar.

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```