

Chocolate and coconut hot cross bun fridge cake

Ingredients

- 100g dark chocolate buttons
- 1/3 cup (80ml) thickened cream
- 7 Coles Lamington Hot Cross Buns
- 1 tsp gelatine powder
- 500g cream cheese, softened
- 270ml can coconut cream, chilled
- 1/3 cup (75g) caster sugar
- Flaked coconut, to serve



Method

Step 1

Grease the base and sides of a 23cm round (base measurement) springform pan and line with baking paper. Combine the chocolate and cream in a microwave-safe bowl. Heat in microwave on high for 1 min. Stir. Repeat, stirring every 30 secs, until the mixture is smooth. Set aside for 20 mins to cool.

Step 2

Cut buns crossways into three pieces. Arrange the bun bases, cut-side up, over the base of the prepared pan, trimming to fit.

Step 3

Meanwhile, place 1 tbs cold water in a heatproof jug. Sprinkle with gelatine. Carefully place the jug in a saucepan of simmering water. Stir the gelatine mixture for 2 mins or until the gelatine dissolves. Set aside for 5 mins to cool slightly.

Step 4

Use an electric mixer to beat the cream cheese, coconut cream and sugar in a bowl until smooth. Add the gelatine and beat until combined.

Step 5

Spoon half the cream cheese mixture over the bun bases in the pan. Spoon over one-third of the chocolate mixture and swirl with a skewer to marble. Arrange bun centres over the cream cheese mixture, trimming to fit. Top with the remaining cream mixture and half of the remaining chocolate mixture. Swirl to marble. Arrange the bun tops over the cream cheese mixture. Cover the remaining chocolate mixture and place in the fridge. Place the cake in the fridge for 4 hours or until firm.

Step 6

Uncover the remaining chocolate mixture. Microwave on high for 10 secs or until pouring consistency. Transfer the cake to a serving plate. Drizzle with the chocolate sauce and sprinkle with flaked coconut to serve.

See [full recipe details here](#).