



Easy Raspberry Coconut Sliders

Impress your family and friends with a fresh and luscious dessert that looks complicated – but is so simple to prepare.

12 sliders



Easy

up to 15 Min.



Ingredients:

Sliders:

- 1 pouch Shirriff Coconut Pudding & Pie Filling
- 0.5 cup Whipping Cream
- 0.25 cup raspberry jam
- 12 brioche slider buns
- 1 cup raspberries
- 2 tbsp unsweetened shredded coconut, toasted
- 0 cup Icing sugar, sifted and divided

- 1 Prepare pudding as per package directions. Cover surface directly with plastic wrap; refrigerate for at least 4 hours or up to 24 hours or until chilled through.
- 2 Using electric mixer, beat whipping cream until stiff; stir half into pudding. Gently fold in remaining whipped cream until no streaks remain.
- 3 Spread jam over bottom halves of slider buns. Top with coconut cream and raspberries. Sprinkle with toasted coconut and cap with remaining buns. Dust with icing sugar. Serve immediately.

Tips:

- Raspberries can be replaced with fresh strawberries, blueberries or chopped pineapple.
- For added indulgence, drizzle fruit with melted chocolate before capping and garnishing.

