Cherry & coconut ice-cream cake

Preparation 35 mins + chilling time | Cooking 12 mins | Serves 10

This fabulous make-ahead dessert is perfect for easy entertaining.

1 cup desiccated coconut
3 litres vanilla ice-cream
4 x 45g Bounty chocolate bars, roughly chopped
500g plump cherries
150ml water
⅓ cup caster sugar
3cm strip lemon rind
1 tbs lemon juice
Grated dark chocolate, to serve

STEP 1 Preheat oven to 180°C/160°C fan-forced. Spread coconut onto a baking tray lined with baking paper. Bake, tossing every 2 minutes, for 4-5 minutes or until pale golden. Transfer to a plate to cool.

STEP 2 Remove ice-cream from freezer and set aside until it softens slightly. Meanwhile, line the base and sides of a 23cm spring-form pan with baking paper (spray pan lightly with oil before lining with paper so the paper sticks). Spoon softened ice-cream into a large bowl. Add coconut and chopped Bounty bars. Stir until combined. Spoon mixture into pan. Gently smooth top. Cover with plastic wrap and freeze overnight.

STEP 3 To poach cherries, combine water, sugar, lemon rind and juice in a medium saucepan over medium heat. Stir until sugar dissolves then boil for 2 minutes. Reduce heat and add cherries. Cover and simmer for 3-4 minutes until cherries are tender. Remove from heat, and set aside to cool. Place in an airtight container and chill overnight.

STEP 4 To serve, transfer ice-cream cake to a serving plate. Stand for 10 minutes or until slightly softened. Top with poached cherries and drizzle with syrup. Sprinkle with chocolate, slice and serve.