



Raspberry Coconut Snowdrop Fudge

A Little Pink Surprise

My granddaughter calls these her “pink snowdrop fudge.” I still laugh at that. She came in from the cold one day. Her cheeks were as pink as these raspberries. The name just stuck. Doesn’t that smell amazing? Coconut and berries are a happy pair.

This treat is very simple to make. You just blend everything together. It feels like magic. Why this matters is that cooking should be fun, not fussy. It’s about making a little joy with your hands. Do you have a favorite food with a funny name you made up?

Why We Use Our Hands

The recipe says to press the mix into the dish. Please use your fingertips. Feel the cool, sticky mixture. Press it down firmly. This makes the fudge nice and dense.

This step connects you to your food. It is a small, quiet moment. Why this matters is that food made with care just tastes better. You put a bit of your heart into it. *Fun fact:* Desiccated coconut is just dried, finely shredded coconut. It soaks up flavors beautifully.

The Magic of Just Two Sweets

This fudge is sweet, but not too sweet. It only uses a little rice syrup. The raspberries bring their own sunny taste. I think that's enough.

It lets the coconut and berry flavors sing. You taste each one. This is a good lesson for all cooking. Start with less. You can always add more later. What's a food you love that is sweet, but not sugary?

A Treat That Waits for You

You must freeze this fudge for a short time. Then keep it in the fridge. This makes it firm so you can cut neat squares. It's a patient treat.

See also Toaster Oven Holiday Stuffing Simplified

I like that. It waits for you in the cold box. Ready for an afternoon pick-me-up. Or a tiny dessert after supper. It teaches us that good things often need a little rest to become their best. Do you prefer your snacks chewy or firm?

Make It Your Own

My friend Martha uses almond butter instead of cashew. It works just fine. You could try strawberries or blackberries too. This recipe is a friend, not a boss.

That's the best kind of recipe. It gives you a hug, not a rule. Cooking is about sharing, not being perfect. I hope you try it and make it yours. What other fruit do you think would be nice here?

Ingredients:

Ingredient	Amount	Notes
Desiccated coconut	2 cups	
Cashew butter	2 tablespoons	
Coconut oil	2 tablespoons	Melted
Rice malt syrup	2 tablespoons	
Vanilla extract	1 teaspoon	
Raspberries	1 cup	Fresh or frozen
Sea salt	Pinch	



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Instructions

Step 1: Grab your food processor. Put the coconut and cashew butter inside. Let it whir for a few minutes. It will become wonderfully smooth and buttery. Scrape the sides down once or twice. (A hard-learned tip: if your mixture seems dry, add just a teaspoon more coconut oil.)

Step 2: Now, pour in the melted coconut oil and rice malt syrup. Add the vanilla and that tiny pinch of salt. Blend it all together again. You'll get a thick, sticky dough. Doesn't that smell amazing already?

Step 3: Time for the raspberries! Toss them right into the processor. Blend until the color is a pretty, even pink. I still laugh at the time I used frozen berries. The whole mixture turned a lovely shade of purple!

What's your favorite berry to bake with? Share below!

See also Golden Raisin and Almond Collard Greens

Step 4: Line a little dish with plastic wrap. Scoop your pink mixture into it. Press it down firmly with your fingers. Get out all the sneaky air pockets. This makes the fudge nice and dense.

Step 5: Pop the dish into the freezer. Just fifteen minutes will do. This lets everything firm up nicely. Then move it to the fridge. When it's set, lift it out and cut into squares. Enjoy your sweet, chewy bites!

Creative Twists

This recipe is like a friendly blank canvas. You can make it your own. Try a different nut butter for a new flavor. Almond butter is lovely here. Or swap the raspberries for mashed strawberries. The color will be so

cheerful. For a festive touch, mix in some dark chocolate chips. They look like little specks of joy. Which one would you try first? Comment below!

Serving & Pairing Ideas

These fudge bites are perfect just as they are. But I love a pretty plate. Serve them on a little dish with extra coconut sprinkled on top. A few fresh raspberries on the side look beautiful. For a drink, a glass of cold almond milk is my favorite. For the grown-ups, a small glass of raspberry lambic beer is a fun match. The fizzy berry taste dances with the fudge. Which would you choose tonight?



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Keeping Your Snowdrop Fudge Just Right

This fudge loves the cold. Keep it in the fridge in a sealed container. It will stay perfect for a week. You can also freeze it for a month. Just wrap squares in parchment paper first.

I love making a double batch. It means sweet treats are always ready. I once forgot a batch in the freezer for weeks. Finding it felt like discovering hidden treasure!

See also Festive Linzer Windowpane Cookies

Batch cooking saves you time on busy days. It means you can share joy with friends quickly. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Fudge Troubles

Is your mixture too crumbly? It just needs more moisture. Add one extra teaspoon of melted coconut oil. Blend it again until it sticks together.

Is it too soft to slice? It needs more firming time. Pop it back in the freezer for ten minutes. I remember when I was too impatient to wait!

Are the raspberries making it seedy? That is just fine for texture. But you can strain the raspberry puree first if you prefer. Fixing small issues makes you a more confident cook. It also makes sure every bite tastes delightful. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this gluten-free? A: Yes, all the ingredients are naturally gluten-free.

Q: Can I make it ahead? A: Absolutely! It is perfect for making days in advance.

Q: What can I use instead of cashew butter? A: Almond butter works beautifully. The flavor will be slightly different but still yummy.

Q: Can I double the recipe? A: You sure can. Just use a bigger dish to press it into.

Q: Any optional tips? A: A *fun fact*: desiccated coconut is just finely dried coconut. For extra fun, roll the cut squares in more coconut.

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little pink bites. Cooking is about sharing stories and sweetness. I would love to hear about your kitchen adventure.

Tell me all about it in the comments below. **Have you tried this recipe?** Your stories are my favorite thing to read. Happy cooking!

—Elowen Thorn.





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