

Cooking with
Copha[®]



making *sweet*
memories {since 1933}



Copha has been part of Australian history for nearly 90 years.



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Just melt, mix & create

Copha has been part of Australian history for nearly 90 years. From birthday parties to baking at home, Copha has always been associated with fun, family and sweet childhood memories. Copha is made with from 99% coconut oil and contains no gluten or palm oil and remains stable at room temperature ideal for easy "no bake" treats.

Classic Chocolate Crackle

Difficulty: Easy
Preparation: 10 min.
Makes: 12 crackles

Ingredients

- 250g (1 block) Copha
- 125g (1 cup) icing sugar
- 60g (½ cup) cocoa powder
- 4 cups Kellogg's Rice Bubbles®
- 100g (1 cup) desiccated coconut

Method

1. Line a standard 12 cup muffin tray with paper cases.
2. Melt Copha in microwave on high or in a saucepan until fully melted. Mix Rice Bubbles®, icing sugar, cocoa powder and desiccated coconut in a large bowl. Add in the melted Copha, and stir to combine.
3. Spoon crackle mix evenly into the prepared muffin cups. Place in fridge for 1 hour to set.

Chocolate crackles are the ultimate kid's party treat. No cooking or baking required; just Melt n' Mix ingredients!



TIP:

Store crackles in an airtight container in the fridge for up to three to four days.



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See our newest
Crackles...

Irish Cream & Caramel Crackles



TIP:
Omit liqueur for a kid-friendly version. Jerseys Caramel can be found in the confectionery aisle of most major supermarkets.

Difficulty:
Easy
Preparation:
25 min.
Cooking:
60 min.
Makes:
12 crackles



Made with Baileys Irish cream and Jersey caramels, this chocolate crackle sweet treat is perfect for grown ups - why let the kids have all the fun! Best of all they are super easy - no cooking or baking required!

Ingredients

- 250g (1 block) Copha
- 300g packets Jerseys Caramel, chopped
- 60ml (¼ cup) thickened cream
- 200g (5 cups) Rice Bubbles®
- 100g (1 cup) desiccated coconut
- 80g (⅔ cup) icing sugar mixture, sifted
- 60ml (¼ cup) Bailey's Irish Cream® liqueur

Method

1. Line a 12-hole muffin pan (⅓ cup capacity) with large paper cases.
2. Place Copha in a small saucepan and stir over a low heat until melted. Remove from heat. Stand 10 minutes to cool slightly.
3. Combine half of the Jerseys Caramel and cream in a medium heatproof bowl. Sit bowl over a saucepan of simmering water. Stir over a low heat until melted and combined. Remove from heat.
4. Combine Rice Bubbles, coconut, sifted sugar and reserved Jerseys Caramel in a large bowl. Add melted Copha, melted Jerseys cream mixture and Bailey's. Mix well.
5. Spoon crackle mixture evenly among prepared paper cases. Refrigerate for at least 1 hour or until set.

It's time to think about chocolate crackles a little bit differently.

Use the crackle base and add Baileys Irish cream for an afternoon with the girls. Or create fun party recipes adding M&M's, Cherry ripes or simply mixing chocolate and white crackles together. No cooking or baking required.

Dark Cherry Chocolate Crackle



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Kid's Party Chocolate Crackle



White & Dark Chocolate Crackle



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Recipes: No Bake Desserts

Use Copha to create no-bake crackle style bases for delicious cheesecakes, sweet pies and Christmas logs.



Crackle Banoffee Pie

If you are a **Caramilk** chocolate lover then this dessert is for you! A delicious combination of banana and caramel, on a crunchy white crackle base topped with cream, this pie tastes divine and is perfect for entertaining.

Difficulty: Easy
Preparation: 15 min. + 30 min.
Cooking: 60 min.
Makes: 12 crackles



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Ingredients

Crackle base

- 80g Copha, chopped
- ¼ cup (30g) full cream milk powder
- 80g Cadbury Caramilk chocolate®, chopped
- 1 ¾ cups (70g) Kellogg's Rice Bubbles®
- ½ cup (80g) icing sugar mixture, sifted
- ½ cup (40g) desiccated coconut

Caramel filling

- 100g Fairy margarine, diced
- ¾ cup (165g) brown sugar, firmly packed
- 2 x 495g cans sweetened condensed milk

To serve:

- 3-4 bananas, sliced thickly
- 600ml thickened cream, whipped
- Flaked dark chocolate or cocoa powder to garnish (optional)

TIP:

You can melt Copha and Caramilk chocolate in the microwave. Microwave on HIGH for 30 second bursts. Stir well after each burst until melted.

Use the back of a metal soup spoon to evenly spread the crackle mixture base.

Crackle base can be made up to three days ahead. Cover and refrigerate.

Method

Crackle base

1. Combine Copha, milk powder and Caramilk chocolate in a medium heatproof bowl. Sit bowl over a saucepan of simmering water. Stir over a low heat until melted and combined.
2. Mix together Rice Bubbles icing sugar and coconut in a large bowl. Add the melted Copha mixture and mix well. Chill for 5 minutes or until mixture begins to harden slightly.
3. Press the crackle mixture evenly over the base and sides of a greased 4cm deep, 23cm (base measurement) loose bottom tart tin. Place onto a baking tray and refrigerate until firm.
4. Just before serving, transfer crackle base onto a serving plate.

Caramel filling

1. Combine all ingredients in a small saucepan and heat over medium - low heat. Cook, stirring constantly for 5 minutes or until boiling and thickened.
2. Transfer caramel to a heatproof bowl and cool (approx. 20 minutes) until just warm.
3. Spoon caramel filling into crackle base and smooth the top. Arrange bananas over the top and spoon over whipped cream. Garnish with chocolate and serve immediately.

Crackle Log

**White Forest
Crackle
Cheesecake Log**



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video



Cheesecake Bases

**Chocolate and
Peanut Butter
Mousse Cake**



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recipe



**Cherry
Coconut
Cheesecake**



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video



**Lemon & White
Chocolate
Cheesecake**



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video



Fun recipe ideas for Kids



Crackle
Popcorn

Want the kids to help in the kitchen? Copha is an ideal ingredient to make “no-bake” fun novelty recipes

Difficulty: Easy
Preparation: 30 min.
Cooking: 60 min.
Makes: 10 -15 small popcorn bags



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video

Ingredients

- 250g (1 block) Copha
- 200g white chocolate, chopped (not compound)
- 125g (1 cup) icing sugar – sifted
- 60g (½ cup) milk powder
- 4 cups Kellogg's Rice bubbles®
- 100g (1 cup) desiccated coconut
- Natural food colouring (multi-colours) e.g. red, green, yellow, blue

FUN & YUM:

You can't go wrong with these popcorn sized colourful chocolate crackle balls - the kids will love helping to make and eat them too!

Method

1. Line 2 flat baking trays with baking paper.
2. Combine white chocolate and copha in a large bowl. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
3. Add the icing sugar, milk powder, Rice Bubbles® and coconut. Stir to combine.
4. Divide mixture evenly into 4 bowls and put a few drops of food colouring in each to get the desired colour you want. Rest the crackle mix for 20 minutes.
5. Pinch off walnut sized pieces and shape into popcorn balls. Place popcorn crackle balls in fridge to set for 1 hour.

Assembly

- Mix up the different colour popcorn crackles and divide evenly into popcorn bags or tubs before serving.
- Store popcorn crackles in an airtight container in the fridge for up to 4 days.

Fun Novelty Ideas



**Chocolate
Crackle Bunnies**



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recipe

IDEA:
Fantastic gift
idea at Easter



**White Crackle
Bunnies**



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video



**White Crackle
Snowmen**



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video



**Popping
Candy Bark**



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Popular Recipes



Lemon Coconut Slice

Difficulty: Easy
Preparation: 30 min.
Makes: 24

Ingredients

Base

- 125g (½ block) Cophia, chopped
- 250g (1 packet) Arnott's Milk Coffee Biscuits®
- 80g (1 cup) desiccated coconut
- 160g (½ cup) sweetened condensed milk

Lemon Topping

- 185g (¾ cup) Cophia, chopped
- 110g (¾ cup) white chocolate melts
- 200g (¾ cup) sweetened condensed milk
- 250g tub sour cream
- 60ml (¼ cup) lemon juice
- 2 teaspoons finely grated lemon rind
- 40g (½ cup) desiccated coconut, extra
- 1 teaspoon finely grated lemon rind, extra

5 STAR RECIPE:

One of our **most popular** recipes. This no-bake, easy to make lemon coconut slice has a light and creamy texture and is perfect for morning or afternoon tea or for sharing with friends – If you want to!

Method

Base

1. Grease and line a 20cm x 30cm slice tin. Make sure the paper has a 2cm overhang.
2. Melt the Cophia in a microwave on high or in a saucepan until fully melted. Using a food processor, process the biscuits and coconut until they resemble fine breadcrumbs.
3. Add the melted Cophia and sweetened condensed milk and mix together. Press the biscuit mixture firmly into the tin, using the back of a spoon. Put in the fridge to set for 10 minutes.

Lemon Topping

1. Melt the Cophia and chocolate in a microwave on high or in a saucepan over low heat until fully melted and combined.
2. Place sweetened condensed milk, sour cream, lemon juice and rind in a large bowl and mix to combine. Add the Cophia chocolate mixture and mix until smooth.
3. Pour over the base and smooth the top. Put in the fridge to set for 20 minutes.
4. Place extra coconut and lemon rind in a small bowl and mix to combine. Sprinkle over the slice to serve. Slice into 24 bars.

Note:

This slice will keep in an airtight container in the fridge for up to 3 days.



Scan for more great recipes

Pure White Frosting



Looking for a super white frosting recipe to decorate your cakes and cupcakes?



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This Copha recipe guarantees a perfect bright white colour every time!

Difficulty: Easy
Preparation: 10 min.
Makes: 2 ½ cups

Ingredients

- 250g (1 block) Copha, at room temperature, sliced
- 360g (3 cups) icing sugar mixture, sifted
- 2 tsp. vanilla extract
- 2 tbsps boiling water

Tips

- To soften Copha, leave it out of the fridge for at least 24 hours. Thinly slice or grate.
- Alternatively, run the outside of the mixing bowl under hot water then add sliced copha and beat. Do not melt Copha.
- There is enough frosting to ice a 22-23cm cake or 24 cupcakes.
- Frosting is best used immediately after making. Add a little extra boiling water if frosting starts to firm up.

Method

Base

1. Place Copha in a large bowl of an electric mixer. Using the paddle attachment, beat on a low speed until smooth. Increase speed to medium and beat for a further 3-4 minutes, or until white and creamy. Beat in vanilla.
2. Gradually add sugar, ½ cup at a time, beating until combined. Add boiling water and beat until smooth.

White Christmas 3 Ways



GIFT IDEA:

White Christmas will keep in the refrigerator for 2-3 weeks. It can also be frozen for up to 6 months. Simply slice up and store in an airtight container, labelled and dated. Defrost in the refrigerator.

1 Traditional White Christmas



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A traditional Christmas favourite everyone loves and is so easy to make.

Difficulty: Easy
Preparation: 15 min.
Cooking: 15 min.
Makes: 24

Ingredients

- 250g Coha
- 3 cups Kellogg's Rice Bubbles®
- 1 cup desiccated coconut
- ¼ cup icing sugar, sifted
- 1 cup powdered milk
- 1 cup packaged, dried mixed fruit
- Glace cherries for topping

Method

1. Combine dry ingredients in a mixing bowl.
2. Melt Coha slowly over low heat.
3. Cool slightly, pour onto dry ingredients.
4. Mix well.
5. Working quickly spoon into paper patty cases or press into a lamington tin.
6. Freeze until set (about 15 minutes), then store in the refrigerator.
7. Cut into fingers, top with glace cherries and serve.

2 White Chocolate Christmas with Craisins & Pistachios

Twist the old favourite White Christmas with the inclusion of white chocolate chips, craisins and pistachios finished with delicious dark chocolate.



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3 White Christmas Minty Treats



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Or give it a mini makeover with a hint of mint flavour shaped into mini White Christmas puddings and then top with chocolate and decorations.



GIFT IDEA:

White Christmas is a great gift idea - just package in clear cellophane wrap and tie with colourful ribbons.



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memories
{ since 1933 }

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