

# MINI WAGON WHEELS



This week's recipe of the week has been shared by [Plastic Free Herbivore](#), Jess Wicks. Mini Wagon Wheels, a tasty and nostalgic treat. Homemade shortbread biscuits, with coconut cream and blueberry jam coated in dark chocolate. Yum!

**Makes:** 16 biscuits

## Ingredients

### Shortbread Biscuits

50g *plant milk* of choice  
100g *cocoa butter*, melted or *coconut oil*  
100g *brown sugar* or *sugar* of choice  
200g *plain flour*

### Cream

60g *coconut cream fat* (leave a can of coconut milk or cream in the fridge and use the solid part once it has separated).

### Jam

8 tsp *blueberry jam* or jam of choice

### Chocolate

160g *dark chocolate*

## Instructions

Preheat the oven to 180 degrees Celsius.

In a medium mixing bowl, mix the biscuit ingredients until well combined then refrigerate (covered) for up to 20 minutes.

Use a rolling pin to flatten mixture onto the bench and then use a round biscuit cutter or jar to cut your dough into biscuits.

Place biscuits onto a lined tray and bake for 10-15 minutes or until they start to brown. Leave on the bench to cool before completing the next steps.

Take your coconut cream and whip it using a fork to make it easier to work with.

Equally spoon the coconut cream onto half of the number of biscuits. (The amount here depends on the size of your biscuits).

Equally spoon the jam onto the creamed biscuits.

Press all of the bare biscuits onto each biscuit that has the filling (don't press it too hard).

Melt the chocolate in a bowl and coat each biscuit 'sandwich' in the chocolate (using a fork to make the process easy). Place each one back onto the lined tray and place in the fridge.

Enjoy once the chocolate is set (if you can wait that long).

**Dairy-free | Vegan**