

## Bite into the best desserts in the Caribbean

Melanie Reffes, Special for USA TODAY 11:33 p.m. EDT May 8, 2014

Guilty pleasures are as much a part of a Caribbean vacation as a day in a swanky spa and a suite in a spacious seaside resort. If only for a week, ditch the diet and dive into our decadent dessert suggestions. They're sure to please even the pickiest dessert diva and everyone else with an appetite for the sweet stuff.



### Crazy for coconut: Anguilla

Celebrating its twentieth birthday this year, Blanchards is nirvana for foodies, especially those with a sweet tooth. Expertly prepared by Sous Chef Clinton Davis (who does owner Melinda Blanchard's recipe proud), 'Cracked Coconut' is aptly named. Homemade coconut ice cream nests inside a chocolate and toasted coconut shell that has a tiny hole in the center for a drizzle of Bailey's Irish Cream. Save room for it or ask for two forks for sharing; it's worth every calorie and you can always jog on the beach in the morning to work it off. [blanchardsrestaurant.com](http://blanchardsrestaurant.com)



Expertly prepared by Blanchard's Sous Chef Clinton Davis, 'Cracked Coconut' is aptly named with homemade coconut ice cream nesting inside a chocolate and toasted coconut shell that has a tiny hole in the center for a drizzle of Bailey's Irish Cream. (Photo: Ben Fink)

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