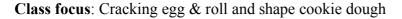




Coconut Cookies

Season: Spring
Type: Dessert
Serves: 36 tastings
From the garden: -





Equipment:	Ingredients:
Kitchen Aid Mixer Measuring cups Measuring spoons Baking tray x 3	250g butter (soften using microwave) ³ / ₄ cup icing sugar 1 egg
Baking paper Serving plate x 5 Kitchen tong x 5	2 ½ cups plain flour 1 ½ teaspoons baking powder 1 ½ cups desiccated coconut

What to do:

- 1. Heat oven to 160C.
- 2. Prepare all of the ingredients based on the instructions in the ingredients list.
- 3. Put the <u>first 3 ingredients</u> in the Kitchen Aid mixing bowl, beat until light and fluffy.
- 4. Add the <u>next 3 ingredients</u>, continue beating on low speed until just incorporated.
- 5. Roll one tablespoon of mixture into a ball and slightly flatten it. Repeat.
- 6. Place on the lined baking trays.
- 7. You should get 36 cookies in total.
- 8. Bake for 15 minutes or until lightly golden.
- 9. Serve into 5 large serving plates with a kitchen tong in each.