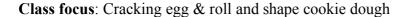




Coconut Cookies

Season: Autumn Type: Dessert Serves: 32 tastings From the garden: -





Equipment:	Ingredients:
Kitchen Aid Mixer	250g butter (soften using microwave)
Measuring cups	³ / ₄ cup icing sugar
Measuring spoons	1 egg
Baking tray x 3	
Baking paper	2 ½ cups plain flour
Serving plate x 5	1 ½ teaspoons baking powder
Kitchen tong x 5	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 32 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.