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Coconut Cookies



Ingredients

Refined flour - 2 cups
Dessicated coconut - 80g
Icing sugar - 110g
Vanilla essence - 1 tsp
Baking powder - 1/2 tsp
Baking soda - 1/4 tsp
Unsalted butter - 80g
Milk - 5 tbsp

Preparation

- 1 Sieve refined flour and baking powder together.
- 2 Take soft butter in a bowl, add icing sugar and mix gently.
- 3 Add vanilla essence and coconut to the butter, and mix again.
- 4 Now add the butter mix to the flour and mix with your finger tips.
- 5 Add milk and mix gently and make a dough.
- 6 Roll to make a cylinder and make thin slices from the dough.
- 7 Flatten the pieces a little with your hands and then with a fork, to get a nice pattern on the biscuits.
- 8 Place in a baking tray and bake in a preheated oven on 150 degrees C or 302 degrees F for 25 minutes.
- 9 Cool on a wire rack for an hour and your coconut cookies are ready to serve.

Cooks Note

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