

COCONUT BISCUITS

Equipment; baking tray, 2 x mixing bowl, wooden spoon, scales, small basin, tablespoon, fork

ingredients

- 125g self-raising flour – mixing bowl 1
- 125g desiccated coconut – mixing bowl 1
- 125g sugar – mixing bowl 1
- 1 egg, lightly beaten – small basin
- 125g butter, melted – mixing bowl 2

method

1. Preheat oven to 180°C. Line the baking tray with baking paper and set aside.
2. Melt the butter in the microwave. (Mixing bowl 1)
3. In mixing bowl 2, add the flour and stir in the coconut and sugar to combine.
4. Mix in the egg and then add melted butter until all ingredients are moist.
5. Roll tablespoon-sized balls of the mixture and place on baking tray, spaced well apart.
6. Bake for 12 mins. Remove from the oven and leave to cool on the baking tray for 5 mins.
7. Transfer to a wire rack to cool further.

Recipe Evaluation

Method



Taste

1	2	3	4	5
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