

East West Bake Cooking Show
COCONUT COOKIES
Chef Norman Musa

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Episode 13 – Coconut Cookies
by Chef Norman Musa

Makes 16

Ingredients

60g butter, softened

125g caster sugar

1 large egg, beaten

75g desiccated coconut

A pinch of salt

150g plain flour

8 glace cherries, halved

Line baking sheets with non-stick liner or baking parchment

Set the oven to gas mark 4 or 180C

Tip the butter and sugar into a bowl and beat them together until smooth. Add the beaten egg. Add the coconut to the creamed mixture and then the flour. Mix all the ingredients together to give a smooth, firmish dough. Divide the dough into 16 pieces and roll each piece into a ball. Flatten the balls to about 4-5cm (1 1/2-2in) in diameter and place them on the lined baking sheets. The cookies spread slightly during cooking, so don't place them too close together. Press half a glace cherry on top of each biscuit.

Bake the biscuits in the centre of the oven for 15 mins (13 mins in a fan oven) or until they are a light-golden colour.

Remove the baking sheet(s) from the oven and leave the biscuits to cool for a few minutes, and then slide them on to a wire rack to cool completely.

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