



COCONUT COOKIES

Makes about 50 small cookies

Ingredients

For the dough:

235 millilitres vegetable oil

200 grams white sugar

7 grams vanilla sugar (or use a few drops of vanilla extract)

7 grams of baking powder

3 eggs

The zest of one lime

About 400 grams flour

To top:

About 300 grams apricot jam

About 200 grams finely shredded coconut

Method

Toss the first 6 ingredients into a steep-rimmed bowl and mix together with your hands until it all comes together into a dough. Gradually add the flour and continue to mix until the resulting dough is just slightly squishy. You know it's ready when you can easily pull a little piece off and roll it into a ball between your hands without it sticking.

Cover with cling wrap and let sit for 5 minutes. Then, pull off grape-sized pieces of dough and roll into balls. Place on a baking sheet and bake in a preheated 180° C (350° F) oven for 20-30 minutes, or until golden brown.

Then, using your fingertips, brush with apricot jam and roll in shredded coconut. Serve with mint tea.

Notes:

· Try these with any other jam, too! Fig jam is one of our favourites.

