Coconut Biscuits Recipe

You will need

- 250g plain flour
- 200g butter or dairy free spread
- 100g sugar
- 75g dessicated coconut
- 1 tsp cinnamon
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 pinch salt
- One block each of ready-to-roll icing in green, orange and black
- Icing sugar
- A Snowman-shaped cookie cutter

**STEP 1**
Place all dry ingredients into a bowl and mix well to combine.

**STEP 2**
Place the spread and vanilla in a separate bowl and mix together until soft.

**STEP 3**
Gradually add the dry ingredients into the wet ingredients.

**STEP 4**
Once all dry mix has been added and the mixture is starting to come together, turn out onto a floured surface and knead until completely combined and soft.

**STEP 5**
Wrap in cling film and leave in the fridge for at least half an hour.

**STEP 6**
Remove biscuit mix from fridge and preheat oven to 180 degrees. Roll out the biscuit mix to 5mm thick and cut out snowman shapes using the cutter.
Place on a lined baking tray and bake for 14-16 minutes until just turning golden, then leave to cool.

Cut 24 pieces for the scarves measuring approximately 5mm x 3cm. Using a knife, make small incisions into the end of each.

Roll out a small amount of green icing and using the cookie cutter, cut out 12 hat shapes.

Using the orange icing, roll twelve small ovals measuring approximately 3mm x 4mm for the noses.

Using the black icing, roll 36 small black balls measuring approximately 2mm each.

Assemble the pieces onto each snowman, using a little icing sugar mixed with water to adhere the icing to the biscuit.