

# Coconut Biscuits Recipe

## You will need

- 250g plain flour
- 200g butter or dairy free spread
- 100g sugar
- 75g desiccated 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

STEP 2

STEP 3



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

STEP 4



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

STEP 5



Gradually add the dry ingredients into the wet ingredients.

STEP 6



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.



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



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.

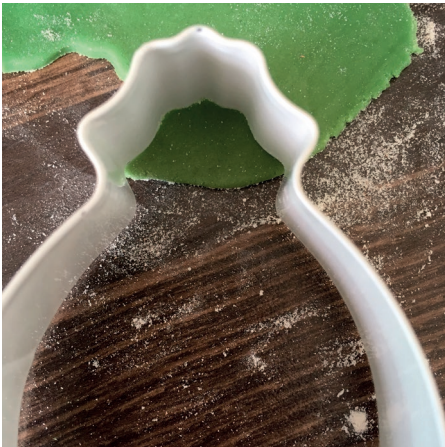
### STEP 7



Place on a lined baking tray and bake for 14-16 minutes until just turning golden, then leave to cool.



### STEP 8



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

### STEP 9



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

### STEP 10

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

### STEP 11

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

### STEP 12

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

