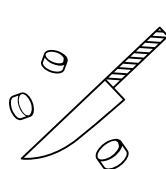


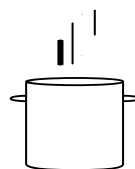


## Chunky Coconut and Cherry Biscuits

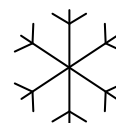
If you are a fan of shortbread, you'll love these coconutty biscuits. If they aren't all gobled up, they'll keep for 3 days in a sealed container.



20



15



24

### Ingredients

125g The Groovy Food Company organic virgin coconut oil, solid (at room temp)

75g golden caster sugar or xylitol

1 egg, beaten

225g plain flour

1 tsp baking powder

1 tsp vanilla extract

25g cornflour

85g glace or dried cherries, chopped

3 tbsp desiccated coconut

### Directions

1. Heat oven to 180C/160C fan/gas 4 and line two trays with baking parchment.

2. Whisk together the coconut oil and sugar with electric beaters until pale and creamy. Add a pinch of salt and the remaining ingredients, except the desiccated coconut and cherries, then whisk to combine - the mixture should resemble breadcrumbs. Stir through cherries then get your hands in and squeeze firmly to form a dough.

3. Shape into two 14cm logs, wrap in cling film twisting the ends like a cracker, and chill for 20 mins.

4. Slice the dough into circles about 1cm thick, a serrated knife works well, and space well on the trays. Scatter over the desiccated coconut and very lightly push down on each biscuit with the palm of your hand. Bake for 15 mins until golden. Leave to cool on the trays for 10 mins, then transfer to a wire rack to

cool completely.