

Coconut & Lemon Cookies



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients		Weight, g
A	Coconut Flakes	75
	Corn Flour	195
	Biscuit Flour	130
	Baking Powder	3
	Salt	3
	Lemon Peel	70
	Bunge FarmOrigin First Pressed Sunflower Oil	170
	Egg	55 – 60 (1 large)
	Vanilla Essence	5g
B	Coconut Flakes, for coating	30

*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

*Attachment – Paddle

Method:

1. Put A into the mixing bowl, using Paddle attachment and Speed 1, mix for 1 minute or until a dough is formed.
2. Divide the dough into 20g each and form into a flat cylinder shape. Coat the shaped dough with B and lay on a lined baking tray, with adequate spacing between each dough.
3. Bake the dough in the preheated oven at 180°C (top heat) and 180°C (bottom heat) for a total of 25 minutes, with a tray turn after the first 15 minutes. Visually, the cookies should have golden brown appearance on the top and bottom.
4. Cool the baked cookies on the baking tray.
5. Store the cookies in air-tight containers.

This recipe is provided for informational purposes only. We cannot anticipate the conditions under which this recipe and the ingredients from other manufacturers may be used and therefore cannot take responsibility for your final result. It is the user's responsibility to ensure safe conditions in relation to the handling, storage and disposal of the products.