



Ingredients

200g Butter
100g Caster Sugar
200g Plain Flour
85g Cornflour
1 tsp Coconut essence
60g Dessicated coconut

Method

- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour, coconut and coconut essence gradually to the butter mixture until it comes together as a soft dough.
- Place the dough on a piece of cling film and roll into a log about 20 cm in length.
- Then wrap in cling film and place in the fridge to firm up for at least 2 hours.
- Preheat oven to 180 degrees centigrade (160 fan) and line two baking trays with baking parchment.
- Take the dough from the fridge and unwrap and cut into 1 cm wide pieces.
- Place on the baking trays and sprinkle with some extra coconut.
- Bake for 20-25 minutes.
- Remove from oven then leave to cool slightly on the trays then transfer to a wire cooling rack to cool completely.

Coconut Shortbread Biscuits

Sarah's servings: 20, Sarah's skill: Easy, Baking time: 15-20 minutes