

# COCONUT AND CHERRY BISCUITS



**TRIED & TESTED**  
By Food lovers recipes

## COCONUT AND CHERRY BISCUITS

750 ml (3 cups) self-raising flour

750 ml (3 cups) fine desiccated coconut

500 ml (2 cups) sugar

250 g margarine or butter, softened

3 large eggs

60 ml ( $\frac{1}{4}$  cup) milk

5 ml (1 teaspoon) vanilla essence

Glacé cherries, halved

Preheat the oven to 180°C and lightly grease a baking tray.

Combine the dry ingredients in a large mixing bowl.

Add the margarine or butter, eggs, milk and vanilla essence.

Mix all the ingredients until a soft dough is formed.

Roll the dough into tiny balls and place them on the greased baking tray.

Slightly flatten them with a fork and decorate with the glacé cherries.

Bake for about 10 minutes or until the biscuits are golden brown.

Set aside on the baking tray for 5 minutes to cool.

Transfer to a wire rack to cool completely.

Serve with a warm cuppa of your choice.

Recipe and Photo: Mauricia Jordaan