

# COCONUT JAM BISCUITS

- 250 g butter
- 1 cup caster sugar
- 2 tsp vanilla
- 2 eggs
- 2 ½ cups s/r flour
- 2 cups desiccated coconut
- apricot jam

1. Preheat oven to 170 degrees.
2. In a large bowl place the butter and caster sugar and using a wooden spoon cream mixture.
3. Add vanilla and mix well.
4. Beat eggs in separate bowl then gradually combine til smooth.
5. Add sifted flour and 1 cup of coconut.
6. Mix well til just combined into soft dough.
7. Place 1 cup coconut into a bowl.
8. Line 2 baking trays with baking paper.
9. Break off egg sized pieces of dough and roll in extra coconut coating well then roll into a ball then place onto baking trays.
10. Give 5 cm between each cookie allowing room for them to spread.
11. Using the end of a wooden spoon poke a hole into each ball making sure to only push half way through cookie.
12. Fill each hole with jam and bake for 15 minutes or til pale golden