



WILDchild Recipes



Island Choc Chip Cookies

SCRUMPTIOUS COOKIES WITH COCONUT

INGREDIENTS

1 cup softened butter (250g / 9oz)
1 Tbsp vanilla essence
2 cups soft brown sugar
2 eggs
2 cups cake flour
2 cups self raising flour
2 cups desiccated coconut
500g (18oz) dark chocolate chopped
(4 cups chopped)

SERVES

Makes 50 cookies

METHOD

- Preheat oven to 180 °C (350 °F) and grease baking trays.
- Cream the butter and sugar with the eggs and vanilla essence until light.
- Sift in dry ingredients and mix through; add coconut.
- Stir in chopped chocolate. It makes quite a dry mixture.
- Roll into balls and flatten slightly with the palm of your hand.
- Bake in the preheated oven for 20 – 25 minutes until light golden and baked.
- Allow to cool on a wire cooling rack.
- Store in an airtight container for up to 1 month.

