



MANDARIN, PERSIMMON, LEMON AND COCONUT TEA BISCUIT

Season:	Autumn, winter
From the garden:	Mandarin, lemon juice, persimmon (gifted)
Type:	Dessert
Difficulty:	Easy
Country of origin:	Canada
Serves:	30 small biscuits
Source:	acclaimhealth.ca

Equipment

- *chopping board and knife
- *lined baking tray
- *mixing bowl and spoon
- *measuring cup

Ingredients

- *2 mandarins
- *1 persimmon
- *2 tbsp lemon juice
- *2 cups self raising flour
- *110 g butter or margarine
- * $\frac{1}{2}$ cup sugar
- * $\frac{1}{2}$ cup desiccated coconut
- *1 egg, beaten
- *pinch of salt
- *icing sugar

Method

- 1.preheat oven to 180 degrees
- 2.peel the mandarins, remove the stringy white bits and cut the mandarin in half horizontally
- 3.separate the segments and set aside

- 4. cut the persimmon into slices and then into small cubes**
- 5. measure the flour, coconut, sugar and salt into a bowl**
- 6. cut the butter into small pieces and rub it into the dry ingredients**
- 7. add the beaten egg, mandarin segments, persimmon cubes and lemon juice and mix until combined**
- 8. drop around 1 tbsp of the mixture on a lined baking sheet and flatten slightly. Make sure all the biscuits contain some of the mandarin. Keep on going until the mixture is finished. Give the biscuits a bit of space to spread**
- 9. bake for around 15 minutes until slightly golden**
- 10. dust with icing sugar before serving**

Skills: *measuring, slicing, mixing*