



LEMON AND COCONUT COOKIES

Season: All year
From the garden: Lemons, eggs
Type: Baking
Difficulty: Easy
Country of origin: USA
Serves: 30
Source: ihearteating.com

Equipment

- *chopping board and knife
- *citrus juicer
- *measuring cup and spoons
- *lemon zester
- *mixing bowl and spoon
- *plate
- *baking tray
- *whisk

Ingredients

- * $\frac{3}{4}$ cup sugar
- *2 eggs
- * $\frac{1}{3}$ cup coconut oil-melted
- * $\frac{1}{2}$ tsp vanilla extract
- * $\frac{1}{4}$ cup lemon juice
- *2 tsp lemon zest
- *2 cup plain flour
- *1 tbsp cornflour
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{4}$ tsp salt
- * $\frac{1}{2}$ shredded coconut
- * $\frac{1}{4}$ cup icing sugar
- *oil spray or baking paper

Method

- 1. preheat oven to 180 degrees**
- 2. zest the lemon**
- 3. cut the lemon in half and squeeze out the juice. Depending on size you need one or two lemons**
- 4. break the eggs into a cup and whisk**
- 5. add sugar into a bowl with the whisked eggs and give it a good mix**
- 6. add all the other ingredients (except the icing sugar) into the bowl and mix until combined**
- 7. spread the icing sugar onto the plate**
- 8. scoop a teaspoon of mixture out and roll it into a ball**
- 9. roll the ball in icing sugar and place it onto the baking tray**
- 10. place the tray into the oven and bake for around 10 minutes until set**

Notes:

Skills: measuring, *mixing...*