



coconut olive oil biscuits

Ingredients for 15 biscuits:

100g grated coconut
60g sugar
80g flour
1/2 sachet baking powder
1 egg
70g PDO huile d'olive de Nyons



Preparation: 10 mins
Cooking: 12 mins

Preheat the oven to 180°C.

In a salad bowl, mix the grated coconut, sugar, flour and yeast. Add the egg and the olive oil, mix with a wooden spatula.

Use a teaspoon to scoop out ball shapes from the dough. Place them on a tray lined with baking paper, spacing them out.

Moisten your hands to flatten lightly the balls with your palm.

Put in the oven for 10 to 12 minutes until lightly golden. Leave them to cool down on a wire rack when removed from the oven.