



Crumble biscuits

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Ingredients

- 100 g Butter
- 100 g Sugar
- 160 g Cake Flour
- 2 g Baking Powder
- 70 g Glace cherries
- 20 g Fine Coconut
- 1 Chocolate Flake®(60 g)

Method

- Pre heat oven to 180°C.
- Toast the Coconut until golden brown. (this will go very quick)
- Cut the Cherries in ¼ and add the Coconut. The Coconut will stick to the Cherries.
- Crumble together the Flour, Butter, Baking powder and sugar.
- Add the Cherrie Coconut mix to the flour that should resemble crumbs.
- Crumble a Flake into the mixture and mix/toss lightly.
- On a baking tray lined with a Teflon sheet or Baking paper.
- Scoop Table spoons full into ring shaped cookie cutter. Remove the cutter every time, The cutter is just to keep the crumbs sort of together. Do not press flat.
- Bake till light brown at 180°C for 10 minutes.
- Allow to cool slightly on pan before removing.
- leave till cool and store in air tight container.

Make 20 Biscuits