

# Coconut Cookies



## Shopping List

- Unsalted Butter



- Flour



- Light Brown Sugar



- Rolled Oats



- Desiccated Coconut



- Golden Syrup



- Bicarbonate of Soda



- Non-stick baking paper



## Ingredients

150g jumbo rolled oats

100g light brown sugar

100g plain flour

100g desiccated coconut

100g unsalted butter

2 tablespoons golden syrup

½ teaspoon bicarbonate of soda

## Method

1. Wash your hands.
2. Get an adult to preheat the oven to Gas Mark 4 or 160C.
3. Line a tray with non-stick baking paper.
4. Mix flour, sugar, coconut and oats together in a bowl.
5. In a pot, melt the butter and golden syrup over a low heat.
6. In a small bowl dissolve the bicarbonate of soda in 2 tablespoons of boiling water.
7. Add the bicarbonate of soda and water mixture to the syrup and butter mixture.
8. Make a hole in the dry ingredients. Pour the syrup mixture in the hole and mix it together well.
9. Make balls with the mixture and put them on a baking tray. Flatten them using a fork.
10. Cook in the oven for 15-20 minutes or until the cookies are golden brown.