

A top-down photograph of a tea set and cookies. In the upper left, a white teacup with a handle sits on a matching saucer, both decorated with a delicate floral pattern. The cup is filled with a light-colored liquid, likely tea. To the right, a matching floral-patterned plate holds several round, golden-brown cookies. The cookies have a textured surface, suggesting they contain coconut or other ingredients. The entire scene is set against a light-colored, textured background.

COCONUT COOKIES

INGREDIENTS

75 g Cocos Premium MCT Oil

40 g of Butter

1 cup Sugar

1 Egg

1/2 Tsp Vanilla Extract

1 cup All-purpose Flour

1/4 cup Cocos MCT Powder

1/2 Tsp Baking Soda

1/4 Tsp Salt

1 1/3 Desiccated Coconut



DIRECTIONS

1. Combine the flour, MCT Powder, baking soda, and salt. Set aside.
2. In a medium bowl, cream the butter, oil and sugar until smooth. Beat in the egg and vanilla extract until light and fluffy.
3. Gradually blend in the flour mixture, then mix in the desiccated coconut.
4. Preheat oven at 175°C. Bake for about 8-10 mins in preheated oven.



TIPS

Replace a portion of
white sugar with
coconut sugar for added
aroma and taste !