



Christmas Special Recipe

Coconut Cookie

Plan the perfect traditional Christmas menu with this buttery cookie, topped with buttercream frosting and Coconut.

The cookie is delicious, buttery & sugary that can actually be used as a cut out recipe with other shapes. A little coconut extract can be used to top up the coconut flavour.

Course: Dessert

Preparation Time: 30 Mins

Cooking Time: 10 Mins

Total Time: 40 Mins

Ingredients:

Cookies:

- 1 cup butter (Room temperature)
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon coconut extract (or vanilla)
- 1 ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 3 cups flour



Frosting:

- ½ cup butter (Room temperature)
- 3 cups powdered sugar
- 2-3 tbsp milk

Decorations:

- 1 ½ cups “IYYA Foods Desiccated Coconut Powder”
- ¼ cup chocolate chips
- ¼ cup mini chocolate chips
- ¼ cup fondant, coloured orange

Instructions:

- Preheat oven to 350° F. Line baking sheet with parchment paper and set aside.
- In the bowl of your stand mixer fitted with the paddle attachment, beat the butter and sugar together on medium speed until light and fluffy.
- Add the egg and the coconut (or vanilla) extract and continue mixing until combined and smooth, scraping the sides of the bowl as necessary.
- Turn the mixer speed to low and add the baking powder, salt, and flour, mixing until the dough comes together.
- Divide the dough in half and on a floured work surface, roll the dough to 1/3- inch thick Using a large round cookie cutter (3- inches in diameter) cut out the dough and place the circles onto the prepared baking sheet 1 ½ inches apart. Re-roll the leftover dough and repeat the process, using all the dough.
- Bake for 8-10 minutes, or until the edges are lightly golden.
- Allow the cookies to cool on the baking sheet for 5 minutes and then transfer to a wire rack to cool completely.



Frosting:

- In the bowl of your stand mixer fitted with the paddle attachment, beat the butter until creamy.
- Turn mixer to low and add in powdered sugar and 2 tablespoons of milk.
- Mix for 1-2 minutes until creamy, scraping the sides of the bowl as necessary.
- Add in the additional tablespoon of milk if a creamier frosting is desired.

Decorating:

- Spread frosting on top of each cookie.
- Pour “IYYA Foods” Desiccated Coconut Powder onto a plate and dip each cookie into the Desiccated Coconut Powder, by pressing on it to make sure the coconut sticks to the frosting.
- Press 2 chocolate chips into the frosting to make eyes, and press 5 mini chips into the frosting to create the mouth.
- Form the fondant into 1/2- inch cones to use as noses and press the nose into the frosting.

“IYYA Foods Desiccated Coconut Powder” contributes to the sweetness, making this a fairly healthy dessert with a balanced mix of ingredients.

This is a nutritious Coconut Cookie prepared in an elegant, easy & an impressive way, just what you want during this Christmas season.

Merry Christmas!

Happy Festive Celebrations!

**BROUGHT TO YOU
BY**



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