

AMERICAN CHOCOLATE COOKIE

Ingredients:

- 1 cup of flour
- 2 tablespoons of cocoa
- ½ cup of butter
- 1/3 cup of caster sugar
- ¼ teaspoon of vanilla
- 1/3 cup of coconut
- 1 tablespoon of icing sugar



Method:

1. Set oven 180°C
2. Grease oven tray
3. Sift flour and cocoa
4. Cream butter, sugar and vanilla Add coconut
5. Add flour and cocoa and mix thoroughly
6. Using your hands knead the mixture until it is one big ball and soft and dark
7. Roll into balls about 2 tablespoons
8. Place the balls onto a greased tray and push flat
9. Cook at 180°C for 10-15minutes
10. Cool on a cake cooler

*Don't be afraid to double the
recipe to get more cookies.*