

ANDREW FAIRLIE'S KILTY COOKIES

"Why not have a bake sale this Kilts for Kids Day with my special chocolate and coconut cookies?"

CHOCOLATE AND COCONUT COOKIES

(Makes 20 biscuits)

500g Icing Sugar
500g Desiccated Coconut (Lightly Toasted)
225g Egg Whites
250g Unsalted Butter (Melted)
250g Chocolate Chips

Place the sugar and coconut into a mixing bowl, on a slow speed add the egg whites till fully mixed together.

Slowly add the butter to the mix, when the butter has cooled fold in the chocolate chips.

Place into a container and chill in the fridge for 1 hour.

Pre heat oven to 180C / 350F / Gas 4.

When the mix has set hard, roll it into balls of about 3cm in diameter. Place onto a baking sheet, and bake in a pre heated oven for 10 minutes.

Cool on a wire rack and enjoy!

COOKIES ARE GREAT!!!

Recipe generously donated by Andrew Fairlie,
Andrew Fairlie at Gleneagles

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