

 trade aid



# Chocolate coconut biscuits

This recipe is from our organic, fair trade cocoa powder packaging.

## Ingredients:

150g	Coconut oil*	½ tsp	Baking powder
½ cup	Muscovado sugar*	½ cup	Desiccated coconut
1 ½ cups	Flour	2 cups	Cornflakes
4 tbs	Cocoa powder*	24	Walnut halves

## Icing:

80g	Trade Aid Extra Dark Chocolate*
2 tbs	Coconut oil*
1 cup	Icing sugar

## Method:

1. Preheat oven to 180 degrees Celcius.
2. Melt coconut oil and mix with sifted dry ingredients.
3. Knead in coconut and cornflakes.
4. Roll teaspoon sized portions into balls, press down lightly and bake for 12-14 minutes.
5. Leave to cool before icing.

## Icing:

1. Combine melted Trade Aid Extra Dark Chocolate and coconut oil.
2. Add sifted icing sugar and mix until smooth.
3. Top each biscuit with icing and a walnut half.

**\*Find this ingredient at your local Trade Aid store or stockist.**

**See [www.tradeaid.org.nz](http://www.tradeaid.org.nz) for more recipes**