**Coconut Jam Biscuits**

**Ingredients;**

250 g butter or nutelex

1 cup caster sugar

2 tsp vanilla

2 eggs

2 ½ cups self-raising flour

2 cups coconut

Jam

**Method;**

* Preheat oven to 170 degrees.
* In a large bowl place the butter and caster sugar and using a wooden spoon cream mixture.
* Add vanilla and mix well.
* Beat eggs in separate bowl then gradually combine until smooth.
* Add sifted flour and 1 cup of coconut.
* Mix well until just combined into soft dough.
* Place 1 cup coconut into a bowl.
* Line 2 baking trays with baking paper.
* Break off egg sized pieces of dough and roll in extra coconut coating well then roll into a ball then place onto baking trays.
* Give 5 cm between each cookie allowing room for them to spread.
* Using the end of a wooden spoon poke a hole into each ball making sure to only push ½ way through cookie.
* Fill each hole with jam and bake for 15 minutes or until pale golden

Happy eating 