Lemon coconut biscuits

Ingredients:	Equipment:
240g butter	Measuring scales
2 egg	Measuring cups
2 cup S.R flour	Teaspoons
2 cup coconut	4 baking trays
2 cup castor sugar	Baking paper
2 lemon	Sifter
½ teaspoon vanilla essence	Large mixing bowl
	Small sauce pan
	Wooden spoon
	Zester
	Green chopping board
	Large kitchen knife

Method:

1. Pre heat oven 180c.
2. Line four baking trays with baking paper.
3. Zest lemons and chop rind finely.
4. In a large mixing bowl sift flour, add coconut, lemon rind and sugar and stir together.
5. In a small saucepan heat butter gently to melt.
6. Pour onto dry ingredients, add egg and vanilla and stir to thoroughly mix.
7. Put out on trays in small spoonfuls allowing room for biscuits to spread during cooking.
8. Bake in oven for 10-15 minutes.