

## Coconut Jam Drops

### Ingredients

- 1 cup fine desiccated coconut
- 1 ½ cups plain (all purpose) flour
- 1 teaspoon baking powder
- ⅔ cup caster sugar
- 113 g unsalted butter, softened
- 1 large egg, room temp
- 1 teaspoon vanilla extract (optional)
- ¼ cup strawberry jam

### Method

1. Preheat the oven to 180C / 350F / 160C fan forced. Line 2 cookie trays with baking paper.
2. Mix together the coconut, flour and baking powder - set aside.
3. Beat together the butter and sugar until light and creamy. Add the egg and vanilla and beat well to combine.
4. Add half the dry ingredients and mix until just combined. Repeat with remaining dry ingredients.
5. Roll approximately 3 teaspoons of dough into balls (notes). Use your thumb to make a deep dent in the top of each one.
6. Add ½ teaspoon of jam into the indentation.
7. Bake for 11-12 minutes, turning the tray at half way, until the edges turn golden.

### Notes

For best results, you should always weigh ingredients like flour and sugar ·

Rolling the cookie balls - I like to scoop the dough with a mini cookie scoop, so all cookies are the same size and then roll them with hands to smooth out.