

Simmonds Tyres

BRIDGESTONE



CARMEN'S CHRISTMAS COOKIES (Kokosbuserl "Coconut Kisses")

When we had Carmen from Austria living with us she used to love helping with the baking and Christmas was her favourite time of year.

In Austria Carmen would make Vanillekipfel and Kokosbuserl, and she gave Anita and Georgia the recipes. Here they are!

Ingredients

4 x egg whites
250g coconut
250g icing sugar
Squeeze lemon juice

Method

Heat oven to 170 deg Celsius. Cover 2 oven trays with baking paper.

Beat the egg whites to firm peaks. Add the icing sugar, coconut and lemon juice and mix to a thick cream.

Put teaspoonsful onto the oven trays and bake for 15 minutes until light golden brown.

Remove from baking paper when cool. They are very soft so be gentle!

