

Lime & coconut crunchies.

Makes: 12 biscuits

Cooking time: 10-15 minutes

Ingredients

1 Church & Manor duck egg

50g/2oz butter, softened

75g/3oz icing sugar

Rind and juice 2 limes

100g/4oz plain flour

1.25ml/¹/₄ tsp baking powder

50g/2oz desiccated coconut

To decorate:

25g/1oz large coconut shreds

65g/1¹/₂ oz icing sugar

Method

1. Preheat the oven to 180°C/350°F/Gas 4. Lightly oil two baking sheets.

2. Cream the butter and sugar together until light and fluffy. Reserve 1 tbsp of the lime juice. Add the remaining lime juice, rind, egg, flour, bicarbonate of soda, desiccated coconut and mix well to form a soft dough.



3. Place six spoonfuls of the mixture well apart on each of the baking sheets. Flatten with a fork to a 7.5cm/3in round, then sprinkle over the coconut flakes. Bake for 10-12 minutes until golden. Transfer to a wire rack to cool.

4. To decorate, mix the reserved lime juice with the icing sugar to make a thin icing and drizzle over the biscuits. Leave to set. These biscuits can be stored in a container for up to 3 days.