

Coconut Hay Stacks

Ingredients:

½ lb (230gm) Desiccated Coconut

¼ lb (125gm) Sugar

1 egg

Cochineal food coloring

Method:

Mix all ingredients apart from the Cochineal together.

Divide the mixture into two parts.

Add a few drops of Cochineal to one half of the mixture (This step may be left out if you wish).

Form 'haystacks' with the mixture using an egg cup as a mould and place on an oven tray.

Bake in a 'steady' oven (approx. 170 – 180 degrees Celsius) until firm.

These are a very Moorish coconut biscuit which are a favorite of many.

MCH-Hansel's.