



Sweet and Soft Coconut Balls

NIBBLEDISH CONTRIBUTOR

Ingredients

100 gr. confectioners' sugar
1/2 cup coconut milk
2 tbsp corn oil
1 tsp baking powder
2 tbsp cake flour
200 gr. flaked coconut
about 15 toasted hazelnuts

Instructions

Preheat oven to 140°C. Line a cookie sheet with a baking paper.

In a large mixing bowl combine the sugar with the oil and the milk. Add the flour and whisk until well combined, add the coconut and the baking powder. Stir well with a wooden spoon.

Shape a small balls from the batter, flat it onto your hand, place 1 hazelnut in the center and close the ball. Pour onto the prepared cookie sheet. Bake about 20-25 minutes.

Cool completely on a wire rack, because when the balls are still warm are very soft and it's very easy to break them. When the cookies are cooled, pour each into a small paper cups and serve with a cup of coffee!