

SHREDDED COCONUT and CHOCOLATE BISCUITS.

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Preparation Time; 15 Minutes.

Total Cooking Time; 30 Minutes.

This recipe will Make 10 to 12 Biscuits.

INGREDIENTS:

- 3 Table Spoons of Canola Margarine.
- 2 ½ Cup of Milk.
- 3 Table Spoon of Baking Powder.
- 1 ¼ Cup of Cake and Pastry Flour.
- 4 Squares of 100 % Pure Baker's Chocolate. (112.5 grams)
- 1/3 Cup of COCOA Powder.
- 1 ½ Cup of Shredded COCONUT.

METHOD:

-- First premix the flour and the Baking Powder and put aside for now. Then in a 4 quart cooking Pot, put the margarine and melt it at medium heat then add a bit of the flour to thicken it and then add all the Milk and mix well. Bring the heat down. to medium low then add the 4 squares of Chocolate. Stir at low heat until the chocolate is all melted.

-- After the chocolate is all melted turn off the heat but leave the pot on the stove for now. Mix the rest of the flour in and mix in slowly to the Milk while briskly whipping with a whisk till the batter is well mixed.

-- After you have all the Milk and flour well mixed together remove the pot from the heat and put on a cold surface.

-- Now add the COCOA Powder and the Shredded COCONUT.

-- Mix well and then using a large spoon, place the mix on a baking tray covered with parchment paper. Try to equalize the size of the Biscuits and their thickness to about ¼ to ½ inch thick to make about 10 to 12 Biscuits.

-- Then cover only the top of the Biscuits with more Shredded COCONUTS and firmly tap the COCONUT on the biscuits using your hand or a flat spatula.

-- You can also roll the mix into small 1 ½ inches balls and in this case roll the balls in a bowl of Shredded COCONUT to cover them on all Sides with COCONUT.

-- Preheat the oven at 350 degree Fahrenheit and bake on the middle rack for 25 to 30 minutes or until the coconut on the top start to brown. Do not let the coconut burn.

-- After the biscuits or Balls are cooked transfer them on a plate and let them cool down and serve or wrap individually in cellophane paper and put in the fridge or freezer for later consumption.



BON APPÉTIT