

Coconut Chocolate Wreaths

Difficulty: 1/5 **Time:** 1 hour + chilling time

Ingredients:

- 350 gr Wheat flour
- 140 gr Sugar
- Dash of salt
- 1 tsp vanilla extract
- 100 gr Desiccated coconut
- 225 gr Softened butter
- 1 Egg yolk



Decoration:

- 100 gr couverture chocolate

Instructions:

1. Knead all the ingredients above into a dough. If you don't like coconut, replace it with the same amount of flour to improve the consistency. The dough is on the softer side. Wrap the dough in cling film and put it in the fridge for one hour.
2. Remove half of the dough from the fridge and roll it out either on a well floured surface or between two sheets of baking parchment to 3mm thickness.
3. Preheat the oven to 190°C.
4. Cut out the wreath shapes and use a palette knife to transfer them on a lined baking sheet.
5. Bake 10-12 minutes until golden. Leave them to cool on the baking sheet, as the cookie is fragile while warm.
6. Once the cookies have cooled, melt the couverture chocolate according to packet instructions and drizzle over the wreaths. Leave the chocolate to harden completely before putting them away.