

Coconut Butter Cookies



Ingredients:

- 1 stick butter (softened at room temperature)
- 1 table spoon organic coconut butter
- 2/3 cup sugar
- 1.5 cups flour (you may need more but make sure it will be a soft dough)
- 1 teaspoon baking powder

How to prepare:

- Mix and blend all the ingredients to make a soft cookie dough
- Make small one-bite-size cookies or bigger size as you wish
- Place on non-greased cooking pan at 325 F
- Cool them down and enjoy with tea or milk after Iftar dinner kiddos! Don't forget to share with adults too :)

Some notes:

- If you want to make chocolate cookies, add 1 table spoon of extra dark cocoa, and 1 tablespoon less flour
- You can make moon shape cookies! Use white colour for the moon and cocoa for the dark side.
- You can prepare your own coconut butter at home if you have a good food processor.

