



## Lemon, Almond, and Coco-nut Biscuits

With an excess of almond meal (from our almond milk making - check out recipe on the site) and the lemons falling from the mini orchard these biscuits are a great way to make use of excess ingredients.

**Serves: 4, Prep time: 00:30, Cook time: 00:20**

### Instructions

Turn the oven on to 180 degrees fan-bake

In a Large bowl add....

- 1) Almond meal
- 2) Flour
- 3) Dessicated coconut
- 4) Sugar
- 5) Rind of 2 lemons zested
- 6) Baking powder

In a smaller bowl add the coconut oil (melt in microwave if not already), then in a mug add the baking soda and 1 TBSP of the boiling water, mix then add the contents of the mug to the oil in the smaller bowl. Then add the wet into the mixed up dry contents. Add juice of a

### Ingredients

- 2 cups Ground Almond
- 1 tablespoon Flour, wheat, white, Gluten free
- 0.5 cups Coconut, desiccated
- 1 cups Sugar, raw, Fine
- 2 Lemon, Zest
- 0.5 teaspoon Baking Powder
- 0.33 cups Coconut Oil
- 0.5 teaspoon Baking soda
- 1 tablespoon Water, Boiling
- 5 tablespoon Lemon juice

lemon (around 5 TBSP) to get a stiff, just moist mixture. Knead briefly.

Roll into balls place on trays lined with grease proof paper and squash down with a fork.

Place in oven for 12min, then swap trays over and decrease to 170 degrees and bake for 5-6min more until golden.

ENJOY!

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