



**MAKES 12**    20 minutes    10 minutes  
preparation time    cooking time

**INGREDIENTS**

- 150g (5 1/2 oz) plain flour
- 50g (1 3/4 oz) Fairtrade caster sugar
- 1 large egg, beaten
- 50g (1 3/4 oz) Fairtrade soft brown sugar
- 2 tbsp vegetable oil
- 2 tbsp Fairtrade honey
- 50g (1 3/4 oz) desiccated coconut

**METHOD**

**DID YOU WASH YOUR HANDS?**

Sale of FAIRTRADE sugar in Malawi means sugar farmers are able to invest in boreholes for clean water in their communities.



**1**

Preheat oven to 180°/350°F/Gas Mark 4.

**2**

Mix the flour and brown and white sugars in a large bowl.

**3** Add the beaten egg, honey and coconut.

**4** Gradually add the oil to form a firm dough.

**5** Using floured hands, roll the dough into 12 balls and arrange them on a greased baking tray.

**6** Flatten each cookie with the back of a spoon and bake for approximately 10 minutes until golden brown.

**7** Leave to cool on the baking tray for a few minutes before placing on a cooling rack.

**DID YOU KNOW?**

Fairtrade beekeepers in Uruguay have invested their Fairtrade premium in offering training to the co-operative's members, meaning they can improve the quality of their honey.

**WIN THIS...**



Tell us who you're baking for and win a KitchenAid

[fairtrade.org.uk/bigfairbake](http://fairtrade.org.uk/bigfairbake)

Recipe taken from Dorling Kindersley Fairtrade Everyday Cook Book

Scan for more Fairtrade recipes

