



Recipes for Yackandandah hand made preserves, curds and & sauces

Coconut cookies with passionfruit curd

Ingredients

- 1/2 cup all-purpose flour, plus more for work surface
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 cup (1/2 stick) unsalted butter
- 1/3 cup granulated sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 2 cups Yackandandah Premium Passionfruit Curd
- 100g unsweetened medium-flake coconut (about 1 1/2 cups)
- Confectioners' sugar for dusting

Method

- To make the cookies whisk flour, baking powder, and salt in a medium bowl. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, about 2 minutes. Mix in the egg and vanilla. Reduce speed to low. Gradually mix in flour mixture. Stir in coconut. Shape dough into 2 disks; wrap each in plastic. Refrigerate until cold, about 30 minutes.
- Preheat oven to 190°C. Turn out 1 disc of dough onto a lightly floured work surface; roll to a scant 6cm thick. Using a 3cm cookie cutter, cut rounds of dough and place on parchment-lined baking sheets. Repeat with remaining dough. Freeze until firm, about 15 minutes.
- Bake until edges of cookies just turn golden (8 to 10 minutes). Let cool completely on sheets on wire racks.
- Transfer curd to a pastry bag fitted with a medium round tip and pipe curd onto flat side of a cookie, then sandwich with another cookie. Repeat with remaining curd and cookies. Dust with confectioners' sugar before serving.

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