

A top-down view of a rustic wooden cutting board with a natural edge, resting on a white-painted wooden surface. The board is covered with a light dusting of flour and holds approximately 12 round, golden-brown cookies. Each cookie is densely topped with thin, light-colored almond slices. Two hands are visible at the bottom of the frame, with fingers gently touching the edges of the wooden board. The lighting is warm and soft, highlighting the textures of the wood, the cookies, and the almond slices.

MEHKI KOKOSOV PIŠKOTI

SESTAVINE:

- 170g sladkorja
- 160g masla
- 2 jajci
- ščeč soli
- limonina lupinica 1 bio limone
- 170g kokosove moke (grobo mlete)
- 250g bele moke

POSTOPEK:

Najprej z mešalnikom penasto zmešamo maslo in sladkor.

Dodamo jajci, ščep soli, limonino lupinico ter zmešamo, da se vse sestavine povežejo. Nato s pomočjo lopatke narahlo primešamo moko in kokos ter zmešamo v enotno zmes.

Z rokami oblikujemo kroglice in jih polagamo na peki papir. Če je masa zelo lepljiva, dodamo še malo kokosa in jo za nekaj časa postavimo v hladilnik. Pečemo jih na 180°C dobrih 10 minut, da svetlo rjavo porjavijo.