

Coconut Buns



Ingredients

100g SR flour
37½g margarine
25g sugar
25g coconut
1 cherry
½ egg
3 x 15ml milk

Equipment

Large bowl
Sieve
2 small bowls
Plate
Baking tray

Method

1. Set oven to 200°C. Grease baking tray.
2. Collect ingredients
 - flour → sieved into bowl
 - margarine, cherry → plate
 - egg, milk → small bowl (1)
 - coconut, sugar → small bowl (2)
3. Cut the cherry into 8 pieces using a round bladed knife (you will only need to use 6 of these pieces).
4. Cut margarine into 6 pieces and rub into flour until the mixture looks like fine breadcrumbs.
5. Using a knife, stir in the rest of the dry ingredients. Add the egg and milk. Using a knife, mix all the ingredients together to form a soft dough.
(If you feel that your mixture is too dry, add a little more milk.)
6. Using a metal spoon, place small spoonfuls onto the baking tray. **You should make 6 coconut buns.** Place a piece of cherry on top of each bun in the centre.
7. Put baking tray into the oven and bake for approximately 15 minutes. When you think that they are ready take them out. Remember to use oven gloves

