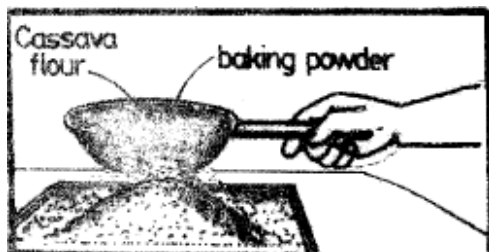
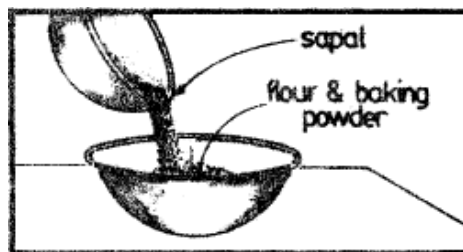


# VICARP R & D INFORMATION SHEETS

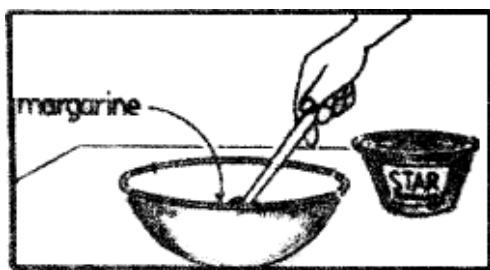
## CASSAVA COCONUT COOKIES



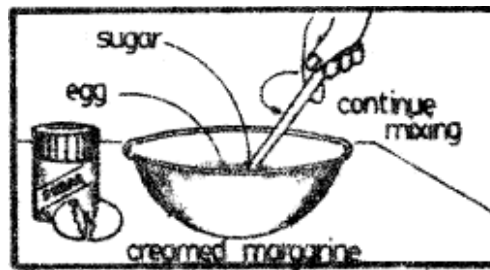
1. Sift together the measured baking powder and cassava flour.



2. Add "sapal" to the baking powder and cassava mixture.



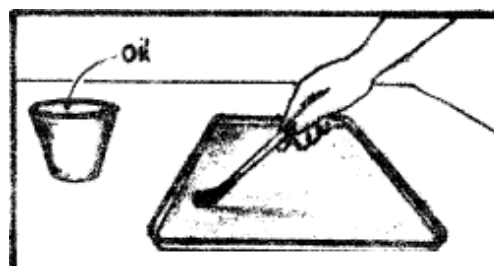
3. In other bowl, cream the margarine.



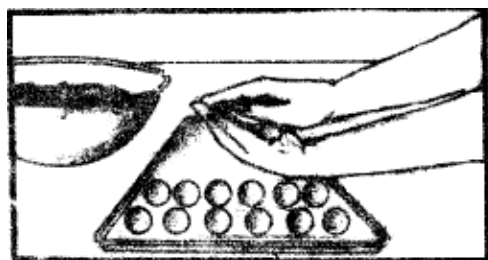
4. Gradually, add the sugar and egg to the creamed margarine.



5. Add the flour mixture to the creamed margarine and blend well to form a soft dough.



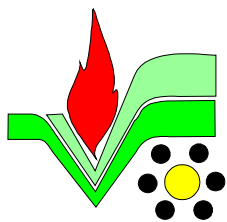
6. Grease the baking pan with oil or butter.



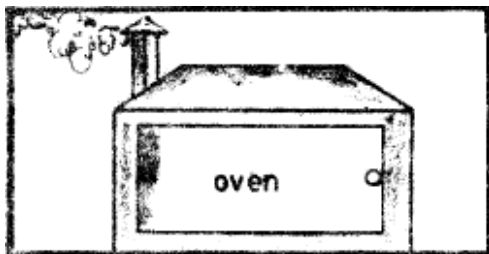
7. Form the soft dough into small balls (approximately 5 g) and place on the greased pan.



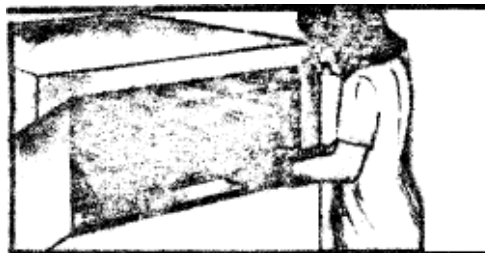
8. With the use of kitchen fork, flatten the balls.



# VICARP R & D INFORMATION SHEETS



9. Bake in a pre-heated oven until golden brown.



10. Remove the baking pan from the oven.



11. While it is hot remove the cookies from the baking pan to avoid scorching.



12. When the cookies are cool, pack in a plastic bag, seal and keep till use or consume.

## *Utensils*

measuring spoon  
measuring cups  
wooden spoon  
mixing bowls  
baking pans  
kitchen fork  
spatula

Yield: 95 pcs.

## *Ingredients:*

2 1/2 cup wheat flour  
2 1/2 cup cassava flour  
1/2 cup sugar  
1 cup butter or margarine  
2 pcs eggs  
5 tsp. baking powder  
2 cup "sapal" (dessicated coconut)

**Source:** ViSCA Appropriate Food Technology  
Series No. 12  
DAC-FS