

CHRISTMAS COOKIES



4 oz butter
4 oz sugar
1/2 tsp salt
1 lemon rind, grated
2 oz ground almonds
2 tbsp caraway seeds
2 eggs, beaten
1/4 pint milk
4 tsp baking powder
1 lb plain flour
1 tsp powdered ginger
Shredded coconut for topping
Golden syrup

Beat butter & sugar until creamy. Add the rest of the ingredients except the coconut and syrup and mix carefully. Turn out onto a floured board, knead and roll to 1/4 inch thick and cut out with a 2" cutter. Place on a greased baking sheet and bake for 12 - 15 mins in a hot oven. When cool, brush with golden syrup and add coconut.

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