

Milky Coconut Biscuits - Soft, Chewy, and Totally Irresistible

If you're in the mood for something sweet, tender, and filled with comforting flavors, these



OVEN
340°F

TIME
18 min

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INGREDIENTS

¾ cup self-raising flour
¾ cup unsalted butter, softened
¾ cup icing sugar
¾ cup desiccated coconut, plus extra for rolling
3 tbsp milk powder
2 tbsp liquid milk (adjust as needed for dough consistency)

DIRECTIONS

1. Cream the Butter and Sugar: In a large bowl, beat the softened butter and icing sugar together until light and fluffy.
2. Mix in the Dry Ingredients: Add desiccated coconut, self-raising flour, and milk powder.
3. Stir until the mixture is evenly combined and forms a soft dough.
4. Add the Milk: Pour in 2 tablespoons of liquid milk and mix again.
5. Adjust with a sprinkle of flour if too sticky, or a splash more milk if too dry.
6. Shape and Roll: Use a spoon or small scoop to portion out the dough.
7. Roll each piece into a ball, then roll in extra coconut for a delicious outer layer.
8. Add a Pattern: Place on a parchment-lined baking tray.
9. Use a fork to gently flatten and add a classic biscuit pattern to the top.
10. Bake: Preheat oven to 170°C (340°F).
11. Bake for 18 minutes, or until lightly golden around the edges.
12. Cool and Enjoy: Let biscuits cool on the baking tray for a few minutes, then transfer to a wire rack.
13. Serve with tea, coffee, or a cold glass of milk.

TIPS FOR SUCCESS

Use softened butter , not melted, for the right dough texture.

Don't overbake -they should be pale with just a golden edge for that soft bite.

Try flavor twists : Add a touch of vanilla extract or a pinch of cardamom for a fragrant variation.

Bake for 2 extra minutes for a golden finish.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/milky-coconut-biscuits-soft-chewy-and-totally-irresistible/>