

Greasy Bread.

Ingredienser:

- 200g plain flour
- ½ tsp. carbamate
- 200 g butter (temperate)
- 100g desiccated coconut
- 100 g of cane sugar
- Powdered sugar
- Rome

The method:

All ingredients except powdered sugar, turned into a uniformly mass. Let the dough drag refrigerated for at least 30 minutes. Preheat oven to 200 ° Then roll out the dough into bars of about 5 cm in width and just over 1 cm in thickness, and bake until golden, about 10 min. 100g powdered sugar stirred with 2 tbsp. hot water for the glaze. Season with 1 Spks. ROM. Glaser cakes while they are still warm.

