

Moroccan Coconut Ghribas



Preheat oven to 350°

Ingredients:

6 cups grated coconut

2 cups flour

3 1/2 cups powdered sugar

plus extra powdered sugar for dusting

Zest of one large lemon (around 2 table-
spoons full)

5 eggs

1 stick of melted butter

1/2 cup canola oil

2 teaspoons of baking powder

1. Combine coconut, flour, powdered sugar, lemon zest, eggs, oil and melted butter. Let ingredients cool for one hour.

2. Then add baking powder and mix.

3. Shape into small balls smaller than a golf ball: dust with powdered sugar, place on baking sheet and flatten to form ghribas. Bake for 14 minutes in the middle of the oven. These will be brown on the edges.



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