

LILY'S CHOCOLATE CHIP AND COCONUT COOKIES

Method

1. Heat the oven to 180°C/350°F/Gas Mark 4.
2. Line one or two baking trays with greaseproof paper.
3. Mix the butter and both sugars together until soft and smooth.
4. Beat in the egg and vanilla extract.
5. Sift the flour into the bowl, followed by the baking powder and salt. Beat until everything is combined.
6. Stir in the chocolate chips and the coconut.
7. Drop tablespoons of the mixture onto the baking trays, spacing them about 5cm apart (they will spread).
8. Carefully put the baking trays into the oven and bake for about 10-12 minutes, or until cookies are lightly golden.
9. Take them out and leave for five minutes, then place on a wire rack to cool completely.
10. Enjoy!

Ingredients

Makes approx 20 cookies

- 75g butter
- 110g caster sugar
- 50g light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 110g plain flour
- 1 tsp baking powder
- pinch of salt
- 125g chocolate chips
- 40g desiccated coconut



LILY'S STORY

Lily's mum, Jannine, on her 11-year-old daughter's diagnosis, love of baking and amazing fundraising for The Charity.

"Lily was diagnosed with a brain tumour called a pilocytic astrocytoma in 2015. Unfortunately, the tumour could not be removed due to its location, but she was fitted with a shunt for her hydrocephalus (a build-up of fluid on the brain).

"Sadly, Lily had problems with her shunts, which meant she had to have surgery to remove them. During surgery, Lily suffered a stroke, which caused her to lose all mobility down her left side. We were then told that her tumour had grown – they advised weekly chemotherapy for a year to treat it. Lily has now finished her chemotherapy and her tumour is stable.

"Lily loves baking – not a week goes by when she doesn't cook or bake something! We took part in the last Big Bandana Bake. Lily and a friend held a bake sale in our local village hall – it was a huge success and raised over £2,000 for The Brain Tumour Charity and The Little Princess Trust.

"These cookies are Lily's favourites as they're quick and easy to make. We're yet to meet anyone who doesn't like them!"

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I hope everyone enjoys making this recipe for their bake sale, to help raise money to save the lives of people with brain tumours. Remember the one special ingredient while baking these recipes... what makes them so tasty is LOVE!

Lily