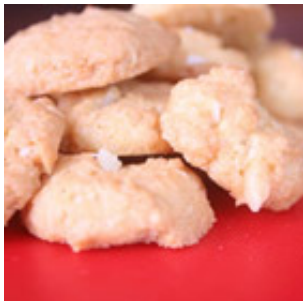


## Chewy Coconut Cookies



Rated: ★★★★★

Submitted By: N. Hoff

Photo By: Lisa

Prep Time: 30 Minutes

Cook Time: 10 Minutes

Ready In: 50 Minutes

Servings: 36

"Lots of coconut and sugar make these cookies chewy and delicious."

### INGREDIENTS:

1 1/4 cups all-purpose flour	1/2 cup white sugar
1/2 teaspoon baking soda	1 egg
1/4 teaspoon salt	1/2 teaspoon vanilla extract
1/2 cup butter	1 1/3 cups flaked coconut
1/2 cup packed brown sugar	

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C.) Combine the flour, baking soda, and salt; set aside.
2. In a medium bowl, cream the butter, brown sugar, and white sugar until smooth. Beat in the egg and vanilla until light and fluffy. Gradually blend in the flour mixture, then mix in the coconut. Drop dough by teaspoonfuls onto an ungreased cookie sheet. Cookies should be about 3 inches apart.
3. Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted. Cool on wire racks.