



Coconut Cookies

Makes 24 cookies

½ a cup (113 grams) of unsalted, softened butter
½ a cup (100 grams) of white sugar
1 large egg – room temperature
¼ cup (62.5 ml) coconut cream
1 tsp. vanilla extract
1 cup (120 grams) cornstarch
1 cup (80 grams) shredded, unsweetened coconut
1 cup (128 grams) of white flour + up to ½ cup (64 grams) more
1/4th tsp. of salt
Confectioner's or icing sugar

Cream the butter and the sugar. Add the egg and mix in vigorously. Add the coconut cream and the vanilla and mix again. The butter will curdle but don't worry about it.

Add the cornstarch in batches and mix after each addition. Add the coconut and mix in well.

Mix the flour and the salt in a bowl and add it to your dough. Mix it in without overbeating. If the dough is too soft, start adding more flour a couple TBS at a time. Mine took only 2 more extra TBS but yours might take a little more depending on your flour and the moisture in your kitchen. You want your dough to be soft but not sticky. Cover your bowl and allow the dough to rest for 30 minutes at room temperature.

Heat your oven at 350 degrees F (180 C) and line your cookie sheets.

Make balls out of your dough and place them on your sheet. You can make them the size you prefer. These do not spread so they don't have to be too far away from each other. Flatten them with a fork and place them in the oven for about 12 to 15 minutes – until the edges start to lightly brown.

Place the confectioner's sugar inside a small sifter and dust the cookies while they are still warm. Cool down on the sheet for a few minutes and transfer to a cooling rack. Enjoy!

2 cookies - CALORIES 240.03; FAT 12.16 grs (sat 8.53; mono 2.32; poly 0.46); PROTEIN 2.24 grs ; FIBER 1.12 grs; CARBS 30.98 grs; CHOLESTEROL 35.85 mg; IRON 0.96 mg; SODIUM 58.53 mg; CALCIUM 8.26 mg