

Coconut Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
all-purpose flour	1 ¼ cups = 5.7 oz	
baking soda	½ teaspoon	
salt	¼ teaspoon	
unsalted butter	½ cup	softened
dark brown sugar	6 TBLSP = 3.4 oz	
white sugar	6 TBLSP = 3.8 oz	
large egg	1	beaten
vanilla extract	1 teaspoon	
coconut	1 1/3 cups	shredded
coconut water	3 TBLSP	if using packaged coconut
white chocolate chips	½ cup = 3.8 oz	

- Preheat the oven to 350 deg F.
- If your coconut is packaged, then measure out the 1 1/3 cups of coconut, and stir in 3 TBLSP of coconut water. If your coconut is fresh, it is moist enough.
- In a medium bowl, combine flour, baking soda, and salt together.
- In a large bowl, beat the butter with an electric mixer until creamy, less than a minute. Beat in the sugars until fluffy, about 4 minutes. Add the egg and vanilla, and beat until light and fluffy, another couple minutes.
- Gradually blend in the flour mixture with a silicone spatula.
- Stir in the coconut & white chocolate chips.
- Drop dough by rounded Tablespoons about 3 inches apart onto ungreased cookie sheets. Bake in the preheated oven until golden, about 10 minutes.
- Let rest on the cookie sheets for 4 minutes before transferring the cookies to wire cooling racks.