

Nutty Coconut Cookies

Hazel Blue Acres – Silvana, WA

1 cup granulated sugar

1 cup butter

1 egg

2 Tablespoons milk

1 teaspoon vanilla extract

1 teaspoon almond extract

2 ½ cups all-purpose flour

1 tsp baking powder

1 cup flaked coconut

¾ cup roughly chopped roasted hazelnuts

1. Preheat oven to 350 degrees.
2. Cream together granulated sugar, butter, and egg.
3. Add milk and extracts and mix well.
4. Mix in flour and baking powder just until combined.
5. Stir in coconut and roasted hazelnuts.
6. Shape into walnut-size balls and place 1-2 inches apart on an ungreased cookie sheet.
7. Flatten slightly with the bottom of a sugared glass.
8. Bake 10-15 minutes or until edges are very lightly browned. Do not overbake.

Yields about 5 dozen cookies.

Source: Albertson's Flour Bag Recipe