

Coconut Cookies

A sweet chewy cookie with crisp rice cereal and flaked coconut

Yield:

2 dozen

Ingredients:

1/2 cup (1 stick) butter, softened

1/2 cup sugar

1/2 cup packed brown sugar

1 egg

1/2 teaspoon vanilla

1 cup all-purpose flour

1/2 teaspoon baking soda

1 cup crisp rice cereal

1 cup flaked unsweetened coconut

Instructions:

1.
In mixing bowl, cream butter and sugars. Add egg and vanilla and stir to mix. Add flour and baking soda at once, then stir well. Finally, add cereal and coconut, mixing into a thick cookie dough.

2. Roll dough into 24 (2 dozen) 1-inch balls. Place 2 inches apart on greased baking sheets. Press balls with fingers to flatten slightly.

3. Bake at 350 degrees for 8-12 minutes or until lightly browned and set. Cool for 3-5 minutes on sheets before removing to wire rack.



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This recipe is from Tammy's Recipes.