

Chewy Coconut Cookies

Prep 30 m

Cook 10 m Ready In 50 m allrecipes

Walgreens

Walgreens 11525 S Highway 6 SUGAR LAND, TX 77498

Recipe By: N. Hoff

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

Ingredients

1 1/4 cups all-purpose flour 1/2 teaspoon baking soda 1/4 teaspoon salt 1/2 cup butter 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.

ALL RIGHTS RESERVED © 2017 Allrecipes.com Printed From Allrecipes.com 11/3/2017 1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/3 cups flaked coconut

C&H Sugar Pure, Granulated \$1.99 - expires in 2 days

Domino Pure Cane Granulated Sugar

\$1.99 - expires in 2

days

Eggs Large White \$1.29 - expires in 2 days

Morton Iodized Salt

\$0.89 - expires in 2 days

Arm & Hammer Baking

Soda Pure \$0.89 - expires in 2 days