

# Vanilla Coconut Cookies

Makes 2 dozen

## Ingredients:

- 1/2 cup shortening
- 1 egg, beaten
- 1 cup light brown sugar
- 1/4 teaspoon salt
- 2 cups flour
- 1/4 teaspoon baking powder
- 1 cup shredded coconut
- 1 teaspoon vanilla



## Directions

1. Preheat oven to 375°F.
2. Cream shortening, egg, and brown sugar together in a large bowl.
3. Mix in salt, flour, baking powder, shredded coconut, and vanilla.
4. Roll dough to 1/8-inch thick on a floured board. Cut dough with a floured cookie cutter and place on a baking sheet.
5. Bake 8–10 minutes. Transfer cookies to a cooling rack and allow to cool before serving.

## Cooking Tidbit

Did you know that a coconut is not actually a nut? A coconut is technically a drupe, a fruit with a hard shell that surrounds a seed, similar to peaches and cherries.