

COOKIE CONTEST RECIPE

Coconut Clouds

Ingredients:

1/4 cup butter, softened
1/4 cup shortening
1 cup sugar
1/2 cup packed brown sugar
2 large eggs, room temperature
1 teaspoon coconut extract
1 teaspoon vanilla extract
1 cup sour cream
2-3/4 cups all - purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup sweetened shredded coconut, toasted

Browned butter frosting:

1/3 cup butter, cubed
3 cups confectioners' sugar
3 tablespoons evaporated milk
1 teaspoon coconut extract
1 teaspoon vanilla extract
2 cups sweetened shredded coconut, toasted

Directions: Preheat oven to 375 degrees. Cream butter, shortening and sugars until light and fluffy, 5-7 minutes; beat in eggs and extracts. Stir in sour cream. In another bowl, whisk together flour, salt and baking soda; gradually beat into creamed mixture. Stir in coconut. Drop dough by tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake until set, 8-10 minutes. Remove to wire racks to cool completely. For frosting, in a small heavy saucepan, heat butter over medium heat until golden brown, 5+7 minutes, stirring constantly. Transfer to a small bowl; gradually beat in confectioners' sugar, milk and extracts. Spread over cookies. Dip in coconut; let stand until set. Store in an airtight container. Makes 5-1/2 dozen.