

# Coconut-Orange Cookies

## Ingredients

2 level cups all-purpose flour  
½ tsp salt  
½ tsp baking powder  
1 cup shredded sweetened coconut  
1 stick plus 2 tbsps (10 tbsps) unsalted butter, at room temperature  
½ cup sugar  
½ cup packed brown sugar  
Grated zest of ½ orange  
2 cups orange juice or 1/3 cup orange juice concentrate, thawed  
1 large egg  
1 large egg yolk  
2 tsps vanilla extract  
3-5 drops orange food coloring

## Preparation

1. (If using orange juice) In a small saucepan, stirring occasionally, boil the orange juice down into a syrup, about 1/3 cup. Set aside to cool.
2. Whisk together the flour, salt, baking powder and coconut in a bowl. In a large mixing bowl, beat together the butter, two sugars and the orange zest at medium speed for four minutes, or until pale and fluffy.
3. Beat in the orange syrup/concentrate. When the batter is smooth, beat in the whole egg, then the yolk, vanilla and food coloring. Then, fold in the dry ingredients until just blended. Do not overmix.
4. Turn the dough out on a sheet of plastic wrap, fold the sides up and press into a ball. Chill overnight.
5. Preheat the oven to 350°. Spoon or scoop small amounts (about a teaspoon) of dough onto a greased or parchment-covered cookie sheet, about 2 inches apart. Bake 8 to 12 minutes, or until the cookies start to brown at the edges. Cool on a wire rack.

*Yields 4 dozen cookies*

## Notes

- I found that these cookies are actually better after freezing; the acidy orange taste has receded.
- The dough will be tacky. For easier transfer to the cookie tray, dip the scoop/spoon in granulated sugar first.
- Cooking down the orange juice turned into a very time-consuming ordeal. I would recommend trying orange juice concentrate instead