



Toasted Coconut Vanilla Einkorn Cookies

Servings: yields about 3 dozen cookies

Preparation Time: 15 minutes

Ingredients:

1 cup salted butter, softened
½ cup + 2 Tbsp. sugar
2 tsp. vanilla extract
3 cups Einkorn flour
Desiccated or flaked dried coconut

Procedure:

Preheat oven to 375°F

Cream butter and sugar together in a mixer with a paddle attachment until light and fluffy. Mix in vanilla. Add flour and mix on medium low speed until a stiff, sticky dough forms.

Scrape bowl down and scoop dough out into about 1 inch balls. Roll in dried coconut. Place on an ungreased cookie sheet and press down into a thin disk with the bottom of a glass or hands. Cookies will not puff and spread much.

Bake for 10 – 15 minutes in preheated oven, or until coconut is golden brown. Cool on the sheet for 1 – 3 minutes before removing.

(Recipe courtesy of www.freecoconutrecipes.com)

