**Coconut Chocolate Chip Cookies**

Yield: 7-8 medium/large cookies

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NIAZN69U\smiley_coconut[1].gif]()60 mL butter or margarine, softened

90 mL sugar

½ egg

1 mL coconut extract

140 mL all-purpose flour

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\KSOYZMQU\coconut.2-1024x681[1].jpg]()1 mL baking soda

80 mL semi-sweet chocolate chips

60 mL flaked or shredded coconut

\*\*\* Preheat oven to 375ºF (190C) \*\*\*

1. Cream margarine and sugar in a medium mixing bowl.
2. Beat in egg and coconut extract; mix well.
3. Combine flour and baking soda in a small bowl.
4. Using a wooden spoon, stir dry ingredients in to the creamed mixture.
5. Stir in the coconut and chocolate chips.
6. Drop by rounded tablespoonsful about 5 cm (2”) apart onto an ungreased baking sheet/pan.
7. Bake for 8-12 minutes or until cookies are fragrant and they are just beginning to turn golden brown around the edges.
8. Allow to cool for 3-5 minutes on the pan and then place on a wire rack to cool completely.

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