



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Coconut-Macadamia Cookies

- 1/2 cp sugar
- 1/2 cp firmly packed light brown sugar
- 1/2 cp butter, softened
- 1 large egg
- 1 tsp. vanilla extract
- 1 1/4 cps. all-purpose flour
- 1 cp uncooked quick-cooking oats
- 1/2 cp sweetened flaked coconut
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 cp coarsely chopped macadamia nuts

Beat sugars and next 3 ingredients at medium speed with an electric mixer until fluffy.

Combine flour and next 5 ingredients. Add half of flour mixture at a time to sugar mixture, beating at low speed until blended.

Drop dough by heaping teaspoonfuls 2 inches apart onto lightly greased baking sheets.

Bake at 350 degrees for 7 - 10 minutes or until edges are golden brown. Cool on baking sheets 1 minute. Remove to wire racks to cool completely.