



# Coconut Cookies

People in Togo and many other parts of West Africa love to eat coconuts.

## Coconut Cookies

Coconut cookies are sugar cookies cut out then topped with coconut.

- 1/2 cup margarine
- 1/2 cup sugar
- 1 Tbs milk
- 1 large egg
- 1/4 tsp salt
- 1 1/4 cups sifted all-purpose flour
- 1 tsp baking powder
- 1 cup flaked coconut (toasted if desired)

Cream shortening; add sugar, milk and egg; beat until light and fluffy. Sift together salt, flour, and baking powder; add to creamed mixture; mix well. Chill dough at least 4 hours or overnight. Roll out on floured surface to 1/4-inch thickness; cut with floured 3-inch cutter; sprinkle with coconut. Bake on greased baking sheets 375° for 10 to 12 minutes. Makes about 3 dozen coconut-topped cookies.

## Coconut Balls

- 1/3 cup sweetened condensed milk
- 1 1/2 cups grated coconut
- 1 egg white
- 1 teaspoon vanilla

Mix sweetened condensed milk with the coconut. Beat egg white until stiff peaks form; stir into milk and coconut mixture with vanilla. Mix well; shape into balls and bake on a greased baking sheet or nonstick silicon sheets at 375° until lightly browned. Remove from pan while hot. Makes about 2 dozen small cookies.