

Coconut Pecan Cookies

From Bakingbetter.com

2 sticks (1 cup, or 8oz.) softened butter
2/3 cup lightly packed brown sugar
2/3 cup white granulated sugar
2 teaspoons vanilla extract
1/2 teaspoon butter flavoring
1/4 teaspoon almond extract
1 egg
2 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon salt (if using salted butter omit added salt)
1 rounded cup toasted pecans chopped
3 cups coconut lightly packed into cup

Preheat oven to 350 degrees

Cream butter and sugars until light and fluffy. Add flavorings and extracts, along with the egg, and beat to combine.

In a separate bowl or sifter, combine flour, baking soda, and salt. Mix to combine. Add to the creamed mixture and mix just to combine. Stir in pecans and coconut.

For best flavor age the dough overnight in the refrigerator. When ready to bake scoop by rounded tablespoon onto ungreased or parchment lined cookie sheet. Bake 10-12 minutes or until they no longer look wet in the middle and are lightly browned. Let cool on sheet for 5 minutes and then remove to cooling rack.