



## PINEAPPLE COCONUT COOKIES

1 1/2 cups granulated sugar  
2 sticks unsalted butter, room temperature  
2 eggs  
1/2 tablespoon coconut extract  
1 cup fine flaked coconut  
1/2 cup chopped dried pineapple  
2 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1/2 teaspoon salt, or to taste  
2 tablespoons of water if needed

Preheat oven to 400 degrees F. Cream together butter and sugar. Add eggs one at a time until fluffy. Beat in coconut extract. Mix coconut and pineapple. Sift together flour, baking soda, and salt. Stir this mixture into the cream mixture, form a ball, and wrap in plastic. Chill for two hours. Roll cookies dough, by the 1/4 cup, into a ball; flatten top of each cookie. Bake in oven for 7 minutes. Remove to a rack and cool completely.

Yield: 18 to 20 large cookies