Coconut Cut-out Cookies

INGREDIENTS: (makes about 48 small cookies)

2 sticks (1 cup) unsalted butter (softened)
1 1/2 cups of granulated sugar
2 eggs
1 teaspoon of vanilla
2 teaspoons of coconut flavoring
3 cups of flour
1 teaspoon of baking powder
1/2 teaspoon of salt
2 cups of shredded sweetened coconut (or one cup of toasted, chopped coconut)

DIRECTIONS:

Preheat oven to 350F degrees

Toast coconut on a cookie sheet for about 10 minutes, checking and stirring often.

Finely chop toasted coconut in food processor or chopper and measure out 1 cup of it.

In a large mixing bowl, cream together butter and sugar until smooth.

Add eggs, vanilla, and coconut flavoring and mix well.

Add all dry ingredients except coconut and mix until able to knead into a firm ball of dough.

Add toasted coconut and knead it in.

Roll out on a floured counter with a flour coated rolling pin to desired thickness (I made them fairly thick)

Cut into any shape you desire, and place on a parchment-paper covered baking sheet.

Bake at 350F degrees for 8-10 minutes and slide off the cookie sheet (leaving on parchment paper) to cool.

Decorate with drizzled chocolate, chocolate molds or frosting.