

## Coconut Icebox Cookies

### Ingredients:

½ cup butter  
1 cup white sugar  
1 egg  
½ teaspoon coconut extract  
1 ¾ cups sifted all-purpose flour  
¾ teaspoon salt  
½ teaspoon baking soda  
1 cup shredded coconut

### Directions:

Cream the butter until smooth; add sugar and continue creaming until light and fluffy. Stir in the egg, vanilla, and coconut extract.

Sift the flour with the salt and baking soda. Alternately add the flour mixture and the shredded coconut to the creamed mixture. Form the dough into logs about 2" in diameter. Tightly wrap dough and chill for at least two hours overnight.

Preheat oven to 375° F. Remove dough from refrigerator and cut into ¼" slices. Bake on an ungreased baking sheet until the edges are golden, about 10 minutes. Cool on wire rack.

- Submitted by Wanda Benson