

Coconut Macadamia Cookies



Makes about 6 dozen
Oven Temp: 350F/180C

1/2 cup/125 g butter
1/2 cup/125 g sugar
1/2 tsp baking soda
2 eggs
1/2 cup/125 ml sour cream
1 tsp/5ml vanilla extract
1 1/3 cup 330 ml flour
3/4 cup/180 ml shredded coconut
3/4 cup chopped macadamia, pecans or almond

Beat butter and sugar until smooth, then add baking soda and beat again. Beat in eggs, sour cream and vanilla. Beat in flour gradually, then fold in coconut and nuts. Drop by teaspoonfulls onto ungreased cookie sheets about 1 in /2.5 cm apart. Bake until lightly browned around edges and on peaks - 15-20 mins. Cool on racks.