

## Coconut Shortbread Cookies



Makes about 4 dozen  
Preheat oven to 300F/150C.

1 cup/240 ml butter, softened  
1/3 cup/80 ml sugar  
1 teaspoon/5 ml vanilla extract  
1-3/4 cups/400ml all-purpose flour  
1 cup/240ml unsweetened shredded coconut

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in vanilla. Gradually beat flour into creamed mixture. Stir in coconut. Using a sheet of waxed paper, shape dough into a 1 1/2 inch sq/4 cm rectangle. Wrap in waxed paper; refrigerate 3 hours or overnight.

Unwrap and cut dough crosswise into 1/4-in. slices. Place 1 in/2.5 cm. apart on ungreased baking sheets. Bake until edges are light golden, 18-20 minutes.

Cool on pans 5 minutes. Remove to wire racks to cool.