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## Coconut Chip Cookies

### Ingredients

- 2 Cups Ceylon Pure Organic Coconut Flakes - Fine
- 1 cup Butter
- 2 1/4 cup All Purpose Flour
- 1 Cup Sugar
- 1 Tsp Baking Soda
- 1/2 Cup Brown Sugar
- 1 Tsp Salt
- 2 Egg
- 1 Tsp Vanilla Extract
- 1 Cup Chocolate Chip Cookies



### Directions :

- Preheat oven to 375 degrees F (190 degrees C).
- In a large bowl, mix the butter, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips and coconut.
- Scoop spoonfuls onto cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven.
- Remove from baking sheet and place in cooling rack for five minutes before serving.

