

Orange Coconut Cookies

Author: Adapted from a recipe in *The Spice Cookbook* by Day & Stuckey

Carolyn T's
Main Cookbook

Servings: 42



Orange, Coconut & Sour Cream Cookies

- 3/4 cup unsalted butter**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon table salt**
- 3/4 teaspoon ground mace**
- 1 teaspoon grated lemon peel**
- 1 1/2 teaspoons grated orange peel**
- 1 cup sugar**
- 1 large egg**
- 1 tablespoon orange juice**
- 2 cups all-purpose flour, sift, then measure**
- 3/4 cup sour cream, full or low fat**
- 1 cup coconut flakes, chopped, if they're large**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 88 Calories; 5g Fat (49.2% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 52mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.

Notes: The batter is very soft, so don't overwork it.

1. In a mixer combine the butter, soda, salt, mace and both citrus peels. Once thoroughly mixed, gradually add sugar, mixing well after each addition. Beat in egg. Add orange juice. Stir in flour alternately with sour cream. Add coconut and mix just until combined.
2. Preheat oven to 375.
3. Drop rounded teaspoons of dough, 2 inches apart, on lightly greased (or Silpat lined) cookie sheets. Bake for 12-14 minutes until golden around the edges. Cool and store airtight.