



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Coconut-Macadamia Cookies

1/2 cp sugar
1/2 cp firmly packed light brown sugar
1/2 cp butter, softened
1 large egg
1 tsp. vanilla extract
1 1/4 cps. all-purpose flour
1 cp uncooked quick-cooking oats
1/2 cp sweetened flaked coconut
1/2 tsp. baking soda
1/4 tsp. salt
1 cp coarsely chopped macadamia nuts

Beat sugars and next 3 ingredients at medium speed with an electric mixer until fluffy.

Combine flour and next 5 ingredients. Add half of flour mixture at a time to sugar mixture, beating at low speed until blended.

Drop dough by heaping teaspoonfuls 2 inches apart onto lightly greased baking sheets.

Bake at 350 degrees for 7 - 10 minutes or until edges are golden brown. Cool on baking sheets 1 minute. Remove to wire racks to cool completely.