

Pineapple Coconut Cookies

Ingredients

2 C plain flour
2 tsp baking powder
1/2 tsp salt
2/3 C shortening
1 1/4 C sugar
1/2 tsp vanilla extract
1/2 tsp almond extract
1 egg
3/4 C crushed pineapple, well drained
1/2 C shredded coconut, finely chopped (reserve 1/8 C for topping)

Method

Preheat oven to 165 degrees.

In a large mixing bowl, stir together flour, baking powder, and salt; set aside.

In a separate bowl, use an electric hand or stand mixer to cream shortening, sugar and extracts together.

Beat in the egg until mixture is fluffy.

Blend in the pineapple, coconut and flour mixture.

Drop by teaspoon full onto an ungreased cookie sheet.

Sprinkle with reserved coconut.

Bake for 18-20 minutes or until edges are lightly browned.

Let cookies rest on cookie sheet for 2 minutes, then transfer to a wire rack to cool completely