

Double Chocolate Coconut Cookies

recipe uploaded by: Michelle Day at www.michellestastycreations.blogspot.com

recipe adapted from: Martha Stewart Holiday Cookies 2005

Here's what you need:

- 1 cup (2 sticks) butter, unsalted, at room temperature
- 1/2 cup sugar
- 3/4 cup brown sugar
- 2 large eggs
- 1 tsp. vanilla
- 1-3/4 cup flour, all purpose (unbleached is what I always use)
- 1/4 cup unsweetened Dutch-process cocoa powder (I use Hershey's)
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 - 12oz bag white chocolate chips (I use Toll house)
- 1-3/4 cups sweetened flaked coconut
- 1-3/4 cups pecans, chopped

Preheat oven to 350 degrees.

In the bowl of a stand mixer or a large bowl, cream butter and sugars until smooth, about 2 minutes. Mix in the eggs one at a time. Stir in vanilla.

Sift the flour, baking soda, baking powder, cocoa powder, and salt into a bowl. Add flour mixture to butter mixture in two stages mixing well between both. Stir in coconut, white chips, and nuts.

Using a 1-1/2 inch cookie scoop or a large spoon, drop batter onto a parchment lined baking sheet 2 inches apart. Bake for 10 - 12 minutes. Do not over-bake. Cookies will be soft and chewy.

Transfer to paper towels or wire rack and cool completely.

Serves - 3 - 5 dozen depending on the size of the scoop you use.