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## Coconut Chocolate Chip Shortbread Cookies

(Makes about 6 dozen mini cookies)

These tasty little cookies made with coconut seemed the perfect touch for a Hawaiian theme. So my mom and I set about making 500 or so of the little nuggets for the event. They are very easy, and can be frozen for serving at a later date. Because they are made in tiny little rounds, beware, it is not possible to eat just one!

### INGREDIENTS

1 cup (2 sticks) butter, softened to room temperature

1/2 cup powdered sugar

2 cups flour

1/4 teaspoon sea salt

1/2 teaspoon vanilla

1 cup baking coconut, finely grated or hopped

1/2 cup mini chocolate chips (If you prefer bittersweet, which I do,



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then chop larger chips in a wooden bowl until much smaller in size. This is not so easy, but is delicious!)

### DIRECTIONS

In a mixing bowl, blend butter and powdered sugar on low speed of electric mixer until well integrated. Stir in vanilla and coconut, and mix until blended. Add flour and salt and beat on low speed, just until mixed. Finally, stir in chocolate chips. Gather dough into two balls and roll each into a log, approximately 1 1/4-inches in diameter, or roll dough into small, 3/4-inch diameter balls. Cover with plastic wrap and refrigerate until chilled, about 30 minutes. When ready to bake, preheat oven to 350 degrees, slice dough with a sharp knife into 1/4-inch slices, or if using balls, simply flatten to 1/4-inch or so with a spatula or clean hands. Place on ungreased baking sheet or Silpat mat. Bake for 15-18 minutes, or until just beginning to brown. Remove from oven and cool. If you'd like to make your shortbread cookies even more decadent, melt a little bittersweet chocolate and spoon a little over the top of each (cooled) cookie. Before the chocolate has a chance to set, sprinkle some angel flake coconut on top and press down slightly.