

Chewy Coconut Cookies

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Ingredients:

2 cups of flour.
¾ cups of sugar.
¾ teaspoon of baking soda.
¼ teaspoon of salt.
½ cup of dark corn syrup.
3 tablespoons of vegetable oil.
1 teaspoon of vanilla.
1 teaspoon of coconut extract.
2 medium egg whites.
½ cup of flaked coconut.
Vegetable cooking spray.
2 tablespoons of coconut, toasted.

Directions:

Preheat your oven to 350°F (175°C).

In a large bowl, combine the flour, sugar, baking soda and salt; blend thoroughly.

Combine the dark corn syrup, vegetable oil, vanilla, coconut extract and egg whites; blend thoroughly.

Stir into the dry ingredients, until just combined.

Add the ½ cup of flaked coconut.

Drop by level tablespoons onto a baking sheet coated with vegetable cooking spray.

Sprinkle with the toasted coconut.

Bake for 8 minutes; then remove to wire racks to cool.