

Coconut Drops

2 cups flour

1 tsp baking powder

1 tsp cinnamon

2 cups butter, softened

1/2 cup sugar

2 cups fresh coconut

1 tsp vanilla extract

1 egg

Sift flour then add dry ingredients and sieve together four times. Rub in butter until mixture resembles fine bread crumbs. Add sugar and blend well. Stir in coconut and mix. In a separate bowl, add vanilla extract to egg and beat slightly. Slowly add liquid to dry mixture, stirring with a round blade knife until stiff. Place in rough pieces, the size of a large egg, on well-greased baking sheet and bake in preheated oven (400° F) until lightly browned. Remove and place on wire rack to cool.

