

Lemon Coconut Cookies

This recipe comes from the May 1993 issue of Gourmet magazine.

Makes 36 cookies

- 2 sticks (1 cup) unsalted butter, softened
- 1/2 cup sugar
- 1 1/2 tablespoons freshly grated lemon zest
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup sweetened flaked coconut, toasted and cooled

1. In a bowl with an electric mixer cream the butter with the sugar until the mixture is light and fluffy and beat in the zest, the vanilla, and the lemon extract. Add the flour, salt and coconut and mix until well combined.
2. Halve the dough and on a sheet of wax paper form each half into an 8-inch log, using the wax paper as a guide. Chill the logs, wrapped in the wax paper, for at least 4 hours or overnight.
3. Preheat the oven to 300°F. Cut the logs into 1/4-inch-thick slices with a sharp knife and arrange the slices 2 inches apart on lightly butter baking sheets. Bake the cookies in the middle of the oven for 25 to 30 minutes, or until they are pale golden, transfer them to racks to cool completely.