

Salt and Serenity

Coconut Sugar Cookie Hearts

1 cup unsweetened shredded coconut
1 1/4 cups unsalted butter, room temperature
1/4 cup virgin coconut oil
1/2 cup plus 1 tablespoon white granulated sugar
1/2 cup turbinado sugar
1 1/4 teaspoons coarse kosher salt
1 teaspoon vanilla extract
2 2/3 cups all purpose flour

1. Preheat oven to 325°F. Spread coconut on rimmed baking sheet. Bake until coconut is light golden, stirring occasionally, about 4-5 minutes. Cool completely.
2. Using electric mixer, beat butter, coconut oil and sugar in large bowl until well blended. Mix in salt and vanilla. Beat in flour in 2 additions. Stir in toasted coconut. Gather dough together; divide into three pieces. Lay the first piece between two sheets of parchment paper and roll dough to 1/4 inch thickness. Repeat with other 2 pieces of dough. Chill dough, still between sheets of parchment, in the fridge for at least 1 hour.
3. Preheat oven to 325°F. Line 2 rimmed baking sheets with parchment paper. Using heart cookie cutters, cut out hearts. (I used a 5 inch heart cutter and a 1 inch mini one to make the holes in the hearts to thread the licorice through for the necklaces I made.) Transfer cookies to prepared baking sheets, spacing 1 inch apart. Gather dough scraps and reroll between parchment and chill again before cutting out additional cookies. Repeat procedure with remaining dough disk until all of dough is used.
4. Bake cookies until light golden, about 15 minutes. Cool on baking sheets 10 minutes. Transfer cookies to racks and cool completely. (Can be made ahead. Store airtight at room temperature up to 1 week.)

