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From: "V. Bardin" <vbardin@hotmail.com> [Save Address](#) [Block Sender](#)  
To: joshvb@hotmail.com  
Subject: Fwd: COCONUT SHORTBREAD FROM LHJ  
Date: Fri, 19 Mar 1999 21:03:02 PST

COCONUT SHORTBREAD FROM LHJ ONLINE <http://www.lhj.com>

Old-fashioned icebox cookies are always a favorite--and what could be easier for the hostess? Keep a brick of dough in your freezer so you can slice and bake them at a moment's notice.

Prep time: 7 minutes plus chilling  
Baking time: 27 to 30 minutes per batch  
Degree of difficulty: easy

- 1 cup butter, softened (no substitutions)
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 cup flaked coconut

1. Beat butter in mixer bowl until creamy. Beat in sugar until light and fluffy. Beat in vanilla. Gradually add flour. Stir in coconut until well combined. Shape dough into 12x3x1-inch brick, wrap in wax paper and freeze  
2 hours or refrigerate overnight.
2. Heat oven to 300 degrees. Slice dough 1/4-inch-thick and arrange slices  
1 inch apart on cookie sheets. Bake 27 to 30 minutes, until edges begin to turn golden. Transfer to wire racks to cool. (Can be made ahead. Wrap well and freeze up to 2 weeks.) Makes about 40 cookies.

PER COOKIE  
Calories 85  
Total Fat 5 g  
Saturated Fat 3 g  
Cholesterol 12 mg  
Sodium 52 mg  
Carbohydrates 9 g  
Protein 1 g

DAILY GOAL  
Calories 2,000 (F), 2,500 (M)  
Total Fat 60 g or less (F), 70 g or less (M)  
Saturated Fat 20 g or less (F), 23 g or less (M)