



Lemon Coconut Cookies

Makes 2 dozen cookies

Ingredients

- 1 cup unsalted butter, room temperature
- $\frac{1}{2}$ cup granulated sugar
- 1 large egg
- 1 tablespoon grated lemon zest
- 1 cup White gold all purpose gluten-free flour
- $1\frac{1}{2}$ cups coconut flakes
- $\frac{1}{4}$ teaspoon salt

Preparation

1. Preheat the oven to 350°F and line two baking sheets with parchment paper.
2. In a large mixing bowl, cream the butter and sugar. Add the egg and lemon zest.
3. Gradually mix in the flour, coconut flakes and salt until a dough forms. Turn out the dough onto a clean surface.
4. Use a teaspoon, shape the dough into cookies and flatten them with your fingers. Arrange the cookies on the baking sheets and bake for about 15 minutes, until golden. Transfer the cookies to a wire rack to cool. May be stored in an airtight container at room temperature up to 3 days.