

COCONUT CEREAL COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	31 g	3 g	12 g	20 mg	177 mg	12 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 SHORTENING
 SUGAR,GRANULATED
 SUGAR,BROWN,PACKED
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 COCONUT,PREPARED,SWEETENED FLAKES
 CEREAL,OATMEAL,ROLLED
 CEREAL,CORN FLAKES,BULK

Weight

2-1/4 lbs
 5/8 oz
 1/2 oz
 2 lbs
 2 lbs
 1-1/4 lbs
 1 lbs
 1/2 oz
 1-1/8 lbs
 1 lbs
 1 lbs

Measure

2 qts
 1 tbsp
 1 tbsp
 1 qts 1/2 cup
 1 qts 1/2 cup
 3-3/4 cup
 1-7/8 cup
 1 tbsp
 1 qts 1-1/2 cup
 3 cup
 1 gal

Issue**Method**

- 1 Sift flour, salt and soda together. Set aside for use in Step 3.
- 2 Cream shortening and sugars in mixer bowl at low speed 1 minute. Mix at medium speed 3 minutes or until light and fluffy.
- 3 Add eggs and vanilla to creamed mixture. Beat at low speed 1 minute or until well blended. At low speed, add dry ingredients. Scrape bowl; mix at low speed 1 minute or until combined.
- 4 Add coconut and cereals to dough; mix at low speed only until ingredients are combined. Let dough stand about 30 minutes.
- 5 Divide dough into 10 pieces, about 1 pound 1 ounce each. Form into rolls; slice each roll into 20 pieces.
- 6 Place in rows, 4 by 6, on ungreased pans; flatten to 1/4-inch thickness.
- 7 Using a convection oven, bake at 325 F. for 8 to 10 minutes or until lightly browned on high fan, open vent.
- 8 Loosen cookies from pans while still warm.

Notes

- 1 In Step 4, other prepared cereals such as bran flakes, wheat flakes, puffed rice, puffed corn, or puffed wheat, or combination may be used for corn flakes.