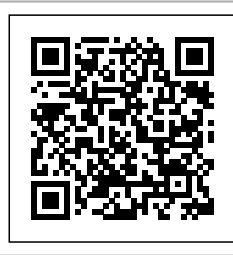# Coconut Chocolate Chip Cookies

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Recipe by: Laura Vitale

Makes about 3 dozen

Prep Time: 10 minutes
Cook Time: 10 minutes

Ingredients
__1 2/3 cup of All Purpose Flour
__¾ cup of Unsalted Butter, softened at room temperature
__1 Tbsp of Vegetable shortening, softened at room temperature
__½ cup of Brown Sugar
__½ cup of Granulated sugar
__1 tsp of Vanilla Extract
__1 Egg
__¼ tsp of Salt
__½ tsp of Baking Soda
__1 tsp of Baking Powder
__1 cup of Semisweet Chocolate Chips
__1 ½ cups of Sweetened Shredded Coconut

1) Set the oven racks to the very top and very bottom of the oven. Preheat the oven to 375 degrees, line a few baking sheets with parchment paper and set aside.

2) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter, shortening, and both kinds of sugar, add the egg and vanilla and mix until combined.

3) In a small bow, mix together the flour, baking powder and baking soda and add it to the butter mixture, mix together just until combined.

4) Add the coconut and chocolate chips and mix them in until evenly distributed.

5) Using a small ice cream scoop (1 Tbsp measure) scoop out the cookie dough onto your prepared baking sheets, making sure to place them a few inches apart from each other.

6) Bake the cookies for 9 to 11 minutes or until the edges are a lovely light golden color, allow to cool completely.

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