



“Coconut Jam Drops”

*A Popular Nigerian Holiday Favorite, These Cheerful Looking Cookies
Feature A Pool Of Raspberry Preserves In The Center.*

Ingredients:

8 Tablespoons Unsalted Butter (Softened)
½ Cup Granulated Sugar
1 Large Egg
1 Teaspoon King Arthur Pure Vanilla Extract
1-1/2 Cups King Arthur Unbleached All Purpose Flour
¾ Teaspoon Baking Powder
¼ Teaspoon Salt
1 Cup Shredded Coconut (Unsweetened)
¼ Cup Raspberry Preserves

Instructions:

1. Preheat the oven to 350 degrees. Line two baking sheets with parchment or lightly grease.
2. To make the dough: In a large bowl, beat together the butter and sugar until pale. Beat in the egg and vanilla. Scrape the bowl; add the flour, baking powder, salt and half of the coconut. Mix until evenly combined.
3. To Assemble: Scoop the dough by the tablespoonful, roll into a ball and roll in the remaining coconut. Place the coated balls of dough 2” apart on the prepared baking sheets.
4. Press a dent in the center of each cookie and fill with ½ Teaspoon of Raspberry Preserves.
5. Bake for 15 minutes, until pale golden brown. Remove from the oven and cool on the pan for 5 minutes before transferring to a rack to cool completely.
6. Store in an airtight container at room temperature for up to 2 weeks.