

3X recipes

## Besitos de Coco

## Caribbean Islands



\* Please triple this recipe!

A favorite treat in the Spanish speaking Caribbean islands is a type of cookie called coconut kisses (besitos de coco). Here is a simple basic recipe, which can be gussied up with crushed nuts or dipped/drizzled in chocolate.

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

**Total Time:** 45 minutes

### Ingredients:

- 3 cups coconut flakes
- 1/2 cup flour
- 4 egg yolks
- 1 cup brown sugar
  - 1/4 cup butter
- 2 tablespoons coconut (or vanilla) extract

### Preparation:

1. Preheat oven to 350 F.
2. Grease a 13x9x2 cookie sheet.
3. In a bowl, thoroughly mix all ingredients together into a dough.
4. Divide the dough into 24 uniform balls.
5. Place the balls on the greased cookie sheet and bake for about 20 minutes. They should be golden.