

Toasted Coconut Drops

Servings 5 dozen

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Ingredients

- 1 cup evaporated milk
- 1 tbsp vinegar
- 1 1/2 cups coconut
- 2 3/4 cup flour *
- 1 tsp soda
- 3/4 cup butter
- 1 1/2 cup brown sugar firmly packed
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp almond extract

- 1/2 tsp double acting baking powder
- 1/2 tsp salt
- 1 cup unblanched almonds chopped

Instructions

Combine evaporated milk & vinegar, set aside to sour. Toast coconut at 375° for 5-7 minutes, stirring until golden brown. Sift Together Flour, soda, baking powder & salt. Cream the butter, gradually adding the brown sugar, creaming well. Add to the creamed sugar and butter the two unbeaten eggs, vanilla extract, and almond extract. Beat well. Stir In half the dry ingredients, mix

thoroughly. Blend in the sour evaporated milk, Then stir in the remaining dry ingredients. Add The toasted coconut and 1/2 cup unblanched almonds. Chill 15 minutes. Drop by teaspoonfuls onto a greased baking sheet. Bake In moderated oven [375°] 10 to 12 minutes. Cool. Dip tops of cooking into frosting; sprinkle with chopped almonds

Recipe Notes

*if using self rising flour decrease soda to 1/4 tsp and omit baking powder and salt

Butter Frosting

Author Mrs. JC Wilkinson

Ingredients

• 1/2 cup melted butter	• 1/4 cup boiling water
• 2 cups confectioners sugar sifted	• 1/4 tsp almond extract

Instructions

1. Add 1/4 cup melted butter gradually to 2 cups sifted confectioners' sugar in mixing bowl. Blend in 1/4 cup boiling water and 1/4 tsp almond extract.