

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
- 1/2 tsp double acting baking powder
- 1/2 tsp salt
- 3/4 cup butter
- 1 1/2 cup brown sugar firmly packed
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp almond extract
- 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
- 2 cups confectioners sugar sifted
- 1/4 cup boiling water
- 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.