

Cheryl's Double-Chocolate Coconut Cookies

This recipe, by Cheryl Sternman Rule, has been changed only slightly from its original incarnation, which appeared in Lora Brody's tasty chronicle of Yankee flavor, *The New England Table*. Cheryl's note in the original says the cookies will freeze beautifully, but I doubt you'll have any left.

TIME: 30 minutes active time

MAKES: three dozen

1 cup all-purpose flour
1 cup white whole wheat flour
1 teaspoon baking soda
1 teaspoon salt
2/3 cup regular cocoa powder
1 cup (2 sticks) unsalted butter, room temperature
2/3 cup firmly packed light brown sugar
2/3 cup sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups sweetened flaked coconut
1 1/2 cups semisweet chocolate chips

Preheat the oven to 350 degrees. Line two baking sheets (or three, if you have three oven racks) with parchment paper or silicon baking mats, and set aside.

Sift the first five ingredients into a medium bowl, and set aside. In the work bowl of a stand mixer fitted with the paddle attachment, cream the butter and both sugars on medium speed until light and fluffy, about 5 minutes, scraping down the sides of the bowl a few times along the way. Add the eggs, one at a time, mixing well between additions. Add the vanilla, and mix well. With the mixer on low speed, add the dry ingredients and blend just until incorporated. Fold in the coconut and chocolate chips.

Drop the batter by heaping tablespoonfuls onto the baking sheets, about 12 cookies per sheet. (Bake in the center of the oven for 12 to 14 minutes, rotating sheets top to bottom and front to back halfway through. The cookies are done when the edges are firm and the centers lose their shine. (You will never see them brown, obviously.) Cool cookies on sheets for 5 minutes, then transfer to a wire rack to cool completely.