



Coconutea Cookies

1 cup boiling water

4 Tetley® British Blend Tea bags

3 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

3 sticks butter, softened

1 cup light brown sugar

2/3 cup sugar

2 large eggs

1 teaspoon vanilla extract

2 cups shredded coconut, divided

Preheat oven to 350°F. In teapot or bowl, pour boiling water over tea bags, cover and brew 5 minutes. Cool. In small bowl, combine flour, baking powder, baking soda and salt; set aside. In large mixing bowl with electric mixer, beat butter and sugars until well blended. Add egg, vanilla and tea until just blended. At low speed, gradually beat in flour mixture. Stir in 2 cups coconut and drop mixture by tablespoons onto greased cookie sheet. Sprinkle tops with remaining coconut. Bake 12 minutes or until golden. Cool slightly then remove from cookie sheet and cool on wire rack. Yield: about 60 cookies.