



...from our kitchen to yours

Wheatena Coconut Cookies

3 cups sifted flour
1 teaspoon salt
2 teaspoons baking powder
2/3 cup shortening
1 1/4 cups sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
1/2 cup **Wheatena**
1/2 cup flaked coconut
1/2 cup chopped nuts

Preheat oven to 350F. Sift flour, salt and baking powder together. Blend shortening, sugar, eggs, milk and vanilla together. Stir **Wheatena** into sifted dry ingredients; add coconut and nuts to creamed mixture. Mix until well blended. Roll dough out on floured board to about 1/8 inch thickness. Cut with cookie cutter (any variety). Place on ungreased cookie sheet about 10 minutes or until lightly browned. Remove from pan immediately and place on wire rack. If desired, sprinkle tops of cookies with sugar.

