

T E N D I N G the T A B L E

Pecan Date and Coconut Slice and Bake Cookies

Makes 12-18 cookies

INGREDIENTS

1 stick unsalted butter, at room temperature
2/3 cup coconut sugar
1 pasture raised egg
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
¾ teaspoon baking powder
¼ teaspoon each ground cinnamon, cardamom, ginger, and nutmeg
2/3 cup Diamond Nuts diced pecans or walnuts
4 dates, pitted and chopped
1/3 c shredded coconut

PROCEDURE

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and coconut sugar. Beat on medium speed, until fluffy. Add the vanilla extract and egg and mix again until combined. Add the flour, salt, baking soda, baking powder and spices and mix until fully incorporated. Stir in the nuts, dates and coconut.

Transfer the dough to a clean, lightly floured work surface and divide in half. With lightly floured hands, roll the dough into two logs about 1 ¼-inches in diameter. Wrap each in plastic wrap and freeze for several hours or until ready to bake.

Preheat the oven to 350° F. Line a baking sheet with parchment. Remove the dough from the freezer. Unwrap the dough and slice into 1/2-inch thick discs. Place the cookies on the baking sheet, leaving an inch or so between each and bake for 9 minutes. Allow to cool slightly before transferring to a wire rack.