

Coconut Cherry Chews

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  18

Contains:   

Preference: Parve

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

These cookies look attractive on any platter. They're crunchy on the outside, chewy on the inside, and taste yummmm. If you're not geshikt enough to send petits fours for your friend's simchah, send these instead!

Ingredients (11)

Main ingredients

- 1/2 cup (100 grams) margarine (use soy-free, if needed)
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 1 egg
- 3/8 teaspoon **Gefen Almond Extract**
- 1 and 1/4 cups flour (I used 70% whole wheat)
- 1/2 teaspoon baking soda

- 1/2 teaspoon salt
 - 1 and 1/4 cups flaked coconut or 1 cup Israeli coconut (it's drier with shorter flakes)
 - 1/4 cup ground almonds or pecans
 - candied cherries, halved
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Start Cooking

Make the Cookies

Yields approximately 3 dozen cookies (depending on how big you make them).

1. In a mixing bowl, cream margarine and sugars. Add egg, beating well. Beat in extract.
2. Gradually add flour, baking soda, and salt. Stir in coconut and nuts.
3. Form into balls and press down gently as they're placed two inches apart onto baking sheet lined with Gefen Easy Baking Parchment Paper. Place a cherry half in the center of each, pressing down slightly.
4. Bake at 350 degrees Fahrenheit (180 degrees Celsius) for 12–14 minutes or until lightly browned.