

Toasted Coconut Shortbread

Makes about 44 – 6-mm thick

255 g cold salted butter, cut into 13-mm pieces
100 g granulated sugar
55 g light brown sugar
1 tsp vanilla extract
255 g all-purpose flour
45 g unsweetened shredded coconut, plus more for rolling
 $\frac{3}{4}$ tsp cinnamon
1 large egg, well beaten
Sanding sugar



1. Using a stand mixer fitted with the paddle attachment, beat **butter, granulated sugar, brown sugar** and **vanilla** on medium-high speed until super light and fluffy, 3 to 5 minutes.
2. Using a spatula, scrape down sides of bowl. With mixer on low speed, slowly add **flour**, followed by $\frac{1}{2}$ **C coconut** and beat just to blend.
3. Divide dough in half, then place each half on a large piece of plastic wrap. Sprinkle each piece of dough with half of the **cinnamon**, then fold plastic over to cover dough and protect your hands from getting all sticky. Start to form into a log (this will give a subtle cinnamon swirl-like effect — can also just add the cinnamon with the flour and coconut in step 2).
4. Using your hands, form dough into a log shape; rolling it on the counter will help smooth it out. Each half should form logs that are about 3 to 5 cm in diameter. **Chill until firm, at least 1½ hours.**
5. Heat oven to **180°C**. Line rimmed baking sheets with parchment paper. Brush outside of logs with egg wash. Roll logs in unsweetened coconut.
6. Slice each log into 6-mm-thick rounds. Dip each round on one side into sanding sugar (no need to egg wash, the sugar should just stick).
7. Arrange on prepared baking sheet, sugar-side up, about 3-cm apart (they won't spread much).
8. Bake cookies until edges are just beginning to brown, **about 10 to 12 minutes**. Let cool slightly before eating them all.

Cookie dough can be made 1 week ahead. Tightly wrap in plastic and chill, or freeze up to 1 month. Cookies can be baked 5 days ahead. Store in plastic wrap or an airtight container.