

Potato Flake Coconut Cookies

School Operator Recipe

School District: Harrisburg School District
Operator: Dolores Sutterfield, CN Director



Ingredients	Servings 100		Directions
	Weight	Measure	
Sugar, Granule		1 qt.	<ol style="list-style-type: none"> 1. Preheat the oven to 325 degrees 2. Combine sugars, oil, and margarine until well mixed 3. Add eggs and vanilla. Cream well. 4. Beat in rest of ingredients. 5. Use #40 scoop to portion the cookies on to a greased sheet pan or on parchment paper. 6. Press each cookie top with a glass dipped in sugar 7. Bake cookies for 8-10 minutes until slightly golden.
Brown Sugar		1qt.	
Vegetable Oil		2 cups	
Margarine		2 cups	
Eggs, Whole		4 eggs	
Vanilla, Extract		1 1/3 Tbsp	
Flour, Whole Wheat		2 qts	
Potato Flakes, Plain		1 qts	
Baking Soda		1 1/3 Tbsp	
Flaked Coconut		1 qt	

Operator Notes:

"The cookies are almost like a sugar cookie (except they have the coconut flavor). They are soft and the kids love them! Our first try with these was several years ago, when we had commodity "bonus" potato flakes. We had potato flakes everywhere!!! We tried this recipe and it was a hit from that day forward. We utilized our potato flakes and had another winning recipe for our students."

Times

Prep Time: 20min

Cook Time: 10min

Ready Time: 30min

