

Name of recipe: Coconut, Chocolate chip and Nut Cookies

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Class: Jr. Kindergarten

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!



Ingredients:

1. 3 1/3 Cups Sweetened shredded Coconut
2. 2 Cups semi-sweet chocolate or White chocolate chips
3. 1/2 cup pecans or other type of nuts (chopped or crushed)
4. 1 can 300ml sweetened condensed milk (thick).

Steps to prepare:

1. Preheat oven to 350 degrees F.
2. Line baking pan with parchment
3. In a large bowl mix all ingredients together (use spatula to prevent sticking)
4. Form into 2" balls. Flatten a Little
5. Bake about 15-20 minutes until browned
6. Let cool on baking **sheet**

Time to cook/bake:15-20.....mins.Temp.:.....°C