



# Woodstock

## Inn & Resort

### Maple & Coconut Cookie Recipe

*Makes 2 Dozen Cookies*

#### **Ingredients**

*These measurements were divided from Chef Philippe's large batch recipe.*

½ Cup Butter

¾ Cup Packed Brown Sugar

½ Cup & 1 Tbsp Vermont Maple Syrup

1 Tbsp Vanilla Extract

2 Cups Flour

1 Tbsp Salt

1 ½ Cups Unsweetened Coconut Flakes

#### **Method for Cookies**

Preheat oven to 350 degrees. In a large bowl, cream the butter with brown sugar. Add the Vermont maple syrup and vanilla extract and mix for 2 additional minutes. Add the flour, salt, and coconut flakes. Stir until all ingredients are fully combined.

Drop large spoonfuls of cookie dough onto a cookie sheet lined with parchment paper. Bake for 12 minutes.

Enjoy while still warm with a glass of Vermont milk.